

# BEACON

## SHARE

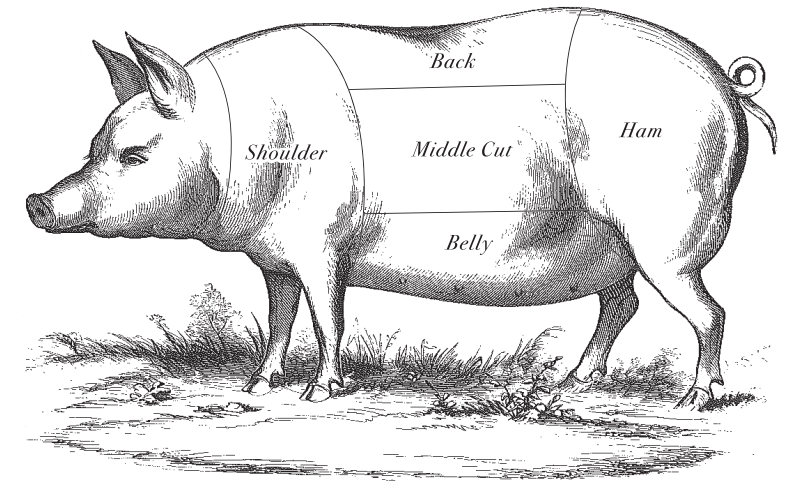
Bucket O'Fries <i>truffle parmesan, rosemary black pepper, sweet potato or traditional, sauce béarnaise &amp; ketchup</i>	6
Ale Battered Onion Rings <i>sriracha aioli</i>	8
Ellsworth Co-op Creamery Cheese Curds <i>curry ketchup</i>	7
Chips & Salsa <i>corn tortilla chips, house-made salsa</i>	7
Artisinal Cheese & Charcuterie <i>crostini, herb-dried tomatoes, caramelized onion, olives, apple, whole-grain mustard</i>	15
Summer Bruchetta <i>smashed peas, wild mushrooms, celery puree, caviar, grilled country white bread</i>	9
Public House Hummus <i>pumpkin seed pesto, smoked paprika, celery, carrot &amp; jicama sticks</i>	6
Crab & Shrimp Ceviche <i>citrus, onion, cilantro, tomato, avocado, peppers, fried plantain</i>	14
Fish Tacos <i>fried cod, flour tortilla, cilantro, avocado, cabbage, house-made salsa</i>	12
Blue Cheese-Tarragon Mussels <i>white wine, shallot, toast</i>	13
Beacon Mac 'n' 2 Cheeses <i>bbq chicken, white cheddar and mozzarella cheeses, toasted bread crumbs</i>	10
BBQ Baby Back Ribs <i>waffle chip</i>	12

## SOUP & SALAD

House-made Soup of the Day	4 / 6
Beef & Bean Chili <i>sour cream, shredded cheddar cheese, scallions, tortilla chips</i>	5 / 7
Various Greens <i>radish, carrot, tomato, roasted shallot vinaigrette</i> <i>Add grilled chicken / 4, shrimp, salmon, ahi tuna / 5</i>	8 / 11
Kohlrabi-Apple Salad <i>carrot, cranberry, cashew, hazelnut-maple dressing</i>	12
Caprese Salad <i>heirloom tomatoes, prosciutto, burrata cheese, basil pesto, pea tendrils</i>	13
Caesar Salad <i>romaine hearts, anchovy, olive, grana padano, garlic crouton</i>	9 / 12
Salad Nicoise <i>various greens, seared ahi tuna, new potatoes, haricot vert, hardboiled egg, tomato, black olive, dijon-vinaigrette</i>	17

## PUB GRUB

Lemongrass-Sweet Potato Moussaka <i>roasted asparagus, yellow beet pesto</i>	19
Seared Coconut-Lemongrass Seabass <i>braised bok choy, radish</i>	27
Pecan-Crusted Walleye <i>tomato ragout, asparagus, cauliflower pilaf</i>	27
Fish & Chips <i>beer battered cod, thick-cut fries, malt vinegar, dill tartar, lemon</i>	16
Linguini Neri <i>white wine-citrus butter, heirloom tomato fresca, shrimp, squid ink linguini</i>	22
Roasted Amish Chicken <i>spinach-smashed new potatoes, baby carrot, roasted garlic, natural jus</i>	23
Prosciutto & Gorgonzola Gnocchi <i>baby kale, herb-roasted tomatoes</i>	20
Kramarczuk's English Bangers & Mash <i>roasted garlic-mashed potatoes, spinach, gravy, onion rings</i>	18
Pancetta-Hazelnut Braised Beef <i>celery root puree, tomato chips</i>	26



## SIMPLY GRILLED

*served with roasted new potatoes, shallot confit, root vegetables, sauce béarnaise*

6oz Atlantic Salmon	24
½ Rack Marinated Lamb Chops	34
6oz Beef Tenderloin	33
12oz New York Strip	33

## SWEETS

Classic Key Lime Pie <i>fresh berries</i>	8
Fresh Berry Shortcake <i>mint-infused whipped cream, candied orange</i>	7
Bananas Foster Milkshake <i>caramelized bananas, ice cream, rum, cinnamon</i>	8
DIY S'more <i>graham crackers, marshmallow, peanut butter, artisanal chocolate (please allow 20 minutes)</i>	9
Chocolate Pudding Cake <i>cherry ice cream</i>	8
House-made Ice Cream & Sorbet / 3 per scoop	

## BEACON BURGERS

*served on a black sesame seed and garlic bun with public house chips; sub traditional or sweet potato fries, soup or side salad / 2*

### Beacon Burger / 13

*white cheddar, pepper jack or northern lights blue cheese, lettuce, tomato, onion, pickle*

### Public House Burger / 16

*7oz beef burger, braised beef, horseradish cheese, watercress, truffle aioli, natural jus*

### Curried Sweet Potato-Wild Rice Burger / 14

*avocado, spinach, cilantro aioli*

### Tasso Turkey Burger / 13

*cajun spice, pepper jack cheese, house-made salsa, lettuce, tomato, onion, pickle*

*\*Please alert your server with any food allergy concerns prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

  
Frederic Berdmond, Executive Chef

  
Kent Dilg, Restaurant Manager

  
Natalie Mersch, Restaurant Manager