

SHARE IT

- CRAB CAKES** 11
Luscious Maryland lump crab lightly breaded and pan seared golden brown. Topped with gremolata and served with Boete's remoulade.
- KALONA CREAMERY CURDS** 10
Local lowan cheese curds lightly breaded in house and flash fried to perfection and served with Iowa's famous kickn ranch sauce.
- MILTON CREAMERY BRUSCHETTA** 10
Mid-West heirloom tomatoes marinated with garlic, onions, and balsamic. Served on crispy baguette with a burnt onion, Milton Creamery cheese spread.
- POMME FRITES** 10
Thick cut steak fries topped with marinated Braveheart Angus skirt steak, Cody Road Bourbon onions, house made steak sauce, and garlic aioli.
- SPINACH ARTICHOKE DIP** 9
Milton Creamery spinach and artichoke dip, served warm in our house made bread bowl and side of chips.

HANDS ON

Served with choice of side

- PRIME RIB** 13
Shaved Braveheart prime rib on house made French loaf. Topped with Cody Road caramelized onions, mushrooms, smoked cheddar, and horseradish crème. Served with a side of au jus.
- FRIED IOWA TROUT SANDWICH** 12
Tempura-battered trout on housemade French loaf and topped with pear ginger slaw and spicy aioli.
- BISON BURGER** 14
Eight ounce bison burger topped with Wisconsin Cheddar and caramelized onions. Blue grass Iowa-raised, grass-fed, and free range. Midwest Unexpected!
- MILTON CREAMERY GRILLED CHEESE** 8
Three cheeses melted between sourdough bread and grilled to a crispy, golden brown perfection. Add avocado 2 / Add bacon 3
- KALONA BUFFALO CHICKEN** 10
Local chicken tenderloins breaded or naked and tossed in hot sauce. Served on a brioche bun with fresh arugula, housemade pickles, and buttermilk blue cheese drizzle.
- INDIANA PORK TENDERLOIN** 10
Pork tenderloin cut and breaded in house and deep fried to a golden brown. Served on pretzel bread with housemade buttered pickles, onions, and local honey mustard. A Midwestern gem with a twist!

THE CURRENT *Iowa*

EAT

GREENS AND MORE

Add Chicken 4/ Add Salmon 5 / Add Shrimp 5

- HOUSE SALAD** 6
Colorful mixed greens with heirloom tomatoes, Wisconsin cheddar, onions, cucumber, and housemade croutons.
- THE PLANTATION** 6
A Quad Cities specialty salad named for the restaurant that created it. Robust with garlic flavor and fresh with crispy iceberg. Tossed with Melba toast and parmesan cheese.
- BLT SALAD** 8
Freshly torn Bibb lettuce tossed in bacon dressing with heirloom tomatoes, house made croutons, and Wisconsin Grand Cru Swiss.

Dressings

- Blu Cheese/ Buttermilk Ranch
Bojites Honey Mustard/ 1000 Island
Balsamic Vinaigrette/ House Herb/Poppy Seed/French/Italian

- MAMA'S MEATLOAF** 12
Seared, bacon wrapped meatloaf on top of creamy herb whipped Russet potatoes, sautéed spinach, and topped with tomato bacon jam. A true masterpiece!

- GREAT RIVER BREWERY CHEDDAR ALE SOUP** 6
Local craft ale beer soup topped with bacon and housemade croutons.

- KANSAS CITY STEAK SOUP** 6
Hearty steak and vegetable soup from the Midwest. Dry red wine and thyme add sophistication to this classic Kansas City staple.

SIDES

- Side Salad 4
Sweet Potato Fries 4
Macaroni and Cheese 4
House Fried Chips 4
Cottage Cheese 4
Honey Lime Fruit Salad 4
Waffle Fries 4