

REGIONAL | SUSTAINABLE | INDIGENOUS

SMALL PLATES

GATHER & share AMONGST YOUR CIRCLE

ONEIDA WHITE CORN BREAD | 7
Oneida apple-sage butter

DUCK WINGS | 13
six wings, maple sriracha or dry rub

PRETZEL CHARCUTERIE | 19
fondue, cured pork loin, summer sausage, salami, beer mustard

CROQUETTES | 16
chorizo, Gruyère, cherry mustard, crème fraîche, parmesan breadcrumbs

ONEIDA CORN-CRUSTED CHEESE CURDS | 12
Grassy Place IPA, buttery breadcrumbs, green goddess & chipotle aioli

CRISPY PORK BELLY | 16
roasted cream corn, maple mustard glaze, pickled red onions, chives

PULLED PORK TACOS | 15
frybread, smoked beans, queso fresco, pickled red onion, cilantro

BEAST MEATBALLS | 17
white corn polenta, burrata

SISTERS DIP | 19
spinach, beer cheese fondue, Asiago, frybread

SALADS & SUCH

FROM COMFORT TO LIGHT, goodness IN EVERY BITE

CHICKEN & ONEIDA WHITE CORN SOUP 8 | 12
pinto bean, venison sausage, kale, tomato

BISON CHILI | 8 | 12
roasted garlic, bacon lardon, smoked cheddar, herb oil

WINTER GREENS SALAD | 8 | 15
frisée, candied walnuts, pickled pomegranates, maple mustard vinaigrette, LeClare goat cheese

WEDGE SALAD | 8 | 15
baby iceberg, cherry tomatoes, smokehouse bacon lardons, pickled red onions, Gorgonzola dressing

BEET SALAD | 8 | 15
baby kale, arugula, golden beet, roasted red beet, whipped peppercorn chèvre, citrus vinaigrette

ADD A PROTEIN
Josper chicken 8 | roasted prawns 9 | Atlantic salmon 9 | Prime sirloin 10

Taste Of Place



ONEIDA ROOTS & REGIONAL PARTNERS

Oneida Cannery, Oneida Nation Reservation | Fortune Fish & Gourmet, New Berlin, WI
Full Circle Community Farm, Seymour, WI | Voyageur Bakehouse, Green Bay, WI
Oneida Nation Farm, Oneida Nation Reservation | Alpha Baking, Cudahy, WI
Oneida Orchard, Oneida Nation Reservation | Torke Coffee, Sheboygan, WI
Living Water Farms, Strawn, IL | Carr Valley Cheese, La Valle, WI
Belgioioso Cheese, Green Bay, WI | LaClare Cheese, Malone, WI

Cedar & Sage

GRILL HOUSE

JOSPER & PLANCHA

SELECT ONE gift FROM THE GARDEN

HIGH PLAINS AMERICAN BISON FILET | 53

BLACK ANGUS RIBEYE | 47

NEW YORK STRIP | 52

PRIME SIRLOIN | 35
C&S spice, hand-carved

BISON POT ROAST | 39
white corn polenta, ancho chili demi-glace

BERKSHIRE TOMAHAWK PORK CHOP | 36
smoked, cider-cured, sage, cranberry-apple relish

LAMB CHOPS | 42
smoked sea salt, gremolata, demi

SPATCHCOCK ROAST CHICKEN | 28
1/2 young hen, natural pan jus

ATLANTIC SALMON | 36
citrus relish, lemon-dill butter

JOSPER-GRILLED PRAWNS | 36
garlic-chili butter, smoked Gouda, ancho, Oneida white corn polenta

FRESHWATER WALLEYE | 34
white corn-crust, charred lemon, tarragon tartar sauce

SHORT RIB RAGU | 35
pappardelle, shallots, garlic, shishito, heirloom tomato, shaved parmesan

ONEIDA WHITE CORN MUSH & WINTER SQUASH | 24
roasted pumpkin, cherry tomato, snow pea, pumpkin seed pesto, parmesan

COUNTRY MAC & CHEESE | 19
Gobetti pasta, Gouda, fontina, parmesan breadcrumbs

Gifts Of The Garden

OUR PEOPLE PLANTED THE THREE SISTERS (CORN, BEANS, & SQUASH) IN MOUNDS TOGETHER. THE CORN GROWS TALL & STRONG & SERVES AS A POLE FOR THE BEANS TO CLIMB. THE BEANS PUT NITROGEN BACK INTO THE SOIL. THE SQUASH SPREADS ON THE GROUND TO PREVENT WEEDS FROM GROWING & TO KEEP MOISTURE IN THE SOIL

EACH PLANT IS SPECIAL & CONTRIBUTES TO THE GARDEN IN A UNIQUE WAY, JUST LIKE PEOPLE. IT'S THIS SENSE OF COMMUNITY & RESPONSIBILITY THE THREE SISTERS SHARED WITH US THAT HELP FORM THE FOUNDATION OF WHO WE ARE AS ONEIDA PEOPLE.

THREE SISTERS | 7
squash, corn, beans, scallions, peppers

BROCCOLINI | 8
roasted garlic, chili flakes

CRISPY CAULIFLOWER | 8
sweet & spicy glaze, scallions

HEIRLOOM WHITE POLENTA | 7
smoked Gouda, herb oil

SMASHED FINGERLING POTATOES | 7
garlic crema, parmesan, chives

CRISPY BRUSSELS SPROUTS | 8
blood orange chili glaze

ACORN SQUASH GRATIN | 8
maple cream, hazelnut crumble

HARMONY WITH NATURE, BODY & SPIRIT

HANDHELDS

WITH HOUSE-MADE CHIPS, SUB FRESH-CUT FRIES | 4
BURGER CHOICE - BUFFALO OR Oneida GROUND BEEF
ADD COUNTRY FRIED EGG | 2

PRIME SIRLOIN DIP | 19
caramelized onions, provolone, mushrooms, spiked au jus, sub roll

SPICY FRIED CHICKEN | 18
cilantro-lime slaw, pepper jack, house-made pickles, chipotle mayo, toasted brioche bun

BUTTER BURGER | 18
roasted garlic butter, lettuce, tomato, onion, house-made pickle, fontina, toasted brioche bun

SPICY BACON MELT | 18
bacon jam, pickled Fresno, chili, arugula, red onion, pepper jack, brioche bun

REUBEN | 18
smoked corned beef, 1000 Island, caramelized onion, Swiss, sauerkraut, Voyageur sourdough

IN ONEIDA CULTURE, CEDAR & SAGE ARE SACRED MEDICINES USED IN HEALING PRACTICES & CEREMONIES. FOOD IS ALWAYS A PART OF THESE GATHERINGS & TOGETHER THEY NOURISH THE SPIRITUAL, PHYSICAL & EMOTIONAL WELL-BEING OF THE PEOPLE.



BRICK OVEN

FLATBREADS fresh FROM OUR STONE FIRE OVEN

MARGHERITA | 16
tomato, burrata, basil, tomato sauce, chili-garlic oil

CHEESEHEAD | 17
fondue, roasted pepper, smoked cipollini onions, cheese curds, scallions

PROSCIUTTO & FIG | 16
blue cheese crumbles, Gorgonzola cream, caramelized onion, port glaze, arugula

SAUSAGE & MUSHROOM | 16
spicy red sauce, house-made sausage, parmesan, sage

JOSPER-GRILLED VEGETABLE | 16
broccolini, butternut squash, garlic tomato relish, poblanos, LaClare goat cheese, baby kale

TEMPTATIONS

CELEBRATE WITH A sweet TREAT

ONEIDA APPLE CRISP | 8
Oneida apple trio, shortbread, oat topping, white corn ice cream, salted caramel

CHOCOLATE TRES LECHES | 9
espresso, cinnamon whipped cream, raspberries

CRANBERRY-BLOOD ORANGE CRÈME BRÛLÉE | 8
vanilla bean, turbinado sugar, sea salt

is Signature Item | is Gluten-Free | is Vegetarian | is Vegan

Groups of 6 or more may be subject to a 23% gratuity charge. Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk of foodborne illness.

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OLD FASHIONEDS

WHEN IN WISCONSIN, drink AS A WISCONSIN

CARAMEL APPLE | 12

Crown Royal Apple Whisky, caramel syrup, sparkling apple cider

FLAPJACK | 12

Myers's Dark Rum, Martini & Rossi Sweet Vermouth, maple syrup, bitters

VANILLA | 14

Maker's Mark Bourbon, vanilla syrup, bitters, orange peel

Old Fashioned Obsession

SUPPER CLUB-STYLE | 10

E&J Brandy, sugar, bitters, muddled orange & cherry

SWEET Sprite splash
SOUR soda & sour splash
GARNISH your way

OLD FASHIONED FLIGHT | 20

WEST

Sauza Hornitos Reposado, Illegal Mezcal, agave

MID

E&J Brandy, old fashioned syrup

EAST

Jim Beam Bourbon, demerara syrup

FROZEN COCKTAILS

SUPPER club STAPLES

BRANDY ALEXANDER | 12

E&J Brandy, crème de cacao, vanilla custard

GRASSHOPPER | 12

crème de menthe, crème de cacao, vanilla custard

MUDSLIDE | 12

Tito's Handmade Vodka, Kahlúa, crème de cacao, vanilla custard

TAP

16oz | 23oz

STELLA ARTOIS | 7.5 | 9

HAPPY PLACE PALE ALE | 7.5 | 9

BUD LIGHT | 6 | 7.5

SPOTTED COW ALE | 7.5 | 9

BLUE MOON | 7.5 | 9

BUSCH LIGHT | 6 | 7.5

GREEN 19 IPA | 7.5 | 9

COORS LIGHT | 6 | 7.5

MODELO | 7.5 | 9

MILLER LITE | 6 | 7.5

GRASSY PLACE

HAZY IPA | 7.5 | 9

AHNAPEE LITTLE SOLDIER

AMBER | 7.5 | 9

EPIC EVENT CENTER

LAGER | 7.5 | 9

WIDOW MAKER

BLACK STOUT | 7.5 | 9

SHAWNO CLUB

PILSNER | 7.5 | 9

TWO STALL STOUT | 7.5 | 9

BOTTLES & MORE

BUDWEISER | 5.5

MILLER LITE | 5.5

COORS LIGHT | 5.5

MICHELOB

ULTRA | 5.5

CORONA EXTRA | 6.5

MODELO

ESPECIAL | 6.5

HEINEKEN | 6.5

HEINEKEN 0.0 | 5.5

LAGUNITAS IPA | 6

FAT TIRE ALE | 6.5

ANGRY ORCHARD | 6.5

WHITE CLAW | 5.5



SPECIALTY COCKTAILS

HAND crafted FROM CLASSIC TO CURRENT

STRAWBERRY NEGRONI | 12

Tanqueray, Campari, Martini & Rossi Sweet Vermouth, strawberry

GIN BASIL SMASH | 12

Bombay Sapphire, lime juice, simple syrup, fresh basil

DRAGON FRUIT MOJITO | 11

Bacardi, lime, mint, Monin dragon fruit

PATIO DADDIO | 14

Grey Goose, St. Germain, blackberry purée, club soda, lemon juice

INSTA FAMOUS | 11

Tito's Handmade vodka, passion fruit, vanilla, lime juice

MOSCOW MULE | 11

Tito's Handmade Vodka, Fever-Tree ginger beer, lime wedge

FARMERS MARKET LEMONADE | 12

lemonade infused with Tito's Handmade Vodka, cucumber, strawberries

DELAYED FLIGHT | 13

Ketel One, Aperol, grapefruit, lime, simple syrup

AMARETTO CHERRY SOUR | 12

Disaronno, cherry, lemon juice

MONKEYING AROUND | 13

Jameson, banana, bitters

PENICILLIN | 12

Monkey Shoulder Scotch, Domaine de Canton Ginger Liqueur, honey, lemon juice

BLACKBERRY SMASH | 14

Maker's Mark Bourbon, blackberry, mint, lemon

PAPER BRIGADE | 14

Woodford Reserve, Aperol, raspberry, lemon juice, ginger beer

SCRAPS OF IMAGINATION | 14

Patrón Silver, Aperol, watermelon purée, lemon juice, club soda

MANGO MARGARITA | 11

Sauza Hornitos Reposado, Grand Marnier, mango, lime juice

0 ABV - 100% FLAVOR

MINT TO BE | 6

mint purée, lime, sparkling grapefruit

GINGER SNAP | 7

prickly pear purée, lemon, ginger beer

THOUGHTFUL TROPICAL | 6

coconut water, pineapple juice, yuzu, lime

HARMONY WITH NATURE, BODY & SPIRIT

RED WINE

6oz | 9oz | BOTTLE

PINOT NOIR

Silver Gate | 8 | 10 | 20

Meiomi | 15 | 19 | 52

MERLOT

Silver Gate | 8 | 10 | 20

CABERNET SAUVIGNON

Silver Gate | 8 | 10 | 20

Louis M. Martini | 12 | 16 | 44

Justin | 19 | 27 | 72

Rodney Strong Alexander Valley | 62

Beringer Knights Valley | 76

Joseph Carr | 42.5

Kendall-Jackson Vintner's Reserve | 45

MALBEC

Gascón | 10 | 14 | 40

SPECIALTY

Intercept, Blend | 58

Decoy, Blend | 11 | 14 | 38

WHITE WINE

6oz | 9oz | BOTTLE

RIESLING

Chateau Ste. Michelle | 11 | 14 | 38

PINOT GRIS

Silver Gate | 8 | 10 | 20

Kendall-Jackson Vintner's Reserve | 40

Maso Canali | 43

SAUVIGNON BLANC

Silver Gate | 8 | 10 | 20

Wairau River | 11 | 14 | 38

Rodney Strong | 40

CHARDONNAY

Silver Gate | 8 | 10 | 20

Kendall-Jackson Vintner's Reserve | 12 | 16 | 42

Spellbound | 46

Rodney Strong Chalk Hill | 50

La Crema | 47

SPECIALTY

Silver Gate, Moscato | 8 | 10 | 20

Seven Daughters, Moscato | 36

Fleur de Mer, Côtes de Provence Rosé | 16 | 23 | 53

SPARKLING

6oz | 9oz | BOTTLE

BRUT

Domaine Ste. Michelle | 10 | 14 | 36

PROSECCO

La Marca | 9

BRUT ROSÉ

Chandon | 34

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