

NON-ALCOHOLIC DRINKS

110 LEMONADE \$2.5

Lemon, Honey, Rosemary

ICED OR HOT TEA \$2.5

Black | Seasonal

TINKER COFFEE \$6.5

French Press (serves 2)

Conduit Blend | Colombia Decaf

SHRUB SODA \$3

Seasonal Drinking Vinegar, Club Soda

APOTHECARY SODA \$3.5

Black Cherry | Cream Soda

EXCEL SODA \$3

Lucky Club Cola | Guilt-Free Lucky Club Cola

TRIPLE XXX ROOT BEER \$3

GARDEN SALADS FULL-SIZE ONLY

STEAK CAESAR SALAD \$18

Greens, Filet, Capers, Red Onion, Pickled Cherry Tomato, Toasted Parmesan, Croutons, IPA Caesar

CHEF'S COBB SALAD \$20

Greens, Grilled Shrimp, Applewood Bacon, Chopped Chicken, Egg Confetti, Mushroom, Red Onion, Sun-Dried Tomato, Bleu Cheese, Croutons, Roasted Red Pepper Vinaigrette

HARVEST CHOP SALAD \$16 (V) (GF)

Greens, Sweet Potato, Seasonal Squash, Beets, Dried Cherry, Ricotta, Pecans, Maple Vinaigrette

110 HOUSE SALAD \$15

Greens, Candied-Bacon, Caramelized Red Onion, Pickled Cherry Tomato, Bleu Cheese, Parmesan, Croutons, Buttermilk Ranch

DRESSINGS Buttermilk Ranch (GF), Bleu Cheese (GF), IPA Caesar

VINAIGRETTES Roasted Red Pepper, Toasted Spice, Maple (GF) (N)

(V) vegetarian (N) vegan (GF) gluten friendly*

EATING RAW OR UNDERCOOKED MEAT/ EGGS COULD CAUSE FOODBORNE ILLNESS.

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GATHER

LOADED SPANKED POTATO \$9

Red Potato, House Butter, Candied Bacon, Cheddar Cheese, Tomato, Cilantro

CURRIED CARROTS \$9

Grilled Carrots, Wild Rice, Curry Sauce, Toasted Spice Artichokes

BEET GNOCCHI \$12

Beet Gnocchi, Beets, Carrot Puree, Sage, Walnuts, Lemon Juice, Ricotta, Parmesan

BRUSSELS SPROUTS \$9

Duck Fat Fried Brussels Sprouts, Honey, Maple Syrup

CHARCUTERIE BLOCK \$15 + MEAT & CHEESE OPTIONS

Dried Fruit, Grilled & Pickled Vegetables, Nuts, Jams, Spreads, 110 Focaccia, Artisan Crackers, GK Pullman Loaf

BAKED BRIE \$16

Brie, Candied Sweet Potato, Crispy Shallots, Creamed Honey, Almonds, 110 Focaccia, Artisan Crackers

FLIGHT OF THE BACON \$21

Choice of 3 Bacon Options, Creamed Honey, Duck Fat Fried Buttermilk Biscuits, Apple Butter, Pickled Red Onion, Dried Fruits
WAGYU BEEF, HICKORY SMOKED, DUCK, RASPBERRY CHIPOTLE, APPLEWOOD SMOKED, JOWL

110 DUCK FAT FRIES \$9

House Cut, Salt + Pepper, Cilantro, House Ketchup
+ **110 POUTINE \$6:** Breakfast Gravy, Spicy BBQ, Cheese Curds, Pickled Red Onion, Cilantro

CHARCUTERIE OPTIONS

CURED MEATS

JOWL BACON JAKE'S COUNTRY MEATS \$3/oz
Lower Pork Cheek, Sweet & Smokey

RUST BELT SMOKING GOOSE \$4/oz
Single Source Heritage Pork, Garlic, Lemon, Nutmeg, Cold Smoked

GENTILE GIANT SMOKING GOOSE \$4/oz
Wild Boar, Sea Salt, Brandy

DELAWARE FIREBALL SMOKING GOOSE \$6/oz
Pork, Chile, Garlic, Espelette Pepper

COPPA DRY CURED SMOKING GOOSE \$3/oz
Pork Collar, Garlic, Black Pepper, Paprika, Calabrian Chile, Cayenne

LOMO SMOKING GOOSE \$3/oz
Cured Boneless Pork Loin, Garlic, Peppercorns, Paprika

CREMOSA TARTUFATA TEMPESTA \$6/oz
Black Truffle, Berkshire Pork, Calabrian Pepper

ARTISAN CHEESES

SANGAMON LUDWIG FARMSTEAD \$4/oz
Mellow, Firm, Velvety Aged 3-4 wks

CHEESE CURD MARCOOT JERSEY \$2/oz
Fresh Jersey Cow Milk

TOMME DE FAYETTE JACOBS & BIRCHFORD \$3/oz
Grassy, Fruit, Citrus, Semi-Firm

ROTATING CHEVRE ROTATING \$3/oz
Soft Goat Milk Cheese

SNAP DRAGON TULIP TREE \$4/oz
Whole Milk, Habanero, Semi-Soft, Pinot Noir Intensifies/
Sauv Blanc Cools

GOUDA CHIPOTLE SCHNALBELTIER \$3/oz
Semi-Soft, Chipotle Pepper, Creamy

HAYMAIDS TULIP TREE \$3/oz
Semi-Soft Natural Rind, Sweet & Nutty, Aged 6-8 wks

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GRAINS SERVED WITH A SIDE OF VEGETABLE STEW OR 110 HOUSE SALAD

LAMB PAPPARDELLE \$25

3oz Lamb Shank, Pappardelle, Rosemary, Mushroom, Pickled Cherry Tomato, Red Wine + Tomato Cream Sauce, Ricotta, Toasted Parmesan

PORCHETTA LINGUINI \$24

4oz Pan-Fried Porchetta, Linguini, Pesto Cream, Mushroom, Sun-Dried Tomato, Pecorino, Red Pepper Coulis

CHICKEN ARTICHOKE FETTUCINI \$22

6oz Grilled Chicken Breast, Toasted Spice Artichokes, House Butter, Lemon Zest, Parmesan, Pistachio Dust

110 MAC & CHEESE \$20

Penne, Polish Sausage, 4-Cheese Cream, Panko Crust
+ **BRUSSELS SPROUTS:** \$2

MOREL & MINT PICI \$24 (V)

House Pici, Morel, Sautéed Onion, Mint & Parsley Puree, House Butter, Garlic, Mushrooms, Black Peppercorn, Pecorino

WHITE FISH PICATTA \$25 (GF)

White Rice, Pan-Seared Fish, Capers, White Wine, Butter, Parsley, Lemon, Garlic, Chicken Broth, Black Pepper

NEW ORLEANS SHRIMP \$25

Sautéed Shrimp, New Orleans BBQ, Fried Cornbread, Lemon, Butter, Herbs, Garlic, Shallot, Parsley

DUCK RISOTTO \$22

Farro Risotto, Duck Confit, Mirepoix, Porcini, White Wine, Orange Juice, Basil, Pecorino, Carrot-Ginger Mascarpone

GRAZE SERVED WITH A SIDE OF VEGETABLE STEW OR 110 HOUSE SALAD

BROWN'S BURGER OF THE DAY \$MRKT

PORK CHOP \$30 (GF)

14oz Double Bone-In Chop, Hardy Greens, Candied Sweet Potato, Pearl Onion, Brie Crumble, Maple Vinaigrette

FLAT IRON \$28

8oz Flat Iron, Hardy Greens, Breakfast Gravy, O/E Chicken Egg, Hickory Bacon, 110 Focaccia

NY STRIP \$39

12 oz, Smoked Mashed Potatoes, Roasted Squash, Crispy Shallots, Spicy BBQ

110 FILET \$40

8oz Grass-Fed/Grain-Fed, Bleu Cheese Crust, Carrot Puree, Red Potatoes, Beets, Red Wine Demi-Glace
+ **SHRIMP SKEWER:** \$10

RIBEYE \$42

14oz Bone-in Ribeye, Hickory Smoked Sea Salt, Mushroom, Pearl Onion, Herb Butter

CHEF'S CUT \$MRKT

Wagyu Rotation, Butcher's Rub, Seasoned Spinach, Carrot-Ginger Mascarpone, Rosemary Red Potatoes
+ **O/E DUCK EGG:** \$2

PORTERHOUSE \$MRKT (GF)

Grilled Red Onion, House Butter, O/E Duck Egg, Smoked Mashed Potato, Roasted Garlic Head

WAGYU TOMAHAWK 3-WAYS \$MRKT

*Limited Quantity (Feeds up to 4)

110 Classic, French Inspiration, Hispanic Influence, Brussels Sprouts, Curry Carrots

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