

# TUMAN'S Tap & Grill

## SMALL

**Mussels**, P.E.I. mussels, Allagash White Ale broth, garlic, shallots, grilled sourdough...19 (dine-in only)

**Cheese Board: Pinconning Super Sharp**, aged Colby-style (cow), Williams Cheese Co., Pinconning, MI. Super sharp; rich, creamy, and open | **Monterey Pepper Jack** (cow), Renard’s Cheese Store, Sturgeon Bay, WI. Creamy, mild flavor profile of Monterey Jack with the kick of jalapeño peppers | **Mindoro Gorgonzola** (cow), Mindoro Blue Cheese Co., Mindoro, WI. A combination of Gorgonzola and Danish Blue that’s aged for 60 days, balance of sweet and pungent flavor.

**With:** walnuts, grape jam, honey, and grilled baguette...15

**Amish Chicken Tenders**, choice of dipping sauce (ranch, blue cheese, BBQ, Buffalo, cheesy beer sauce, garlic aioli, Sriracha aioli)...15

**Jumbo Chicken Wings**, eight pieces, blue cheese dipping sauce, celery, carrots **Buffalo or BBQ:** 14

**Soft Pretzel Twist**, Italian sea salt, cheesy beer sauce...10

## MEDIUM

**Turkey Chili**, Slagel Family Farm naturally raised ground turkey, tomatoes, onions, kidney beans, bell peppers, carrots, Cheddar, sour cream...12

**Roasted Beet Hummus**, roasted beets, garbanzo beans, tahini, lemon, roasted garlic, seasonal vegetables, whole wheat pita...14 **Sub** sliced cucumbers for whole wheat pita: add 4

**Grilled Amish Chicken Chopped Salad**, chopped artisan lettuce, avocado, roasted sweet corn, red onions, grape tomatoes, bacon bits, roasted garlic vinaigrette...17

**Shaved Brussels Sprout Salad**, broccoli, feta, dried cranberries, walnuts, smoked bacon, honey soy dressing...15 **With** grilled Amish chicken breast: add 6

**Mediterranean Salad**, quinoa, cucumbers, olives, tomatoes, green beans, feta, almonds, artisan greens, lemon vinaigrette...16 **With** grilled Amish chicken breast: add 6

**Skirt Steak Salad**, skirt steak, Baby Gem lettuce, almonds, dried cherries, mustard vinaigrette\*...23

## SANDWICHES

All sandwiches (except grilled cheese) served with hand-cut fries. Sub side salad: add 5

**Buffalo Chicken**, shredded Amish chicken, Buffalo-mayo sauce, provolone, purple cabbage slaw, brioche bun...15

**Grilled Amish Chicken Breast**, garlic aioli, arugula, applewood-smoked bacon, tomato, grilled demi baguette...16

**Cuban**, jerk-roasted pork loin, Nueske’s applewood-smoked ham (Wittenberg, Wisconsin), housemade pickles, Ammerlander Swiss (Germany), stone-ground mustard, telera roll...16

**Grilled Shrimp Banh Mi**, wild-caught Gulf Coast shrimp, Vietnamese caramel, pickled carrot & daikon radish, cilantro, Sriracha aioli, demi baguette...21

**Grilled Cheese**, Cheddar, sourdough, served with housemade Tomato Bisque...15

## LARGE

Available after 4 p.m. daily

**Roasted Amish Chicken**, mashed potatoes, shallot pan gravy, seasonal vegetables...24

**Steak Frites**, skirt steak, hand-cut fries, herb-garlic compound butter\*...34

## BURGERS

Slagel Family Farm (Fairbury, Illinois) does a custom blend for Tuman’s of sirloin, short rib & chuck -- all naturally raised beef. All burgers are served with tomato, red onions, romaine, brioche bun, and hand-cut fries.

**Cheeseburger**, choice of cheese\*...16

**Gorgonzola Burger**, port and caramelized onion reduction, gorgonzola\*...18

**Turkey Burger**, Slagel Family Farm naturally raised turkey, mushrooms, tomato jam, choice of cheese...17

### PICK YOUR CHEESE:

**American** (Wisconsin)  
**Gorgonzola, Mindoro** (Mindoro, Wisconsin)

**Sharp Cheddar, James Farm** (Wisconsin)  
**Swiss, Ammerlander** (Germany)

**Pepper Jack** (Wisconsin)

### BURGER ADD-ONS, SIDES & SUBSTITUTIONS

Sunny-side up egg*	2	Caramelized onions	3	Hand-cut fries	7
Applewood-smoked bacon	3	Sautéed mushrooms	3	Sliced avocado	5
Grilled broccoli	5	Sub gluten-free bun	2	Side salad	7
Sub salad for hand-cut fries	5	Mashed potatoes and gravy (after 4 p.m.)			10

\*These items are cooked to order. The Chicago Department of Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry, or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions should consult their physician or public health official for further information. **NOTICE TO CONSUMERS:** Please communicate any food allergies to an employee of this establishment and that employee shall communicate that food allergy information to the Person in Charge (PIC) or Certified Food Protection Manager (CFPM) on duty at this restaurant. Illinois Department of Health. This notice is mandated by PA 101-0495 (HB3018) 410 ILCS 625/3.08 effective 08/23/19