

DINNER MENU

HOURS
Tuesday - Thursday 11 am to 9 pm
Friday - Saturday 11 am to 10 pm
Sunday 11 am to 9 pm

HAPPY HOUR
Tuesday - Friday 3pm to 6pm

SNACKS

WAGYU CORN DOGS 9

BURGER SLIDER 5

SHORT RIB EGGROLL 7

WASABI NUT MIX (VE) 6

SHRIMP COCKTAIL 12

STUFFED MUSHROOMS (VE) 7

MAC + CHEESE (VE) 7

CAPRESE SALAD (VE/GF) 5

CHIPS + CHEESE (VE) 4

SHAREABLES

CRISPY BURRATA 13

Spicy marinara, breaded burrata, basil caper pistou, fried flatbread (VE)

BUFFALO HUSH PUPPIES 13

Buffalo chicken, onion, celery, spicy ranch

SHRIMP COCKTAIL 18

Five jumbo black tiger shrimp, cocktail sauce, wasabi aioli, pickled mustard seed, lemon wedge (GF)

MEAT + CHEESE BOARD 22

Smoking Goose meats, brie + gruyere, sourdough toasts, bleu cheese stuffed olives, house hot honey

MY BIG FAT GREEK FRIES 11

Ale battered fries, tzatziki sauce, cucumbers, tomatoes, red onion, feta (VE)

ARTICHOKE + BRUSSELS DIP 13

Creamy caramelized artichokes + Brussels sprouts, fried flatbread (VE)

SHORT RIB EGGROLLS 14

Short rib, caramelized onion, white cheddar, wasabi aioli

WAGYU CORN DOGS 14

Yellow corn batter, house ketchup, pickled mustard seed

SHORT RIB NACHOS 14

House tortilla chips, braised short rib, honey sriracha sauce, house cheese sauce, fresnos, pico

PARLOR FRIES 10

Ale battered fries served with house ketchup, black garlic aioli and spicy ranch (VE)

Truffle Fries +3

SALADS

CAESAR SALAD 10

Romaine lettuce, red onion, house croutons, shaved parmesan cheese, caesar dressing (VE)

PREWITT SALAD 10

Spring mix, house croutons, roasted cherry tomato, shaved parmesan cheese, choice of dressing (VE)

SPRING SALAD 13

Spring mix, arugula, strawberries, goat cheese, dijon walnuts, lemon vinaigrette, honey balsamic (GF)

Add chicken, steak, shrimp or salmon to any salad +7

Salad Dressings: Buttermilk Basil, Bleu Cheese, Caesar, House Balsamic, Ranch, Lemon Vinaigrette

FLATBREADS

MUSHROOM 16

Cremini mushrooms, basil caper pistou, goat cheese crumbles, white cheddar, blistered tomatoes, balsamic glaze (VE)

COPPA CABANA 22

Smoking Goose coppa, sugo, white cheddar, burrata, hot honey

RASPBERRY RICOTTA 15

House raspberry jam, ricotta cheese, basil, balsamic reduction, honey, lemon (VE)

ENTREES

SHORT RIB BOWL 29

House braised short rib, teriyaki, rice noodles, sauteed mushrooms, asparagus, broccolini (GF)

PORK CHOP 32

Brown sugar marinated 12 ounce grilled pork chop, cherry bourbon glaze, truffle mash, charred rainbow carrots (GF)

CHICKEN SKEWERS 21

Grilled chicken, tzatziki sauce, pita bread, salad with red onions, tomatoes, cucumbers, feta cheese, greek dressing

STEAK FRITES 29

8 ounce sliced sirloin, house chimichurri, ale battered fries

FILET 42

8 ounce Choice filet, truffle mash, fried Brussels (GF)
Order it "Prewitt Style" with shrimp & garlic butter +8

SALMON 33

Pan seared, peppercorn beurre blanc, risotto, asparagus

SWORDFISH 33

Sautéed, confit potatoes, broccoli, carrot purée, balsamic (GF)

MUSHROOM ALFREDO 20

Penne pasta, creamy alfredo sauce, sauteed mushrooms, parmesan, sourdough toasts (VE)

Add chicken, steak, shrimp, short rib or salmon +7

HANDHELDS

CHICKEN WINGS 15

Eight smoked wings with house bleu cheese or spicy ranch
Dry Rub, Honey Sriracha, PBR Barbecue, Garlic Parmesan

ROYALE WITH CHEESE 16

Double smash patties, bacon jam, gruyere, shrettuce, black garlic aioli, caramelized onion, buttered brioche bun

Add an egg +3 Add fries +3

SHORT RIB GRILLED CHEESE 16

House braised short rib, mayo, fontina, white cheddar, pickled mustard seed, sourdough bread **Add fries +3**

BIRRIA TACOS 18

Three tacos with birria style beef, consommé, onion, cilantro, fontina cheese, corn tortillas (GF)

SPRING B.L.T. 12

Thick sliced Smoking Goose bacon, lettuce, heirloom tomatoes, basil, black garlic aioli, toasted sourdough bread

Add an egg +3 Add fries +3

CHICKEN SANDWICH 14

Fried or grilled chicken breast, maple mayo, candied bacon, brie cheese, buttered brioche bun **Add fries +3**

SIDES

FRIED BRUSSELS (VE) 5

TRUFFLE FRIES 6

TRUFFLE MASH (VE) 5

RISOTTO (VE) 7

FRIES 5

SIDE SALAD 6

MAC + CHEESE (VE) 7

SOUP OF THE DAY 4

20% GRATUITY ADDED TO PARTIES OF 8 OR MORE

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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STUFFED MUSHROOMS (VE) 7

MAC + CHEESE (VE) 7

CAPRESE SALAD (VE/GF) 5

CHIPS + CHEESE (VE) 4

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Buffalo chicken, onion, celery, spicy ranch

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MEAT + CHEESE BOARD 22

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Truffle Fries +3

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SPRING SALAD 13

Spring mix, arugula, strawberries, goat cheese, dijon walnuts, lemon vinaigrette, honey balsamic glaze (GF)

Add chicken, steak, shrimp or salmon to any salad +7

Salad Dressings: Buttermilk Basil, Bleu Cheese, Caesar, House Balsamic, Ranch, Lemon Vinaigrette

SOUP + SALAD LUNCH SPECIAL 12 (choose Caesar or Prewitt Salad + our Soup of the Day)

HANDHELDS

ROYALE WITH CHEESE 16

Double smash patties, bacon jam, gruyere, shrettuce, black garlic aioli, caramelized onion, buttered brioche bun

Add an egg +3 Add fries +3

SHORT RIB GRILLED CHEESE 16

House braised short rib, mayo, fontina, white cheddar, pickled mustard seed, toasted sourdough bread **Add fries +3**

SPRING B.L.T. 12

Thick sliced Smoking Goose bacon, lettuce, heirloom tomatoes, black garlic aioli, toasted sourdough bread

Add an egg +3 Add fries +3

CHICKEN SANDWICH 14

Fried or grilled chicken breast, maple mayo, candied bacon, brie cheese, buttered brioche bun **Add fries +3**

MUSHROOM ALFREDO 20

Penne pasta, creamy alfredo sauce, sauteed mushrooms, parmesan, sourdough toasts (VE)

CHICKEN SKEWERS 14

Grilled chicken, tzatziki sauce, pita bread, salad with red onions, tomatoes, cucumbers, feta cheese, greek dressing (GF)

BIRRIA TACOS 18

Three tacos with birria style beef, consommé, onion, cilantro, fontina cheese, corn tortillas (GF)

MUSHROOM FLATBREAD 16

Cremini mushrooms, basil caper pistou, goat cheese crumbles, white cheddar, blistered tomatoes, balsamic glaze (VE)

COPPA CABANA FLATBREAD 22

Smoking Goose coppa, sugo, hot honey, white cheddar, burrata

CHICKEN WINGS 15

Eight smoked wings with house bleu cheese or spicy ranch
Dry Rub, Honey Sriracha, PBR Barbecue, Garlic Parmesan

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SIDE SALAD 6

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