

Poor Richard's

COMMONHOUSE

STARTERS

Samuel Adams Lager Mussels

Prince Edward Island mussels tossed in Sam Adams Dijon cream sauce \$9.99

Commonhouse Fries

Seasoned, straight-cut French fries served with Dijon truffle mayo \$4.25

Thai Peanut Wings

Flash-fried wings tossed in a Thai peanut glaze & served with sweet chili sauce \$7.99

Blackened Chicken Cheese Dip

Melted three-cheese blend & blackened chicken served in a cast iron skillet. Sided with golden fried tortilla chips \$8.99

George's Fried Asparagus

Fresh asparagus, tempura-style, served with lemon aioli \$7.99

Crab Quesadilla

Blue crab, fresh pico de gallo & a triple blend of cheeses melted on warm flat bread, served with sour cream & homemade salsa \$9.25

Single Barrel Jack Daniels BBQ Wings

Bone-in wings tossed in our signature house Single Barrel Jack Daniels BBQ sauce \$8.99

Bison Sliders

Three pulled Bison sliders topped with bleu cheese crumbles & balsamic reduction \$9.99

Calamari

Flash-fried golden brown, tossed with a spicy Giardiniera pepper mix, sided with lemon aioli & sweet Thai chili sauce \$9.99

Poor Richard's Wings

Wings tossed in homemade buffalo sauce, served with bleu cheese dressing \$7.99

Walleye Fingers

Fresh walleye, beer-battered & served with homemade tartar sauce \$9.99

Captain's Chicken Tenders

Hand-cut chicken breast strips rolled in Cap'n Crunch, fried golden brown & sided with zesty mustard dipping sauce \$7.75

Commonhouse Flats

Fresh, colonial flatbread, piled high & baked to perfection

Pear & Bleu Cheese

Sliced pears, crumbled bleu cheese, caramelized onions drizzled with balsamic reduction \$9.99

Mediterranean

Marinated Amish chicken, garlic sauce, Kalamata olives, feta cheese, diced tomatoes, chopped parsley & cucumber sauce \$9.99

Italian

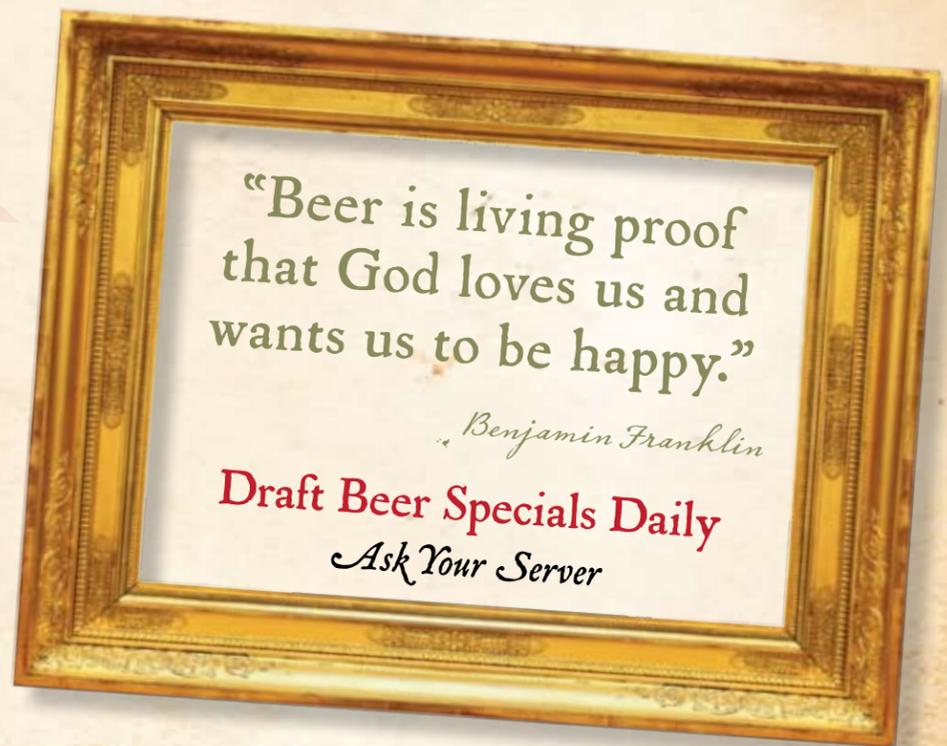
Homemade red sauce, pepperoni, Italian sausage, banana peppers, mozzarella & fresh basil \$9.99

Mushroom

Grilled portabella, mozzarella, roasted red peppers & fresh basil drizzled with balsamic reduction & truffle oil \$9.99

Napa

Roasted garlic, bleu cheese, mozzarella, marinated Amish chicken, red grapes & red onions \$9.99



SALADS

Poor Richard's Chop Salad

Iceberg lettuce tossed in balsamic vinaigrette, topped with roasted Amish chicken, bacon, mozzarella & diced tomatoes \$9.99

Warm Bacon & Spinach

Fresh spinach, croutons, red onion, crisp bacon, diced egg & warm peppered bacon vinaigrette \$8.99

The Do-Gooder

Mixed greens tossed in bleu cheese dressing topped with diced celery, black pepper & roasted Amish chicken, glazed with house-made buffalo sauce \$9.99

Greek Salad

Roma tomatoes, cucumbers, feta cheese, Kalamata olives & red onions on mixed greens, tossed in Greek oregano vinaigrette \$8.99

The Waldorf Salad

Diced apples, red grapes, celery, cranberries, Minnesota wild rice, candied walnuts & roasted Amish chicken, tossed in a traditional Waldorf dressing, served on romaine lettuce \$11.99

Bison Chili

Locally raised bison slow-roasted with fresh chilis, ripe tomatoes & spices. Topped with pepper jack cheese & sour cream, Cup \$3.99 Bowl \$5.25

Fresh Tomato & Herb

A delicate balance of grilled tomatoes & fresh vegetable stock, garnished with herb-infused oil, Cup \$3.50 Bowl \$4.99

SOUPS

BREADS

Boston Brown

Wheat flour, cranberries & a touch of molasses baked golden brown in a coffee can. Served with whipped honey butter \$3.99

Bleu Cheese

French bread loaf stuffed with bleu cheese, served warm & melted \$3.99

Poor Richard's Commonhouse (as colonial taverns were known) celebrates the storied history of the tavern as the central business and social center of early American communities. Often serving as the seat of local government, the tavern was part meeting house and part gossip hall. A place where court was held, news was shared, thirst was quenched, hunger was satisfied and everyone was greeted as a friend. It was truly a commonhouse for the community. So sit back, relax, let us pour you a pint, everyone is welcome here at our house. Because at Poor Richard's, we the people is not just a preamble, it's our heart and soul.

STEAKS & CHOPS

Steaks & Chops broiled & topped with pan butter jus. Served with choice of buttermilk mashed potatoes, homemade au gratins, roasted baby reds or jumbo baked potato. Baked potato available after 4 pm. Served with a dinner salad & vegetable du jour.



Six Ounce Filet Mignon \$24.99

Eighteen Ounce Bone-In Ribeye \$29.99

Ten Ounce Marinated Flank Steak
\$16.99

Commonhouse Ribs

St. Louis-style ribs rubbed with spices, marinated for 24 hours in Pepin Heights Apple Cider, smoked & basted to order with southern sweet BBQ sauce. Half Rack \$14.99 Full Rack \$18.99

Twelve Ounce Top Sirloin \$18.99

Ten Ounce Compart Farms Premium Duroc Pork Chop

Brined 48 hours, frenched & cut in-house \$17.99

Roasted Turkey Tenderloin

Pan-roasted & seasoned with a garlic rosemary rub \$16.99



Certified Hereford Beef® being locally raised and corn finished in the mid-west.

ENTRÉES

Served with a dinner salad.

Colonial Meatloaf

100% Certified Hereford Beef® & Compart Farms Premium Duroc ground pork mixed with fresh herbs, wrapped in bacon, baked & then topped with an east coast red glaze. Served on buttermilk mashed potatoes with vegetable du jour \$13.99

Chicken Pot Pie

Chunks of slow-roasted Amish chicken sautéed with fresh vegetables, stewed in a delicious chicken béchamel, topped with a crisp pastry shell \$12.99

Roasted Amish Chicken Dinner

A half chicken served with buttermilk mashed potatoes, vegetable du jour & a side of homemade chicken gravy \$12.99

Crab Stuffed Florida Grouper

Crab stuffed grouper, pan-seared & served with house mashed potatoes & vegetable du jour \$18.99

Blackened Walleye

Served on caramelized onion mashed potatoes with bleu cheese butter & vegetable du jour \$16.99

Bison Pot Roast

Bison chuck roll house-rubbed, slow-roasted & served with Guinness brown pepper gravy, stewed veggies & horseradish mashed potatoes \$13.99

Stuffed Buffalo-Style Chicken

Chicken breast stuffed with bleu cheese crumbles, bacon & red onion. Dipped in our signature buffalo sauce & coated with toasted bread crumbs. Served on wild rice pilaf, sided with vegetable du jour & bleu cheese dipping sauce \$14.99

Parmesan-Crusted Walleye

Pan-fried, drizzled with chardonnay lemon cream sauce, served on wild rice pilaf & sided with vegetable du jour \$19.99

Fish n' Chips

Beer-battered cod served with Commonhouse fries, coleslaw & homemade tartar sauce \$11.99

Chicken Fried Chicken

Chicken breast battered in-house with our flour blend & fried, served with mashed potatoes & chicken gravy \$10.99

PASTAS

Lunch-sized portions are available until 4 pm daily for \$9.99

Sausage & Peppers

Italian sausage, sweet bell peppers, caramelized onions & cavatappi noodles tossed in homemade marinara \$13.99

Shrimp Scampi

Sautéed black tiger shrimp, fresh squeezed lemon & linguini in a sauvignon blanc reduction \$16.99

Cheese Stuffed Tortellini

Cheese stuffed tortellini served in a prosciutto garlic cream sauce with fresh green peas & diced tomato \$13.99

Bleu Chicken

Sautéed chicken, bleu cheese, candied walnuts, roasted mushrooms & linguini tossed in garlic cream sauce \$14.99

Vodka Diablo

Sautéed shrimp, garlic & peppers deglazed with pepper-infused vodka, tossed with linguini & spicy marinara \$16.99

Chicken Cajun Pasta

Blackened chicken, red peppers, green peppers, onion & fresh garlic tossed with rotini in a cajun cream sauce \$14.99

Certified Hereford Beef® is fed for flavor in the American Midwest, the Napa Valley of beef.

BURGERS

Hereford Certified Beef® patty served on toasted sesame seed bun. Served with coleslaw & choice of Commonhouse fries, mashed potatoes or kettle-cooked chips.

Bloomer

Roasted wild mushrooms & smoked gouda \$9.99

La French

Brie cheese & caramelized onions \$10.99

Summit Pale Ale

Summit Pale Ale steamed mushrooms, Swiss cheese & caramelized onions \$9.99

Peppadew

Cream cheese stuffed sweet peppadews with a dash of chipotle tabasco \$8.99

California

Lettuce, tomato, mayo & a slice of raw onion \$7.99

Bacon Cheese

Thick-cut peppered bacon & aged cheddar \$8.99

Four Pepper

Roasted jalapeños, banana peppers, jalapeño jack cheese & siracha mayo \$8.99

Jersey

Hot pastrami & stone ground mustard \$8.99

Early Bird

Peppered bacon, American cheese & fried egg \$8.99

SANDWICHES

Served with coleslaw & choice of Commonhouse fries, mashed potatoes or kettle-cooked chips.

Walleye Wrap

Beer-battered walleye fingers served in a fresh flat bread with shredded lettuce, tomatoes, cucumbers & garlic sauce \$10.99

East Coast Pastrami

Slow-cooked pastrami, steamed & topped with melted pepper jack cheese, served on toasted rye with Dijon mayonnaise \$10.99

Roasted Chicken Club

Slow-roasted Amish chicken, peppered bacon, Swiss cheese, cranberry mayo, tomato & lettuce on toasted thick-cut whole-grain \$10.99

Poor Richard's Hot Dago

Ground Italian sausage seared & covered with house-made marinara & melted mozzarella. Served over rustic Italian bread \$7.99

Philly Cheese Steak

Shaved ribeye is seared, seasoned & topped with peppers & onions house-made cheese sauce on a toasted hoagie bun \$8.75

French Dip

Slow-roasted beef, shaved thin & simmered in au jus, topped with caramelized onions & Swiss cheese on a toasted hoagie bun \$9.25

Poor Richard's Chicken Sandwich

Marinated, grilled chicken breast, cheddar & Swiss cheeses, peppered thick-cut bacon & siracha mayonnaise served on a toasted hoagie bun \$8.25

Commonhouse Ham & Cheese

Fresh sliced ham with melted cheddar & Swiss cheese on cracked wheat bread. Served with choice of herb tomato soup or side choices listed above \$8.99

BBQ Chicken Sandwich

Grilled chicken breast served on a toasted sesame seed bun covered with BBQ sauce, bacon & melted cheddar cheese \$8.99

Hot Beef Sandwich

Roasted bison & cracked wheat bread, sided with mashed potatoes & topped with our house-made beef gravy \$8.99

Pickapeppa Chicken Sandwich

Crispy chicken breast topped with fresh mushrooms, Swiss cheese, shredded lettuce & pickapeppa sauce. Served on a mayo brushed toasted hoagie \$9.99

Jamaican Pepper Chicken

Grilled chicken breast topped with our Jamaican jerk sauce, roasted red peppers & pepper jack cheese \$8.99