



Spring
2024

SPRING CHEF'S FEATURES

MUSSELS ●

Red Pepper Flakes, Marinara, Basil, Garlic, White Wine, Sourdough Bread 18

CALIFORNIA COBB

Mixed Greens, Chicken, Bacon, Tomatoes, Egg, Blue Cheese, Chives, Dried Cranberries, Avocado, Banana Peppers, Dijon Dressing 16

LAMB BURGER ●

Lindy Land and Livestock L3 Ground Lamb, Smoked Feta, Tzatziki Sauce, Arugula, Tomato, Onion, Pita, Choice of Side 17 Gluten Free Bun Option \$2 Upcharge ●

CARBONARA BUCATINI

Parmesan, Egg Yolk, Pancetta, Red Pepper Flakes 20

SPRING LEMON SOLE ●

Breaded and Fried Sole, Lemon, Purple Quinoa Rice Blend, Sundried Tomatoes, Green Beans, Pecan Butter Sauce 19

AL PASTOR PIZZA ●

Pineapple Sauce, Mozzarella, Jack, Adobo Marinated Pork, Pickled Onion, Cilantro, Lime, Jalapeño, Salsa Verde, Guajillo 18
Gluten Free Crust Option \$4 Upcharge ●

LOCAL STEAK FRITES

Hadrick Ranch Premium Angus, Parmesan Truffle Fries, Tangy Chimichurri. Ask Your Server For Today's Featured Cut 27

BUTTERNUT SQUASH RISOTTO ●

Grilled Chicken, Butter Nut Squash Puree, Roasted Butternut Squash, Sage, Parmesan, Truffle Oil 19

Dessert

BANANAS FOSTER ●

Sautéed Bananas, Brown Sugar, Rum, Banana Liqueur, Vanilla Bean Ice Cream 10

SALADS & SOUP

G26 CHOP ●

Mixed Greens, Italian Salami, Olives, Marinated Tomatoes, Banana Peppers, Roasted Red Peppers, Parmesan, Mozzarella, Crouton, Red Wine Vinaigrette 12

CAESAR ● V

Croutons, Fried Parsley, Orange Zest, Shaved Cauliflower, Parmesan, Fresh Ground Pepper, Lemon, Chipotle Caesar Dressing 12

ASIAN CRUNCH ● V

Chopped Napa Cabbage, Kale, Red Bell Pepper, Shredded Carrots, Mango, Cilantro, Mint, Green Onions, Wonton Strips, Cashew Dressing 12

With

CHICKEN 17 | SALMON 21 | SHRIMP 19 | STEAK 22

ROASTED APPLE SPINACH ●

Grilled Chicken, Applewood Bacon, Roasted Apples, Dried Cherries, Candied Walnuts, Gorgonzola, Honey Balsamic Dressing 15

SOUTHWEST STEAK ●

Sirloin Steak, Mixed Greens, Tomatoes, Cucumbers, Roasted Corn & Black Bean Salsa, Pepper Jack, Bistro Sauce, Haystack Onions, Cilantro Lime Vinaigrette 19

BLACKENED SALMON ●

Atlantic Salmon, Mixed Greens, Sautéed Peppers & Onions, Scallions, Roma Tomatoes, Candied Walnuts, Hard Boiled Egg, Honey Balsamic Dressing 18

TOMATO BASIL OR SOUP DU JOUR Bowl - 7

SMALL PLATES

CHEESY ITALIAN BREADSTICKS V

Detroit Style Sticks, Italian Herbs & Fresh Cracked Pepper, Mozzarella, Brick Blend, Parmesan, House Marinara Sauce 12

BANGKOK SHRIMP

Hand-breaded Shrimp, Rice Noodles, Thai Aioli, Slaw 14

SPINACH & ARTICHOKE DIP ● V

Fresh Spinach, Artichoke Hearts, Roasted Garlic, Cream Cheese, Fresh Mozzarella, House Bread 12

BAJA CHICKEN QUESADILLA

Baja Chicken, Roasted Corn & Black Bean Salsa, Pepper Jack, Cheddar, Pico de Gallo, Salsa, Sour Cream 13

STEAK NACHOS

Crispy Wonton Chips, Green Chili Queso, Pepper Jack Cheese, Caramelized Onions & Peppers, Steak, Blistered Tomato Jam, Ancho Chili Ranch, Salsa 17

BRICK OVEN PIZZA

Gluten Free Crust Option \$4 Upcharge ●

Add a side salad for 4.

Traditional

ITALIAN

Pepperoni, Italian Sausage, Salami, Mozzarella, Basil, Parmesan, Marinara 15

BIRRIA

Chili de Arbol Salsa, Braised Beef, Mozzarella, Onions, Cilantro, Radish 18

BLACK TRUFFLE MUSHROOM V

Mozzarella, Mushroom, Black Truffle, Parsley 18

FIG & HAM

Mozzarella, Gorgonzola, Fig Jam, Country Ham, Balsamic Glaze, Arugula 17

LAMB SAUSAGE

Roasted Tomato Basil Sauce, White Onions, Mozzarella, Mint, Za'atar, Parsley, Lemon Greet Yogurt Drizzle 16

BRUSSELS

Olive Oil, Garlic, Roasted Brussels Sprouts, Mozzarella, Pancetta, Ricotta, Fresh Cracked Pepper, Red Pepper Flakes, Lemon Zest 16

CHICKEN FLORENTINE

Grilled Chicken, Applewood Bacon, Roma Tomatoes, Mozzarella, Fontina, Creamy Spinach & Artichoke 15

Detroit Style

HOT HONEY PEPPERONI

Marinara, Pepperoni, Mozzarella, Brick Blend, Ricotta, Hot Honey, Oregano 17

G26 DETROIT

Marinara, Mozzarella, Brick Blend, Salami, Pepperoni, Basil 17

CHEESE V

Marinara, Mozzarella, Brick Blend, Parmesan 13

● Indicates can be prepared gluten conscious. Please inform your server if you would like the noted entree prepared gluten free.

V Indicates Vegetarian.

BURGERS

Served with choice of fresh fruit, coleslaw, cottage cheese or fries.
SUB a side salad for 2. Gluten Free Bun Option \$2 Upcharge ●

FARMHOUSE BURGER ●

SVEC Farm Grass Fed Burger, Cheddar, Ham, Fried Egg, Aioli, Arugula, Brioche Bun 18

BLUEBERRY BISON BURGER ●

Wild Idea Ground Buffalo, Blueberry Chutney, Brie, Black Pepper Aioli, Arugula, Brioche Bun 18

RANCH BURGER ●

Hadrack Ranch Angus, Cheddar, Barbeque, Applewood Bacon, Haystack Onions, Brioche Bun 16



ALL BURGERS SERVED WITH
Lettuce, Onion,
Pickle & Side

PATTY

Hadrack Ranch Angus 14
Wild Idea Ground Buffalo 16
Svec Farm Grass Fed 16

CHEESE 1.00 EACH

American | Cheddar | Swiss
Brie | Gorgonzola | Pepper Jack

TOPPERS 2.00 EACH

Applewood Bacon | Fried Egg
Haystack Onions
Sautéed Mushrooms
Sautéed Onions

PASTAS

Add a side salad for 4.

SHORT RIB MAC & CHEESE PENNE

Cheesy Alfredo Sauce, Corn, Green Chiles, Braised Beef, Haystack Onions 17

CREOLE PENNE

Blackened Chicken, Shrimp, Andouille Sausage, Peppers, Onions, Mushrooms, Tomatoes, Cajun Cream Sauce 16

STEAK & GORGONZOLA PENNE

Sirloin Strips, Asparagus, Mushrooms, Garlic, Fresh Herbs, Gorgonzola Cream Sauce, Balsamic Onions 18

HONEY ALMOND CHICKEN PENNE

Grilled Chicken, Mushrooms, Sage, Honey Cream Sauce, Toasted Almonds 16

BLACK PEPPER BUCATINI

Aged Pecorino, Parmesan, Crushed Black Pepper 17

With

CHICKEN 22 | SALMON 26 | SHRIMP 24 | STEAK 27

ALL'ORTOLANA v

Zucchini, Tomatoes, Green Beans, Broccoli, Spinach, Peas, Mushrooms, Onions, Bucatini, Basil, Garlic, Extra Virgin Olive Oil, Pine Nuts, Grated Romano 17

With

CHICKEN 22 | SALMON 26 | SHRIMP 24 | STEAK 27

PACHINO v

Slow Cooked Tomato, Garlic, Basil, Bucatini, Extra Virgin Olive Oil 13

With

CHICKEN 18 | SALMON 22 | SHRIMP 20 | STEAK 23

ADEE HONEY FARM *Bruce, SD*
CHERRY ROCK FARMS *Brandon, SD*
DIMOCK DAIRY *Dimock, SD*
HADRICK RANCH *Faulkton, SD*
LAKEVIEW COLONY *Lake Andes, SD*
MORGAN RANCH *Burwell, NE*
SONJA GLORIA POTTERY *Sioux Falls, SD*
SVEC FARM *Estelline, SD*
WILD IDEA BUFFALO *Rapid City, SD*

BREADICO *Sioux Falls, SD*
COFFEA ROASTERIE *Sioux Falls, SD*
DAKOTA MUSHROOMS & MICROGREENS *Sioux Falls, SD*
HAIWICK RANCH *Highmore, SD*
JJ'S WINE, SPIRITS & CIGARS *Sioux Falls, SD*
PRAIRIE COTEAU FARMS *Astoria, SD*
SONGBIRD KOMBUCHA *Sioux Falls, SD*
TILFORD RYE FARM *Garretson, SD*

BREADSMITH *Sioux Falls, SD*
DAKOTA FRESH FOOD HUB *Sioux Falls, SD*
FRUIT OF THE COOP *Brandon, SD*
LINDY LAND & LIVESTOCK (L3) *Alcester, SD*
MAYBORN ACRES *Parker, SD*
SANDERSON GARDENS *Aurora, SD*
STENSLAND FAMILY FARMS *Larchwood, IA*
THE CAKE LADY *Sioux Falls, SD*

SANDWICHES

Served with choice of fresh fruit, coleslaw, cottage cheese or fries.
SUB a side salad for 2.

FRIED CHICKEN SANDWICH

Brined, Hand Breaded, Pickles, G26 Sauce, Brioche Bun 14

CHICAGO BEEF

House Roasted Beef, Giardiniera, Artisan Roll, Au Jus 18

UNDRESSED: Swiss Cheese 16

SMOTHERED PORK

Carnitas, Tomato Broth, Refried Beans, Avocado, Pickled Onions, Cilantro, Radish, Artisan Roll 16

MUFFALETA

Central Grocery Olive Salad, Mortadella, Genoa Salami, Applewood Smoked Ham, Olive Oil, Smoked Provolone, Swiss, Breadico Black Sesame Italian Bread 16

TANDOORI MELT

Slow Braised Beef, Caramelized Onion, Sautéed Mushroom, Spinach, Sriracha Aioli, Swiss, Garlic Naan 18

ENTREES

Add a side salad for 4.

CHICKEN PICCATA

Pan Seared Chicken, Lemon Butter Caper Sauce, Bucatini Alfredo 20

BIRRIA TACOS (2) ●

Braised Beef, Mozzarella, Onions, Cilantro, Hernandez Tortillas, Consume and Chili de Arbol Salsa, Chips and Salsa 15

JAMBALAYA ●

SHRIMP & CRAWFISH

Cajun Dusted Shrimp, Crawfish, Cajun Cream Sauce, Vegetable Étouffée 20

CHICKEN & TASSO

Cajun Dusted Chicken, Tasso Ham, Cajun Cream Sauce, Vegetable Étouffée 18

GUMBO

Andouille Sausage, Chicken, Holy Trinity, White Rice, Green Onions 14

BRICK OVEN SALMON ●

Atlantic Salmon, Mushroom Risotto Cakes, Roasted Tomatoes, Spinach, Pesto Beurre Vert 21

WALLEYE ●

Skillet Fingerling Potatoes, Diced Tomatoes, Glazed Carrots, Spinach, Citrus Beurre Blanc 22

TOP SIRLOIN ●

Morgan Ranch Beef, 8oz, Garlic Mashed, Glazed Carrots 22

ANGUS MEATLOAF

Garlic Mashed, Glazed Carrots, Mushroom Marsala Demi, Haystack Onions 16

BLACK & BLUE STEAK TIPS ●

Blackened Morgan Ranch Beef Chislic, Parmesan Truffle Fries, Gorgonzola Cream Sauce 19

TERIYAKI STIR FRY

Broccoli, Carrots, Snap Peas, Peppers, Onions, Garlic, Cashews, Sesame Seeds, Basmati Rice 12

With

CHICKEN 17 | SALMON 21 | SHRIMP 19 | STEAK 22

OUR DIRECT PARTNERSHIPS

These people are your community farms and ranches that we purchase directly from with-in the region who help make quality, healthy, sustainable food available for our communities.

LEARN MORE



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