

GASTRO PUB GRUB

Shepherd's Pie | 13

Freshly ground chopped meat, potatoes, onions, carrots, and peas in a stout reduction sauce topped with mashed potatoes, and Parmesan cheese

Filet Sliders | 13

Filet medallions served with crispy fried onions and gastro pub cheese

Mini Burgers | 11

Beef Sliders served with tomato, caramelized onions, gastro pub cheese, chipotle mayo and hand-cut fries

Wings | 12

Jumbo wings served with celery, carrots and bleu cheese
Mild | Hot | Burning Abbey | Dry Rub | Garlic Parmesan | Bourbon BBQ | Teriyaki | Sriracha Honey | Thai Chili

Cheesesteak | 12

Shaved Filet Mignon with sauteed onions, mushrooms, melted gastropub cheese and hand-cut fries

The Macs | 10

Mac and cheese baked with cheddar cheese sauce and Parmesan bread crumbs
Add \$5 Smoked pork shoulder | Buffalo Chicken | Add \$8 Lobster

Nachos | 11

White corn tortilla chips, pico de gallo, black beans, jalapenos, cherry peppers, and scallions topped with cheddar and gastro pub cheeses served with guacamole and sour cream on the side
Add \$4 Chicken | Smoked pork shoulder | Add \$6 Steak

Fish 'N Chips | 15

Guinness-battered Atlantic cod served with fresh hand-cut fries and malt vinegar

Gorette's Original Sin | 16

Brioche bread, beef, chorizio, ham, gouda cheese, in a beer gravy topped with egg

SALAD

Add \$4 Chicken | \$6 Shrimp | Steak | Salmon | Smoked Brisket

Summer Salad | 13

Strawberry, avocado, and blueberry over mixed greens with cilantro vinaigrette

Classic Caesar | 11

Hearts of romaine, pecorino parmesan, Caesar dressing and croutons

Brown Rice Quinoa Salad | 13

Brown rice and quinoa, sauteed veggies in extra virgin olive oil, baby lettuce with honey mustard and capers dressing

DIPPERS

Roasted Garlic Hummus | 12

Fresh ground chickpeas, roasted garlic, lemon juice, olive oil and spices served with grilled pita chips

Spinach Artichoke Dip | 12

Baked and topped with shaved Pecorino Romano. Served with pita bread

Buffalo Chicken Dip | 12

Shredded chicken, cream cheese, cheddar cheese, mild sauce topped with chives and served with chips

SIGNATURE ENTREES

Mediterranean Cajun Chicken | 22

Cajun pan-seared chicken breast served over sauteed fresh vegetables (zucchini, red peppers, red cabbage, cherry tomatoes, and artichokes) in olive oil and basil pesto

PEI Mussels | 14

Served with garlic baguette. Choice of Chipotle | Marinara | Garlic White Wine

Pan Seared Salmon | 25

Served over brown rice and quinoa with sauteed spinach, roasted tomatoes and lemon caper sauce

Dry Rubbed Pork Chop | 27

14oz. bone-in-pork chop, Abbey dry rub, mashed potatoes and sauteed brussels sprouts

Filet Mignon | 28

8oz Filet with mashed potatoes, grilled asparagus and demi topped with frizzled onions

BURGERS

ALL Burgers come with side of fries

The Vegetarian | 12

Vegetarian patty served with guacamole, lettuce, tomato, and onion on a brioche bun

Chicken Burger | 12

Seasoned chicken patty with lettuce, tomato, onions, fried egg and Pimento cheese on a brioche bun

The Bison | 14

North American Heritage Bison, Wisconsin Cheddar, Cabernet onions and roasted garlic aioli

Black N'Bleu | 12

Cajun-encrusted, bacon and bleu cheese

Bourbon BBQ | 12

Bourbon BBQ sauce, cheddar cheese, smoked bacon, frizzled onions and mayo

Woodland | 13

Bacon-thyme jam, wild mushrooms, smoked gouda and peppercorn aioli

Portuguese | 13

Mixed Beef and chorizo patty with dijon cream served with Fontina cheese and prosciutto on top

HOUSE SMOKED MEATS

Smoked Pulled Pork Sandwich | 13

Shoulder pork topped with cheddar cheese, coleslaw and frizzled onions

Beef Brisket Sandwich | 14

Wisconsin cheddar cheese, slaw, and pickles

Baby Back Ribs | Half 16 | Full 26

Served with mashed potatoes and coleslaw

BBQ Smoked Platter | 28

Includes half rack of Baby Back Ribs, 4oz Pulled Pork, 4oz Brisket
Served with mashed potatoes and coleslaw

CHEESE & CHARCUTERIE BOARD

Create your own board 2 for \$14 or 5 for \$19

Served with Marcona Almonds, figs, apricot jam, pickled red onion and olives

Manchego-Spain | 3yr Aged Cheddar-USA | Valdeon-Spain |

Aged Gouda- Netherlands | Delice de Bourgogne- France

| NDUJAPate-like texture, traditional Calabria spread | Speck Italian-cured and smoked, thinly sliced



SCAN ME

KIDS MENU

Grilled Cheese with Fries | 7

Mini Burgers with Fries | 7

Chicken Fingers with Fries | 7

SODA

Boylan's Craft Soda | Cane Cola | Ginger Ale | Root Beer | Orange Cream | 3 Guarana (Brazilian Ginger Ale) | 3

DESSERTS

Cheesecake Xango | 7

Molten Chocolate Cake | 7

Peanut Butter Bomb | 7

BRAZILIAN INSPIRED DISHES

BRAZILIAN BOWLS

Composed of Black Beans, Rice, Romaine Lettuce, and Brazilian Mango Pico de Gallo, Topped with Farofa

Chicken Wrapped in Bacon Skewer with Peppers & Onions | 17

Filet Wrapped in Bacon Skewer with Peppers & Onions | 18

Shrimp Skewer with Peppers & Onions | 18

Brazilian Sausage Skewer with Peppers & Onions | 17

Flank Steak (8oz) | 18

Salmon (8oz) | 18

BRAZILIAN TRAYS

Served with Rice, Feijoada (Black Bean Stew), and Chimichurri Sauce

Chicken Wrapped in Bacon Skewer with Peppers & Onions | 17

Filet Wrapped in Bacon Skewer with Peppers & Onions | 18

Shrimp Skewer with Peppers & Onions | 18

Brazilian Sausage Skewer with Peppers & Onions | 17

T-Bone Lamb with Mint Jelly (3pc) | 18

Top Sirloin (8oz) | 19

FAMILY STYLE MENUS

2 PERSON BRAZILIAN SAMPLER 45

Bacon-Wrapped Chicken (2pc)
served with Au Jus & Chimichurri Sauce

Brazilian Sausage (2pc)

Pork Parmesan (2pc)

Filet Wrapped in Bacon (2pc)

12oz Sirloin or 12oz Salmon (Choose 1)

Brazilian Rice 8oz

Feijoada (Black Bean & Pork Stew) 8oz

Brazilian Cheese Bread (5pc)

Caesar Salad

4 PERSON BRAZILIAN SAMPLER 90

Bacon-Wrapped Chicken (4pc)
served with Au Jus & Chimichurri Sauce

Brazilian Sausage (4pc)

Pork Parmesan (4pc)

Filet Wrapped in Bacon (4pc)

12oz Sirloin & 12oz Salmon

Brazilian Rice 16oz

Feijoada (Black Bean & Pork Stew) 16oz

Brazilian Cheese Bread (10pc)

Caesar Salad