

ALL DAY MENU



BEATTIE BAR AND LOUNGE

APPETIZERS

MARINATED OLIVES

citrus, rosemary, grilled bread

PIMENTO CHEESE

Wisconsin cheddar, crostini, smoked tomato cream, giardiniera

CHICKEN LIVER MOUSSE

cornichon, blackberry jam, dijon, pickled shallot

CHEF'S BOARD for 2

assortment of cheese, charcuterie, fruits and breads

BURRATA

heirloom tomato, balsamic, grilled sourdough, smoked salt

BAR HARBOR MUSSELS

Steamed mussels with fennel, white wine, smoked butter, cherry tomatoes, grilled lemon

OYSTERS ROCKAFELLER

1/2 doz. fresh oysters, creamed spinach, parmesan, bread crumbs

SALADS & SOUPS

SOUP

Butternut Squash, truffle popcorn

LITTLE GEM

green goddess dressing, parmesan, toasted pistachios, house croutons

THE WEDGE

Clemson bleu cheese, smoked bacon, tomato jam, green onion, ranch

HOUSE SALAD

mixed local greens, marinated cucumber & tomato, feta, lemon-pepper vinaigrette

Dressings: ranch, balsamic vinaigrette, green goddess, lemon-pepper vinaigrette

ENTREES

HOUSE BURGER

beef blend, bacon jam, lettuce, shaved red onion, cheddar, aioli, with truffle fries

COMMERCE CLUB

marble rye sourdough, confit duck, smoked bacon, avocado, with truffle fries

BRAISED DUCK PASTA

pappardelle, smoked tomato sauce, lemon, fresh herbs

FRIED CHICKEN

heirloom carrots, garlic mash, hot honey, fried sage

RISOTTO

smoked gouda, mushrooms, fried brussel sprouts

SHRIMP & GRITS

Parmesan grits, andouille sausage, tomato broth

SHORT RIBS

Pinot noir demi, mushroom, sweet potato mash, crispy shallots

SALMON

Sweet potato mash, fried brussel sprouts, maple beurre blanc

PRIME NY STRIP AU POIVRE

Grilled asparagus, garlic mash, crispy shallots

SIDES FOR THE TABLE

Truffle Fries

Sweet Potato Mash

Petite House Salad

Roasted Asparagus

Fried Brussel Sprouts

Garlic Mash

*Consuming raw or undercooked meats, seafood, poultry, shellfish, or eggs may increase your risk of food-borne illness.