

MidAmerican Artisan Cuisine

starters and salads

risotto cakes 1100 Mushroom Culture Farm oyster mushrooms, organic dates, fresh parsley, and Hemme Brothers Creamery aged white cheddar

wings 1500 Campo Lindo Farm chicken wings slathered with an organic spicy butter red sauce, our ranch dressing and organic celery

hummus 1000 house made organic hummus with homemade pita and organic kalamata olives

deviled eggs 0800 Campo Lindo Farm eggs hard boil eggs and spiced

catfish pieces 1600 South Carolina farm raised pan fried catfish bites coated in an organic cornmeal mix with lemon caper aioli and a spicy honey sauce for dipping

chicken livers 1800 Campo Lindo Farm chicken livers sautéed in a sweet vermouth organic butter with house cured Golden Rule Farm bacon, onions, mushrooms and garlic served with toasted bread

cheese curds 1400 pan fried Hemme Brothers creamery cheddar cheese curds with an organic stone ground mustard aioli and a sriracha aioli for dipping

house cured salmon 1700 wild caught Alaskan salmon house cured with lime, jalapeno, onion and tequila, served with Hemme Brothers quark cheese, fried capers, organic tomato, onion and toast points

crispy tofu salad 1000 Central Soyfood crispy smoked tofu, organic orange bites, toasted walnuts and Nature's Choice Farm mixed greens tossed with house made vegan ranch dressing

blue bird salad 1000 Goode Acres Farm mixed greens tossed with house made blueberry vinaigrette and topped with crumbled bleu cheese, toasted pecans and caramelized onion add wild-caught Alaskan salmon* 0900

dinner entrees

ribeye* 4400 Good Nature Family Farm garlic rubbed beef ribeye served with a mash of Thane Palmberg Farm potato, Hemme Brothers Creamery quark and cheddar cheese, organic caramelized onion and spinach

nettle pasta 2100 house made pasta infused with Thane Palmberg Farm wild stinging nettles tossed in an organic roasted garlic buttery sauce with Goode Acres Farm tomato and Thane Palmberg Farm spring onion add KC Buffalo Farm crumbled bison sausage 0600 | Campo Lindo Farm roasted chicken 0600

smoked tofu & veggie stir fry 1900 Central Soyfood smoked tofu and organic farmers' vegetables stir fried with an organic tamari glaze over Arkansas brown rice...ask about our chicken option \$21

salmon* 2600 pan-seared wild caught Alaskan sockeye drizzled with a house made orange sauce over organic fried rice

portabella steak 2100 balsamic vinaigrette marinated portabella mushroom filled with Central Soy food whipped smoked tofu over organic smashed garlic potatoes and organic spinach

pork 2100 slow braised Golden Rule Farm pork roast simmered with organic cherries, organic onions, white wine and roasted garlic over a house made jalapeño corn cake

walnut stuffed pepper 1800 Dirt Beast Farm tomato, onion, walnuts and Arkansas brown rice baked in an organic green bell pepper...ask about our Golden Rule Farm grass fed beef stuffed pepper \$21

catfish piccata 2300 South Carolina farm raised catfish pan cooked in lemon butter, white wine, capers and parsley with sauteed organic kale and Thane Palmberg Farm potatoes

blackened chicken 2400 Campo Lindo Farm chicken breast dusted with our creole mix on dirty rice with a lime aioli drizzle and an organic vegetable medley...ask about our vegan blackened tofu option \$18

polenta & veggies 1600 organic baked polenta, roasted Thane Palmberg Farm potato, organic carrots, mushroom, and onion drizzled with Thane's nettle puree and house ranch dressing

meatloaf 1700 Golden Rule Farm grass fed ground beef mixed and baked served over Thane Palmberg Farm smashed potatoes and organic mushroom cream gravy

green curry 1800 house made curry with farm fresh vegetables, onions, and mushrooms simmered in organic coconut milk served over rice add Campo Lindo pulled chicken 0600 | add Central Soy smoked tofu 0400



sandwiches

bison burger* 1700 organic grass fed bison patty, organic greens, tomato, and onion on a house made organic unbleached white wheat bun

black bean burger 1500 house made organic black bean patty studded with mushrooms, onions, carrots, corn, and a hint of jalapeno with organic greens, tomato and onion on a house made organic unbleached white wheat bun

turkey burger* 1600 Barham Family Farm ground turkey patty, Hemme Brothers Farm aged cheddar cheese, organic apple greens, and onion on a house made unbleached white wheat bun

grass fed burger* 1600 Golden Rule Farm grass fed beef patty, organic greens, tomato and onion on a house made unbleached white wheat bun

chicken sandwich* 1700 Campo Lindo Farm blackened chicken, organic greens, tomato, and Hemme Brothers Creamery quark cheese on a house made organic unbleached white wheat bun

crispy tofu sandwich 1500 pan fried crispy Central Soyfood smoked tofu, organic greens, Goode Acres Farm tomato, organic vegan Worcestershire aioli on ciabatta

toppings: tomato, onion, greens, house made ketchup, organic stone ground mustard add Hemme Brothers Farm cheddar 0200 | bleu cheese 0300 | Hemme Brothers Farm German Quark cheese 0200 | fried egg 0200 | Golden Rule house cured bacon 0500 | sautéed mushrooms 0200 | caramelized onion 0200

desserts

chocolate port cake 1600 organic chocolate cake infused with Summerset Ridge Vineyard port wine, layered with organic cream cheese and topped with an organic chocolate glaze

vegan orange cake 1100 the blue bird classic with a coffee-chocolate glaze and toasted organic almonds

chocolate tart 1300 organic chocolate ganache on a gluten free chocolate crust

apple crostada 1000 Dirt Beast Farm apples baked in an organic free form pastry crust topped with house made granola ...ask about our vegan option

oatmeal cookie 0200 organic, vegan and gluten free

*These foods can be cooked to order.

Consumption of raw or undercooked eggs or meat may be harmful to your health

your generous gratuity is shared to all members of the front of house staff so that everyone is earning a livable wage