



STARTERS

Brie Brûlée

caramelized vanilla sugar | honey-thyme glazed almonds | lightly toasted bread slices **11**

Crab Cakes

roasted red pepper sauce | grilled lime | chili-lime tortilla crisps **12**

TD Niche Crispy Pork Agnolotti

whiskey-braised onion and pork filling | apple and smoked pecan sauce | house-made pork jerky **11**



Tomato Bruschetta

toasted baguette | Boursin cheese | baby heirloom tomato confit | smoked sea salt | parsley **10**

Charcuterie & Cheese

selection of charcuterie meats | chef's choice specialty & local cheeses | house-made giardiniera
bourbon mustard | red onion marmalade | grilled baguette **19**



SOUP & SALADS



Roasted Corn Chowder

cup bowl
4 **6**

Chopped Caesar Salad

romaine | shaved Asiago | garlic croutons | Parmesan crisp | white anchovies | Caesar dressing **10**
add grilled chicken **5** add garlic shrimp **7** add grilled salmon **6**

side Chopped Caesar Salad **5**

Harvest Salad

arugula | apples | butternut squash | dried cherries | Dutch Girl Creamery feta | cider vinaigrette **9**
add grilled chicken **5** add garlic shrimp **7** add grilled salmon **6**

Garden Salad

Arcadian lettuce | grape tomatoes | cucumber | shaved radish | red onion **9**

side Garden Salad **5**



Bur Oak Leaves Designate a Signature Timber Dining Room Selection





HOUSE SPECIALTIES



Scottish Salmon

grilled leek potato rösti | kale almond pesto | green pea puree | baby carrots **24**

Plum Creek Farms Airline Chicken

gnocchi in smoked corn cream | TD Niche house-cured bacon lardon
Sanders honey-glazed baby carrots | rosemary chicken demi **25**

10oz Prime Rib

chef's potatoes | field-to-fork vegetables | au jus **27**
larger portions available upon request

Grilled 7oz Filet

Milton Creamery "mac and cheese" | toasted panko | grilled asparagus | port compound butter **35**



Bacon-Wrapped Pork Tenderloin

chef's potatoes | roasted wild mushrooms | Arbor Day Farm De Chaunac red wine demi | fried onions **24**

Mushroom Ravioli

Cajun cream sauce | haricot vert | Roma tomatoes | pickled Bermuda onion | spicy ricotta **18**
add grilled chicken **5** add garlic shrimp **7** add grilled salmon **6**

8oz "Manhattan" Strip Beef & Reef

chef's potato | field-to-fork vegetables | garlic shrimp | smoked tomato lobster cream **30**

8oz Durham Ranch American Wagyu Burger

ground Wagyu beef | brioche bun | bourbon candied TD Niche pork belly | smoked cheddar
caramelized onions | garlic waffle fries **20**



SIDES

- Baked Potato**, sea salt crust **4**
- Grilled Asparagus**, balsamic glaze **6**
- Side Caesar Salad** **5**
- Side Garden Salad** **5**
- Garlic Shrimp** **7**

OUR PRODUCERS

- TD Niche Pork**, Elk Creek, Nebraska
- Plum Creek Farms**, Burchard, Nebraska
- Dutch Girl Creamery**, Lincoln, Nebraska
- Milton Creamery**, Milton, Iowa
- Durham Ranch**, Craig, Nebraska
- Sanders Specialty Meats & Produce**, Dwight, Nebraska
- Arbor Day Farm**, Nebraska City, Nebraska



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*This establishment recognizes the increased risk of eating undercooked meat.
For your safety, we will only serve undercooked meat per individual guest request.*

