

BEACON

SHARE

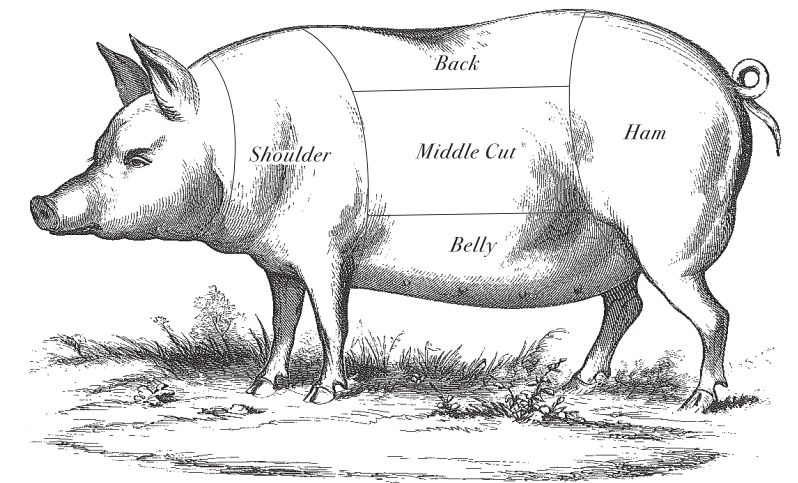
Bucket O'Fries <i>truffle parmesan, rosemary black pepper, sweet potato or traditional, sauce béarnaise & ketchup</i>	6
Ale Battered Onion Rings <i>sriracha aioli</i>	8
Ellsworth Co-op Creamery Cheese Curds <i>curry ketchup</i>	7
Chips & Salsa <i>corn tortilla chips, house-made salsa</i>	7
Artisinal Cheese & Charcuterie <i>crostini, herb-dried tomatoes, caramelized onion, olives, apple, whole-grain mustard</i>	15
Wild Mushroom Toast <i>olive tapenade, tomato pesto, shaved pecorino</i>	9
Public House Hummus <i>pumpkin seed pesto, smoked paprika, celery, carrot & jicama sticks</i>	6
Shrimp & Mussel Ceviche <i>pickled chili, cucumber, plantain, scallion</i>	14
Smoked Pork Nachos <i>corn tortilla chips, pulled pork, cheddar cheese, pickled jalapeno, kalamata olives, house-made salsa, sour cream, scallions</i>	11
Steamed Mussels <i>white wine, garlic, shallot, toast</i>	13
Beacon Mac 'n' 2 Cheeses <i>bbq chicken, white cheddar and mozzarella cheeses, toasted bread crumbs</i>	10

SOUP & SALAD

House-made Soup of the Day	4 / 6
Beef & Bean Chili <i>sour cream, shredded cheddar cheese, scallions, tortilla chips</i>	5 / 7
Various Greens <i>radish, carrot, tomato, roasted shallot vinaigrette</i> <i>Add grilled chicken / 4, shrimp, salmon, ahi tuna / 5</i>	8 / 11
Roasted Beet Salad <i>mixed greens, shaved fennel, garlic creme, house-made hot coppa, grilled avocado</i>	13
Caesar Salad <i>romaine hearts, anchovy, olive, grana padano, garlic crouton</i>	9 / 12

PUB GRUB

Lemongrass-Sweet Potato Moussaka <i>roasted asparagus, yellow beet pesto</i>	19
Seared Coconut-Lemongrass Seabass <i>braised bok choy, radish</i>	27
Pecan-Crusted Walleye <i>tomato ragout, asparagus, cauliflower pilaf</i>	27
Fish & Chips <i>beer battered cod, thick-cut fries, malt vinegar, dill tartar, lemon</i>	16
Fresh Tagiatelle al Ragu <i>fresh tagiatelle al ragu</i>	22
Roasted Amish Chicken <i>spinach-smashed new potatoes, baby carrot, roasted garlic, natural jus</i>	23
House-made Gnocchi <i>prosciutto, gorgonzola, baby kale, herb-roasted tomatoes</i>	20
Kramarczuk's English Bangers & Mash <i>roasted garlic-mashed potatoes, spinach, gravy, onion rings</i>	18



SIMPLY GRILLED

served with roasted new potatoes, shallot confit, root vegetables, sauce béarnaise

6oz Atlantic Salmon	24
½ Rack Marinated Lamb Chops	34
5oz Elk Chop	35
12oz New York Strip	33

SWEETS

Classic Key Lime Pie <i>fresh berries</i>	8
Dark Chocolate-Orange Bread Pudding <i>fresh whipped cream, citrus zest</i>	8
Apple Pie A-La-Mode <i>salted-caramel bourbon sauce</i>	7
House-made Ice Cream & Sorbet	3 per scoop

BEACON BURGERS

served on a black sesame seed and garlic bun with public house chips; sub traditional or sweet potato fries, soup or side salad / 2

Beacon Burger / 13 <i>white cheddar, pepper jack or northern lights blue cheese, lettuce, tomato, onion, pickle</i>
Public House Burger / 16 <i>7oz beef burger, braised beef, horseradish cheese, watercress, truffle aioli, natural jus</i>
Curried Sweet Potato-Wild Rice Burger / 14 <i>avocado, spinach, cilantro aioli</i>
Tasso Turkey Burger / 13 <i>cajun spice, pepper jack cheese, house-made salsa, lettuce, tomato, onion, pickle</i>

**Please alert your server with any food allergy concerns prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Kent Dilg
Kent Dilg, Restaurant Manager

Natalie Mersch
Natalie Mersch, Restaurant Manager