



B I L L O F F A R E # 1

DINE
& PICK UP
AVAILABLE

G R E E N H O U S E

CHOP PICKLE

DILL PICKLE + GARDEN GREENS

shredded cabbage, red onion, buttermilk dill ranch,
crispy crouton clusters, aged pecorino \$13.5

BLEU HOG

BACON ENDS + ICEBERG WEDGE

tomato, red onion, bleu cheese dressing,
toasted panko crunch \$13.5

HONEY MUSTARD CHICKEN

FRIED BONELESS CHICKEN BITES + GARDEN GREENS

tomato, red onion, creamy honey mustard,
ricotta cheese \$17.5

BOURBON STREET TIPS

BOURBON STEAK TIPS + GARDEN GREENS

petite tender tips, bourbon brine, green pepper,
tomato, fried onion straws, pecorino cheese,
bourbon ranch \$MP

S N A C K S

FRIED PICKLES

GARLIC DILL + BUTTERMILK RANCH

lightly battered \$10.5

BRUSSELS

HOT HONEY + FRIED ONION STRAWS

fried crispy brown \$11.5

WHIPPED RICOTTA

ROSEMARY INFUSED + BAKED CROSTINI

toasted almond, course salt, lemon zest \$11.5

PUB PRETZELS

BAVARIAN STICKS + HERB RUB

house cheese sauce, honey mustard \$14.5

BACON BURNT ENDS

PORK BELLY + MAPLE BOURBON BBQ

mixed pickles \$14.5

T A B L E S H A R E S

TOWER FRITES

CAN FRIES + CHEESE SAUCE

build your own hand cut can fries \$10.5

ADD

MEAT

bacon ends +5.5 | pulled pork +7.5 | chourico+5.5
ground beef +5.5 | brisket ends+10.5
chicken fried +6.5 chicken grilled +6.5

HOT HONEY CHICKEN

SOUTHERN FRIED + HOT HONEY

candied jalapeño, buttermilk ranch \$15.5

DOUBLE FRIED WINGS

HOUSE BRINE + CHOICE SAUCE

dry seasoning or sauce dredge, cut veg
6pc. \$ 12.5 | 12pc. \$22.5

S I D E S

yukon mashed, creole gravy	5.0
pub fries with garlic mayo, or gravy	5.0
cut fries with garlic mayo, or	5.0
gravy	6.0
mac cheese	5.0
honey garlic green beans	3.5
citrus slaw	3.5
house pickles	3.5
house pickled onions	5.0
corn bread, honey butter (2pc)	

T H E S A U C E

4 oz. portion

BBQ CIDER MUSTARD	2.0
BBQ BOURBON MOLASSES	2.0
BBQ CHERRY CHIPOTLE	2.0
HONEY HOT	3.0
NASHVILLE HOT	2.0
BUFFALO HOT	2.0
SWEET CHILI MAE PLOY	2.0



B I L L O F F A R E # 2

CATERING
AVAILABLE

S M A S H E R S & S A M M I E

SMASHBURGER

SMASHED BEEF PATTY + PUB FRIES

american cheese, grilled onion, shredded lettuce,
house pickle, smash sauce, grilled bun \$13.5

SMOKEHOUSE BURGER

SEASONED BEEF PATTY, BRISKET + PUB FRIES

bacon, cheddar cheese, grilled onion,
bourbon bbq sauce, grilled bun \$19.5

CHOPPED CHEESE

BURGER BEEF MELT + PUB FRIES

american, grilled onion, green pepper, shredded
lettuce, horseradish mustard, grilled pita \$13.5

BOUNDARY CLASSIC BURGER

SMASHED BEEF PATTY + PUB FRIES

shredded lettuce, sliced red onion, sliced tomato,
cheddar cheese, garlic mayo, grilled bun \$14.5

NASHVILLE CHICKEN

BUTTERMILK FRIED + PUB FRIES

nashville hot oil, shredded lettuce, red onion,
grilled bun \$16.5

THANK U' CHICKEN

BUTTERMILK, NASHVILLE FRIED + PUB FRIES

ricotta, garlic roasted tomato, green peppers,
shredded lettuce, pickled red onion, garlic mayo,
oven baked garlic butter baguette \$20.5

CHERRY BOMB CHICKEN

BUTTERMILK FRIED + PUB FRIES

slaw, pickle, cherry chipotle bbq sauce,
buttermilk ranch, grilled bun \$16.5

S T E E L L I N E P I Z Z A C O .

DETROIT CLASSIC

SAUCE ON TOP + WISCONSIN CHEESE

pomodoro red sauce, pecorino \$17.5

LEMON RICOTTA

GARLIC CREAM SAUCE + WISCONSIN CHEESE

special ricotta, pecorino, rosemary honey,
lemon zest, coarse salt \$17.5

HOT RONI

POMODORO RED SAUCE + WISCONSIN CHEESE

cup-n-char pepperoni, special ricotta,
house hot honey drizzle \$19.5

HOT HEN

ROASTED BUFFALO CHICKEN + WISCONSIN CHEESE

ricotta, pickled red onion, creamy buffalo sauce,
buttermilk ranch drizzle \$20.5

ADELINE'S

SMOKED PORK + WISCONSIN CHEESE

boston butt, red onion, candied jalepeno, cherry
bbq sauce, buttermilk ranch drizzle \$21.5

S T E E L L I N E P I Z Z A C O .

SMASH PIE

GROUND BEEF + WISCONSIN CHEESE

onion, chop dill pickle,
shredded lettuce, smash sauce drizzle \$21.5

SMOKED BRISKET

BRISKET ENDS + WISCONSIN CHEESE

green pepper, onion,
bourbon molasses bbq sauce drizzle \$24.5

T H E B U T C H E R

SMOKEHOUSE MEAT TRAYS

served with sweet slaw, house mixed pickles
& honey butter cornbread

TRAYS

Brisket ½ pound Tray \$22.5

Boston butt pulled pork ¾ pound Tray \$18.5

Baby Back Ribs (6)bone Tray \$26.5

Baby Back Ribs (12)bone Tray \$45.5

Brisket served on bun with pub fries 4oz \$14.5 8oz \$21.5

Pulled pork served on bun with pub fries \$16.5

BACKYARD PLATTER

BRISKET, PORK, HOT HONEY CHICKEN + CHOURICO

big sampler platter. Served with corn bread,
slaw, mixed pickles, bbq sauce \$67.5

BOURBON STEAK FRITES

BOURBON STEAK TIPS + PUB FRIES

petite tenderloin tips, bourbon brine, peppers,
onions, house cut fries, garlic mayo \$MP

BBQ MEATLOAF

HOUSE RECIPE + YUKON MASHED TATER

creole gravy, honey garlic green bean, bacon ends,
fried onion straws, bourbon bbq sauce \$22.5

STINGER FRIED CHICKEN

HOT HONEY FRIED + YUKON MASHED TATER

creole gravy, honey garlic green beans \$18.5

FRIED CHICKEN & WAFFLE

BUTTERMILK BONELESS + PEARL SUGAR WAFFLE

honey butter, maple bourbon syrup, pickle \$17.5
+3 extra waffle

PIT MAC & CHEESE

SMOKEHOUSE CHEESE SAUCE + CRUMB TOPPING

baked with cajun panko crumb \$16.5

bacon ends +3.5 | pulled pork +6.5 | chourico +5.5

ground beef +5.5 | brisket 9.5 |

chicken fried +6.5 | chicken grilled +6.5

CONSUMER FOOD ADVISORY

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.

PLEASE ALERT YOUR SERVER OF KNOWN FOOD ALLERGIES