

Dinner

SERVED 3:30P - 9:00P

Entrees

CHICKEN + BISCUIT PIE | 20

Farm chicken, bell pepper, roasted corn, potatoes, buttermilk biscuit top

HONEYPIE BAKESHOP HAND PIE | 16.5

Rotating selection of filling baked in our handmade butter crust, served with a side salad or soup

MACARONI + CHEESE | 18.5

White cheddar mornay, buttered breadcrumbs, parmesan, green onion, bacon

SEASONAL RISOTTO | 20

Roasted butternut squash, kale, Parmesan, sage rosemary oil, fried sage | *Add chicken \$26*

POT ROAST | 22

Slow-roasted beef, garlic mashed potatoes, pearl onions, carrots, beef au jus

AIRLINE FARM CHICKEN | 25

Roasted airline chicken, polenta, truffle cream, roasted mushrooms

SEARED SALMON | 26

Seared salmon with celery root purée, spaetzle, bacon, herb salsa verde, micro greens

Shares

CORN MUFFINS | 8

Baked fresh in our bakeshop - two muffins, salted butter, housemade jam

TRUFFLE FRIES | 14 GF V

Truffle oil, Parmesan, herbs, garlic aioli

PORK FRIES | 19 GF

Pulled pork, house BBQ, fries, mornay, pickled jalepeños, green onion, bacon, sunny egg

PEI MUSSELS | 15

Steamed mussels, garlic, shallot, herbs, white wine broth, house focaccia

FOCACCIA & BEET SPREAD | 15

Roasted beets, goat cheese, balsamic reduction, fried sage, house made focaccia

Soup & Salad

FRENCH ONION SOUP | 13

Toasted bread, gruyere cheese

HOUSE SALAD | 13 GF

Mixed greens, shaved carrots, fennel, radish, Parmesan, almonds

COBB SALAD | 18.5 GF

Roasted chicken, bacon, red leaf lettuce, endive, marinated cherry tomatoes, hard-boiled egg, avocado, pickled red onions, dill, blue cheese, ranch

SEASONAL SALAD | 15 GF V

Roasted sweet potatoes, parsnips, marinated red onions, kale, arugula, green goddess dressing, candied walnuts

Keep your fork, there's pie!



GF Gluten friendly option available V Vegan option available

*Consuming raw or undercooked meat or egg may increase the chance of food borne illness.
All gratuity and tips are pooled and split equally between ALL of our team in the front and back of the house.

Sandwiches

All sandwiches served with fries.

SUB: Truffle fries, Side salad, or Tomato soup +3 | Fruit cup +4 | French Onion soup +5

HONEYPIE BURGER | 19 GF

Ground brisket, American cheese, tomato, bacon, caramelized onions, garlic aioli, sunny egg, sesame bun

GRILLED CHEESE | 16.5 GF

Carr Valley fontina, American, Carr Valley 3-year cheddar, sourdough, tomato soup

MUSHROOM MELT | 16.5 GF

Shiitake mushrooms, marinated red onions, tomato, arugula, fontina, pesto, toasted hoagie roll

PORKSLAW | 17

Pulled pork, house BBQ, cabbage slaw, garlic aioli, pickled jalapenos, sesame bun

SHORT STOUT | 18

Braised short ribs, Carr Valley fontina, jus, red onion jam, arugula, sourdough

PORK BELLY BANH MI | 18

Braised pork belly, sriracha honey mayo, pickled jalapeno, pickled carrot, cilantro, toasted hoagie roll

PESTO CHICKEN SALAD | 17 GF

Roast chicken, pistachio pesto, cherry tomato, marinated red onion, all butter croissant

CUBANO | 18

Pulled pork, ham, fontina, pickles, dijonnaise, toasted hoagie

*Fish Fry
Fridays*

SANDWICH

Breaded haddock, American cheese, lettuce, pickles, tomato, pickled red onion, ramp tartar sauce, sesame seed bun, fries | 18

ENTRÉE

Breaded haddock, ramp tartar sauce, grilled lemon, slaw, cornbread, fries | 20

**only available on Fridays*

From our very beginning in 2009 we have been dedicated to MAKING EVERYTHING WE CAN FROM SCRATCH, sourcing locally from Wisconsin farms and businesses, paying living wages and giving health and retirement benefits to our team of talented professionals. We could choose cheaper options but we believe in doing better for our community.

Thank you for visiting us.

WE TRULY HOPE YOU ENJOY!