

snack & share

baked artichoke, goat cheese & pesto dip <i>vegetarian</i>	14
toasted ciabatta	
sweet potato fries <i>vegetarian</i>	9
goat cheese fondue	
roasted beet salad <i>vegetarian</i>	12
baby spinach, smoked ricotta salata, sherry vinaigrette, candied pecans	
fennel & sage meatballs	13
local pork, spicy tomato sauce, spent grain baguette	
roasted red pepper hummus <i>vegan</i>	12
fresh cut veggies, toasted pita	
daily flatbread	12
korean fried calamari	17
sweet & spicy glaze, black & white sesame seeds	
p.e.i. mussels	sm 13 lg 18
coconut curry broth with garlic, lime and cilantro	
poutine <i>vegetarian</i>	12
house fries, wisconsin cheese curds, caramelized onion & mushroom gravy, fresh herbs	
vegetarian chili	cup 6 bowl 9
sour cream, scallions & cheddar cheese	
soup of the day	cup 5 bowl 8
cocktails	
agripolitantm	10
parce 3 yr. rum, lemon syrup & strawberry puree	
fall fashioned	10
house infused baked apple bourbon, apple bitters, brown sugar simple, served on the rocks	
lemon ginger martini	10
candied ginger infused organic prairie vodka, fresh citrus syrup, candied ginger skewer	
mulled wine	10
red wine, orange liqueur, brandy, fall spices, local apple cider, & honey, served warm	
cider car	10
rye whiskey, local apple cider, fresh lemon juice, & simple syrup, served up	
uncommon mule	10
prairie organic gin, fresh lime juice & house made ginger ale in a copper mug	
a mule named hop	10
four roses bourbon, blood orange bitters, ginger syrup, fresh lime juice, topped with our own organic greenstar spaceship ipa served on draft!	
uncommon sazerac	10
parce 8yr rum, orange liqueur rinse, peychuad bitters, & simple syrup	
cold & flu buster	10
candied ginger infused organic prairie vodka, hot lemon chamomile tea, house made honey liqueur	
mocktails	
joyride	5
local apple cider, house made ginger syrup, house made caramel syrup, served warm	
uncommon cherry lime-ade	5
cherry juice, lime & house made ginger ale	
orange you glad?	6
fresh squeezed orange juice, vanilla syrup, & soda water	
house-made sodas	4
choice of: grapefruit, lemon-lime, or ginger ale	
<i>*all house made sodas with pure cane sugar*</i>	

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

uncommon bacon wrapped meatloaf	20
yukon gold smashed potatoes, bordelaise sauce, lemon pepper arugula salad, crispy onions	
greenstar coq au hops	19
greenstar beer braised chicken thighs, celery root puree, honey spiced glazed carrots, chicken tarragon pan sauce	
seared rushing waters trout <i>gluten free</i>	27
roast fingerling potatoes, braised greens, lemon-caper beurre noisette	
wild mushroom ravioli <i>vegetarian</i>	23
crimini, asparagus tips, madiera cream sauce	
lamb bolognese	23
lamb belly & ground lamb, campenelle pasta, rich tomato cream sauce	
grass-fed skirt steak frites	25
roasted garlic butter, parmesan herb frites, lemon pepper aioli	
cauliflower risotto <i>vegan & gluten free</i>	18
leek & white cauliflower with arborio rice, pickled orange and purple cauliflower florets, arugula pistou	
macaroni & cheese <i>vegetarian</i>	13
smoked gouda, cheddar cheese, crumbled herb potato chips ADD: bacon 3 broccoli 2 mushrooms 2 garlic shrimp 9 chicken breast 6 carnitas 3	
asian greens & grains salad <i>vegan & gluten-free</i>	15
baby spinach, napa cabbage, shredded carrot, with roasted eggplant, edamame, brown rice, orange-ginger vinaigrette, rice crisp and furikake	
super food caesar salad <i>vegan & gluten free</i>	sm 8 lg 14
chopped romaine, baby kale, broccoli, shredded brussels sprouts, avocado, crispy garlic chips <i>***(contains nuts)</i>	
chopped salad	15
romaine, bacon, blue cheese, cucumbers, avocado, scallions, mighty vine tomato, smoked tomato ranch	
PROTEIN ADD ONS	
chicken breast 6 salmon 8 steak 10 garlic shrimp 9 tofu 4	
helen's grilled chicken sandwich	16
herb grilled chicken, swiss, red onion, avocado, sprouts, honey mustard, ciabatta	
grass-fed beef smash burger	17
local gouda, heirloom baby lettuce, mighty vine tomato, shaved red onion, special sauce, brioche bun <i>*gluten free bun available for burgers add 1.50</i>	
IMPOSSIBLE burger <i>vegan</i>	17
green tomato jam, pickled rooftop turnips, spicy agave mustard, heirloom lettuce, red onion, sourdough bun	
cubano sandwich	16
local pork loin & ham, swiss cheese, pickle, uncommon mustard, telera roll	
baja fish tacos	16
cilantro-lime marinated alaskan cod, napa cabbage slaw, sweet chili aioli, flour tortilla with shrimp 21 with avocado add 1.25	

Andrew Simonson *chef de cuisine*

we use local, sustainable, organic roof top grown & sourced organic ingredients whenever possible
please inform your server of any food allergies or dietary restrictions
20% pre-tax gratuity added to parties of 6 or more