

# BLADE & BARREL

LOCAL CULINARY TAVERN

According to Dellshire legend, heroes like you once gathered at this very spot.

Paladins, rangers, and druids alike banded together to aid Golspar, the dragon in defending the realm from forces of evil. The story of their victory is eternal, but their celebration after... impossible to forget. Blade

& Barrel is a culinary tavern, built to honor that legendary gathering. The Blade of Golspar, blessed by dragonfire to vanquish wicked hordes. Barrels of ale, mead and, wine that flowed in the wake of victory. A fireplace burning with a never-ending flame, rumored to have been set by Golspar himself.

**Every adventurer worth their salt knows where the next quest begins: the tavern.**

## Mors d'oeuvres

*To share or to claim as your own, provisions for the table and for the bold.*

 **BUTTER BOARD** | 10  
Smoked sea salt, garlic confit, raw honey, torn bread

 **SMOKED DEVEILED EGGS** | 12  
Smoked paprika, crispy shallots

 **CHEESE CURDS** | 12  
Ranch dressing

**ROASTED BONE MARROW** | 17  
Fire & Vine chimichurri, garlic confit, toast

 **SMOKED WHITEFISH DIP** | 20  
Pickled onion, dill, lemon, rye crisps

 **SHRIMP COCKTAIL** | 22  
Lemon, cocktail sauce


 **CHICKEN WINGS** | 18  
*Choice of Buffalo, Barbecue, or Parmesan Garlic*  
Ranch or blue cheese, celery sticks

## Soups & Greens

**TAVERN FRENCH ONION SOUP** | 12  
Gruyere, toasted croutons

 **THE CASTLE GARDEN** | 12  
*Choice of Dressing: Ranch, House Vinaigrette, Caesar, Blue Cheese*  
Mixed greens, carrots, cucumber, shaved onion, rice crisp

  **QUEEN OF THRONES** | 14  
Tender greens, strawberries, toasted almonds, chevre, red wine vinaigrette

 **CAESAR SALAD** | 14  
Romaine, shaved Parmesan, crispy lotus root croutons, classic dressing

**BABY WEDGE** | 16  
*Choice of Dressing: Ranch, House Vinaigrette, Caesar, Blue Cheese*  
Baby gem wedge, bacon, tomato, pickled onion, Maytag Blue, ranch dressing



SIGNATURE



GLUTEN-FREE




VEGETARIAN



# Entrées

*Rich in flavor, forged in flame.*

 **MEDIEVAL DOUBLE BURGER** | 24  
Aged Wisconsin cheddar, bacon, dragon sauce,  
house-made pickles, thick-cut French fries

  **HALF-ROASTED CHICKEN** | 32  
Herb gremolata, potato puree, blistered tomatoes,  
basil aioli

 **BRAISED SHORT RIB** | 40  
Creamy polenta, roasted roots, red wine sauce

**FRIED NORTHERN WALLEYE** | 28  
Thick cut fries, creamy cabbage slaw, tartar sauce

 **SEARED JUMBO SCALLOPS** | 38  
Spring Pea puree, blistered tomatoes, crunch and citrus

 **EGGPLANT RAGU** | 23  
Rigatoni, Vegetable Caponata, Tomato, Reggiano, Basil

## Sides

**CHARRED BROCCOLINI** 9

**SEASONAL ROOTS** 9

**ROASTED MUSHROOMS** 9

**PO-TA-TOES** 9  
*Crispy Fingerling or Whipped*

**Blade Required. Choose wisely.**

 **SEVEN-FINGER PORK CHOP** | 52  
Grand-cut pork chop

 **14OZ GRILLED RIBEYE** | 60

 **8OZ FILET MIGNON** | 65  
*Center-Cut*

 **NEW YORK STRIP** | 57  
Served with herb butter and red wine sauce

**KING'S CLEAVER FOR TWO** | 225  
*42oz Tomahawk Ribeye*

Hung, flame-seared, and presented tableside with horseradish cream and steak sauce. Includes two bistro salads, two enhancements, and chef's seasonal farm accompaniments for two.

 **PRIME RIB 16OZ** | 55  
*Saturdays Only | Availability is Limited*

Slow-roasted, herb-crusted cut of prime, Yorkshire Pudding, horseradish cream sauce, au jus

## Enhancements

**ROASTED BONE MARROW BUTTER** 8

**RED WINE DEMI** 8

 **MAYTAG BLUE CHEESE** 7

 **RED CHIMICHURRI** 5

# Desserts

**CARROT CAKE** | 12  
Spiced cake, raisins, shredded carrots, cream cheese frosting

 **BLACK KNIGHT'S FLOURLESS  
INDULGENCE** | 12  
Chocolate sauce, whipped cream

 **CHOCOLATE TORTE** | 12  
Crispy kataifi, pistachio gelato

**SEASONAL GELATO** | 12  
*Inquire about our seasonal selection*