

Menu

SOUPS

Butternut Squash Soup Roasted Butternut Squash, Apple Cider, Coconut Cream, and Pepitas	\$8
Chef's Featured Soup A Seasonal Composition, Curated by Our Chef.	\$8

STARTERS

Fried Green Tomatoes Pickled Green Tomatoes, Edwards Mill Cornmeal Breading, Student-Made Pepper Jelly, and Balsamic Glaze	\$13
Smoked Salmon Dip Hickory-Smoked Salmon, Lemon, Fried Capers, and Lavosh Crackers	\$11
Fried Pork Belly Crispy Campus Pork Belly Skewers, Carolina Slaw, Student-Made Pepper Jelly Drizzle, and Green Onions	\$12
Charcuterie Board Campus Salumi, Canadian Bacon, Reserve-Aged 12-Month White Cheddar, Applewood Smoked Cheese Curds, Seasonal Quick Pickled Vegetables, Student-Made Salted Pecans, and Lavosh Crackers	\$23
Brussels Sprouts Fried Brussels Sprouts, Quark Cheese Spread, Apple Butter Vinaigrette, and Green Onions	\$12
Cheese Curd Sampler A Sampling of Original Cheddar and Garlic Dill Cheese Curds accompanied by Seasonal Quick Pickled Vegetables	\$15

MAINS

Dobyns Meatloaf Bacon Wrapped Blend of Campus Pork, Ground Chuck, Mushrooms, Student-Made Pepper Jelly Ketchup, Seasoned Breadcrumbs, served with Garlic Butter Green Beans, and Boursin Whipped Potatoes	\$26
Shrimp and Grits Campus Pork Belly, Cajun Seasoned Shrimp, Grits, Creole Sauce, Crisp Pickled Okra, Green Onions, and Aleppo Pepper	\$28
Chicken Fried Chicken Hand-Breaded Crispy Chicken Breast, Country Gravy, Green Beans, and Whipped Potatoes	\$24
Atlantic Salmon Salmon, Miso Mashed Sweet Potatoes, Garlic Butter Green Beans, and Topped with Student-Made Blueberry-Lemon Fruit Spread	\$29
Pumpkin Farro Risotto-Style Pumpkin Farro, Mushroom Ragout, Feta Cheese, Pumpkin Seeds, and Campus Micro Greens	\$22
Duck Gnocchi Seared Duck Breast, Ricotta Gnocchi, Butternut Squash, Brussels Sprouts, and Mushrooms, Topped with Dark Cherry Compote, and Hazelnuts	\$34
Walleye Pan Fried Walleye, Edwards Mill Cornmeal Breading, Grilled Asparagus, Boursin Mashed Potatoes, and Lemon Aioli	\$33

THE BUTCHER BLOCK

Ribeye 12 oz. Ribeye seasoned with 1906 Salt Rub, Butter Roasted Potatoes, Campus Garden Vegetables, and Herb Butter	\$50
Braised Short Rib Braised Short Rib, Boursin Mashed Potatoes, Grilled Asparagus, Fried Onion Strings, and a Brown Demi-Glace	\$44
Pork Chop Campus Bone-In Pork Chop, Miso Mashed Sweet Potatoes, Apple Butter Brussels Sprouts, and Sage Butter	\$34

SALADS

Dobyns House Salad Field Greens, Grape Tomatoes, Sliced Cucumber, Pickled Red Onion, Feta Cheese, Crumble	\$10 Half - \$14 Full
Caesar Crisp Romaine Lettuce, Parmesan Cheese, Grape Tomatoes, Croutons, Parmesan Crisp, and Caesar Dressing	\$10 Half - \$14 Full
Beet and Pickled Apple Field Greens and Arugula, Roasted Beets, Pickled Apples, Student-Made Salted Pecans, Goat Cheese, and Apple Butter Vinaigrette	\$18
The Keeter Cobb Chopped Romaine, Bacon, Hard-Boiled Egg, Butternut Squash, Grape Tomatoes, Red Onion, Feta Cheese, and Pepitas	\$18
Dressings Jones Dairy Buttermilk Ranch, Caesar, Pear-Honey, Apple Butter Vinaigrette, Oil & Vinegar	
Salad Enhancements Salmon \$10 Chicken \$8 Shrimp \$10	

HANDHELDS

All Sandwiches include choice of French Fries, House Chips, or Pasta Salad

The Founder's Burger Grilled 8 oz Brisket Burger, Onion-Bacon Jam, Quark Cheese, Poblano Lime Aioli, and Fried Onion Strings on a House-Made Brioche Bun	\$19
Piggy Reuben Campus Pork Belly, Shaved Canadian Bacon, Caraway Sauerkraut, Swiss Cheese, and Remoulade on Marbled Rye	\$18
Alumni Deluxe Grilled 8 oz Brisket Burger, Bacon, Cheddar Cheese, Shredded Lettuce, Tomato, Pickled Red Onion, and C of O Sauce on a House-Made Brioche Bun	\$18
The Keeter Club House-Roasted Turkey Breast, Canadian Bacon, Horseradish Mustard Aioli, Lettuce, Tomato, Avocado Spread, and Swiss Cheese on Texas Toast	\$18
Chicken Salad Sandwich Shredded Chicken Breast, Celery, Onion, Dried Cranberries, Pecans, Spiced-Honey Dressing and Field Greens on a Toasted Croissant	\$17

DESSERTS

America's 250th Apple Pie Spiced Granny Smith Apples, Streusel Topping, Salted Caramel, and Campus-Made Vanilla Custard	\$14
Old-Fashioned Chocolate Cake Three-Layered Dark Chocolate Cake and Decadent Chocolate Buttermilk Frosting	\$12
Pumpkin Crème Brûlée Pumpkin Crème Brûlée, Pepita Brittle (Gluten-Free)	\$12
Turtle Cheesecake Sour Cream Cheesecake, Pecans, Caramel, and Chocolate Shavings (Gluten-Free)	\$12
Carrot Cake Rich Carrot Cake, Orange Gelée, and Carrot Crèmeux (Gluten-Free)	\$12
À La Mode Add our Campus-Made Vanilla Custard to any Dessert.	\$5
Creamery 1 Scoop \$5.25, 2 Scoops \$6.75, Add a Waffle Cone \$1.00	