

REGIONAL | SUSTAINABLE | INDIGENOUS

SMALL PLATES

GATHER & share AMONGST YOUR CIRCLE

ONEIDA WHITE CORNBREAD | 7
Oneida apple-sage butter

DUCK WINGS | 11
six wings, maple sriracha or dry rub

SPICY BISON CHEDDAR BRATS | 15
three mini brats, beer mustard, spicy relish, brioche bun

SAUTÉED MUSSELS | 18
house-made sausage, peppadew peppers, shallots, garlic, saffron broth, butter bread

WALLEYE CHIPS | 19 (GF)
tarragon remoulade, roasted garlic aioli

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

CRISPY PORK BELLY | 16
white corn Johnnycake, jalapeño maple glaze, scallion

POUTINE | 15
smoked pulled pork, rosemary-sage gravy, cheese curds, garlic crema, chives

BEAST MEATBALLS | 16
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 (GF)
pinto beans, house-made sausage, kale, tomato

BISON CHILI | 8 | 12 (GF)
Oneida bison, black beans, pinto beans, garlic crema, cheddar, red onion, Oneida white cornbread muffin

WINTER GREENS SALAD | 7 | 13 (GF) (V)
endives, baby kale, red currant, candied pecans, goat cheese snow, maple mustard vinaigrette

WEDGE SALAD | 8 | 15 (GF)
baby iceberg, cherry tomatoes, smokehouse bacon lardons, pickled red onions, gorgonzola dressing

BEET SALAD | 8 | 15 (GF)
baby kale, arugula, golden beets, roasted red beets, pink peppercorn mascarpone, citrus vinaigrette

ADD A PROTEIN
Josper chicken 8 | roasted prawns 9 | grilled salmon 9 | prime sirloin 10

Taste Of Place



ONEIDA ROOTS & REGIONAL PARTNERS

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
Oneida Cannery, Oneida Nation Reservation | Empire Fish, Wauwatosa, 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
STEAKS SERVED WITH C&S STEAK SAUCE OR ROASTED GARLIC CHIMICHURRI

HIGH PLAINS AMERICAN BISON FILET | 46

BLACK ANGUS RIBEYE | 45

NEW YORK STRIP | 52

PRIME SIRLOIN | 32
C&S spiced, hand carved, sage jus

BISON POT ROAST | 33
white corn polenta, ancho chili demi

SAKURA TOMAHAWK PORK CHOP | 36 (GF)
smoked, cider cured, sage, cranberry, apple relish

SPATCHCOCK ROAST CHICKEN | 27 (GF)
1/2 young hen, natural pan jus

ATLANTIC SALMON | 32 (GF)
citrus butter

JOSPER GRILLED PRAWNS | 36 (GF)
garlic chili butter, herb oil, smoke gouda, Oneida white corn polenta

FRESHWATER WALLEYE | 33 (GF)
white corn-crust, charred lemon, tarragon tartar sauce

DUCK CARBONARA | 33
lardon, green onion, pea shoot, duck egg yolk, parmesan, house-made spaghetti

AGED TWO-YEAR RISOTTO | 25 (GF) (V)
butternut squash, romanesco, maitake mushroom, cherry tomato relish, asiago, herb oil

COUNTRY MAC & CHEESE | 19 (V)
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 (VE) (GF)
squash, corn, beans, scallions, peppers

BROCCOLINI | 7 (V) (GF)
roasted garlic, chili flakes

CRISPY CAULIFLOWER | 8 (VE) (GF)
sweet & spicy glaze, scallions

SQUASH GRATIN | 8 (V)
maple cream, hazelnut crumble

SMASHED FINGERLING POTATOES | 7 (V)
garlic crema, parmesan, chives

HEIRLOOM WHITE POLENTA | 7 (GF)
smoked gouda, herb oil

CRISPY BRUSSELS SPROUTS | 8 (GF)
blood orange chili glaze

SWEET POTATO GNOCCHI | 8
caramelized onion, lardon, kale, garlic butter

is Signature Item | (GF) is Gluten-Free | (V) is Vegetarian | (VE) is Vegan

Groups of 6 or more may be subject to a 22% gratuity charge. Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk of foodborne illness.

HARMONY WITH NATURE, BODY & SPIRIT

HANDHELDS

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

PRIME SIRLOIN DIP | 18
caramelized onions, provolone, mushrooms, spiked au jus, sub roll

CHICKEN & WAFFLE SLIDERS | 17
sage waffles, maple & habanero syrup, arugula, shaved parmesan

BUTTER BURGER | 17
roasted garlic butter, lettuce, tomato, onion, house-made pickle, fontina, toasted bun

PUB BURGER | 16
spicy beer mustard, house-made bacon, red onion, tomato jam, lettuce, pickle, cheddar, pretzel bun

PIT BURGER | 17
house made bbq sauce, pulled pork, crispy onion, creamy jalapeño slaw, pickles, pepperjack, toasted brioche bun

RUEBEN | 17
smoked corned beef, 1000 Island, caramelized onion, swiss, Voyager 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 | 15 (V)
tomato, burrata, basil, tomato sauce, chili-garlic oil

JOSPER CHICKEN & ARTICHOKE | 14
house-made bacon, garlic cream sauce, scallions, goat cheese

PROSCIUTTO & FIG | 15
bleu cheese crumbles, gorgonzola cream, caramelized onion, port glaze, arugula

SAUSAGE & MUSHROOM | 15
spicy red sauce, venison sausage, parmesan, sage

JOSPER GRILLED VEGETABLE | 14 (V)
winter squash, baby kale, cherry tomato, fresh garlic, roasted pepper, broccolini

TEMPTATIONS

CELEBRATE WITH A sweet TREAT

ONEIDA APPLE CRISP | 8
Oneida apple trio, shortbread, oat topping, cheddar gelato, salted caramel

PUMPKIN CHURROS | 9
hot chocolate ice cream, candied pepitas

CRANBERRY & BLOOD ORANGE CRÈME BRÛLÉE | 8 (GF)
turbinado sugar, vanilla bean, sea salt

REGIONAL | SUSTAINABLE | INDIGENOUS

OLD FASHIONEDS

WHEN IN WISCONSIN, drink AS A WISCONSIN

CARAMEL APPLE | 11

Crown Royal Apple, caramel syrup, sparkling apple cider

AUTUMN | 10

Sauza Hornitos Reposado, Illegal Mezcal, agave

FIRESIDE | 10

Jim Beam Bourbon, demerara syrup

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 | 9

Lager 5% ABV | 18 IBU

HAPPY PLACE | 7 | 9

Pale Ale 5.3% ABV | 45 IBU

BUD LIGHT | 6 | 7.5

Light Lager 4.2% ABV | 12 IBU

SPOTTED COW | 7 | 9

Barley Malt 4.2% ABV | 21 IBU

TWO STALL | 7.5 | 9

Chocolate Milk Stout 5.5% ABV | IBU 21

BLUE MOON | 7 | 9

Belgian-Style Wheat Ale 5.4% ABV | 9 IBU

BUSCH LIGHT | 6 | 7.5

Light Lager 4.1% ABV | IBU 10

WISCONSIN AMBER | 7 | 9

American Lager 5.2% ABV | IBU 28

GRASSY PLACE | 7.5 | 9

Hazy IPA 6.7% ABV | IBU 6.7

GREEN 19 | 7 | 9

Hazy IPA 6.5% ABV | IBU 55

LUAU IPA | 7.5 | 9

Fruity IPA 6.5% ABV | IBU 72

SAMUEL ADAMS | 7 | 9

Boston Lager 4.9% ABV | IBU 30

JOHNNY BLOOD RED | 7.5 | 9

Irish Red Ale 6% ABV | IBU 4.5

WIDOW MAKER | 7 | 9

Black Ale 5.2% ABV | IBU 25

AHNAPEE LITTLE SOLDIER | 7.5 | 9

Amber Ale 5.5 ABV | IBU 20

STUBBORN BROTHERS SHAWNO CLUB | 7.5 | 9

Pilsner 6.5 ABV, IBU 55



SPECIALTY COCKTAILS

HAND crafted FROM CLASSIC TO CURRENT

ROYAL PINES | 13

Bombay Sapphire, vermouth, lemon, pineapple juice

FINOLOGIST | 13

Sauza Hornitos Reposado, sherry, apricot

NO. 18 | 13

Beefeater Gin, Lillet Blanc, Cointreau, lemon

MINT JULEP | 13

Maker's Mark Bourbon, fresh mint

ALGONQUIN | 13

Bullet Rye, dry vermouth, pineapple

TROPICAL SIDECAR | 13

Hennessy VS, Cointreau, lemon, pineapple

FARMERS MARKET LEMONADE | 12

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

FRESH CUCUMBER GIMLET | 12

Hendrick's, lime, cucumber

PASSIONATELY AGAVE | 10

Sauza Hornitos, lemon, oj, Real passion fruit purée, club soda

DRAGON FRUIT MOJITO | 11

Bacardi, lime, mint, Monin dragon fruit syrup

DELAYED FLIGHT | 13

Ketel One, Aperol, grapefruit, lime, simple syrup

PLATINUM MARGARITA | 12

Altos Plata, Cointreau, lime, agave

MOSCOW MULE | 11

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

CITY SOUR | 13

Bulleit Rye, lemon, orange, float of red wine

SUNRUSH | 13

Johnnie Walker Black, Martini & Rossi Sweet Vermouth, Cointreau, blood orange purée

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 AMBER | 6.5

ANGRY ORCHARD | 6.5

WHITE CLAW | 5.5

lime, raspberry, black cherry

HARMONY WITH NATURE, BODY & SPIRIT

RED WINE

6oz | 9oz | BOTTLE

PINOT NOIR

Canyon Road | 7 | 9 | 18

Meiomi | 15 | 19 | 52

MERLOT

Canyon Road | 7 | 9 | 18

CABERNET SAUVIGNON

Canyon Road | 7 | 9 | 18

Louis M. Martini | 12 | 16 | 44

Justin | 19 | 27 | 72

Rodney Strong Alexander Valley | 62

Beringer Knights Valley | 76

Josheph Carr | 42.5

Kendall-Jackson Vintner's Reserve | 45

MALBEC

Gascón | 10 | 14 | 40

SPECIALTY

Clos de los Siete, Blend | 53

19 Crimes, Blend | 10 | 13 | 36

WHITE WINE

6oz | 9oz | BOTTLE

RIESLING

Chateau Ste. Michelle | 11 | 14 | 34

PINOT GRIS/GRIGIO

Kendall-Jackson Vintner's Reserve | 40

Maso Canali | 43

SAUVIGNON BLANC

Kim Crawford | 10 | 13 | 36

Rodney Strong | 40

CHARDONNAY

Canyon Road | 7 | 9 | 18

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

Spellbound | 46

Rodney Strong Chalk Hill | 50

La Crema | 47

SPECIALTY

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

ROSÉ

Chandon Brut | 34

is Signature Item | GF is Gluten-Free | V is Vegetarian | VE is Vegan

Groups of 6 or more may be subject to a 22% gratuity charge. Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk of foodborne illness.