

SHARED PLATES

Crab & Hot Bacon Dip

Creamy blend of sweet crab, panko buttered bread crumbs, smoked bacon and three cheeses. Served with house chips. 10

Provoleta

Hot and bubbly grilled provolone topped with chimichurri. Served up in a cast iron skillet. 9
Add smoked sausage: 2

Calamari

Tender, lightly fried. Salted with lemon or Buffalo style with ranch. 11

Hot Rock*

Thinly sliced beef tenderloin on a sizzling river rock. With minced garlic and soy dipping sauce. 12

K-Fried Broccoli

Lightly fried broccoli with sweet and spicy Korean chili sauce. 8

Fried Cheese Curds

Lightly fried white cheddar cheese curds with spicy Bloody Mary sauce. 7.5

Lobster Stuffed Mushrooms

Creamy blend of lobster, scallions, asiago cheese and garlic buttered breadcrumbs. 11



CELEBRATING 10 YEARS

"People who love to eat are always
the best people."
Julia Child

EAT. DRINK. ENJOY.

We try our best to provide our customers with the finest quality ingredients.



We serve all-natural meats and the freshest produce.

DINNER PLATES

Drunken Pork Chop

Grilled 14 oz. bone-in, whiskey, maple and cracked pepper. Choice of two sides. 25 **GF**

New York Strip*

Black pepper crusted 14 oz NY Strip finished with red wine reduction sauce. Choice of two sides. 29 **GF**

Chicken Cavatappi Pasta

Grilled chicken, smoked bacon, and sauteed kale with a creamy parmesan sauce. 17
(Vegetarian Option Available!)

Stuffed Winter Squash

Slow roasted acorn squash stuffed with roasted vegetables, parmesan, garlic, & rosemary. Topped with crispy potatoes. 16

TapRoot Burger*

House ground, char-grilled tenderloin burger with smoked bacon and melted cheese on toasty bun. With salt and pepper fries. 14

Herb Roasted Chicken

Bone-in half chicken finished with a rosemary lemon garlic sauce. Choice of two sides. 16

Filet of Beef Tenderloin*

Hand-cut 8 oz. filet mignon grilled and topped with garlic herb butter. Choice of two sides. 32
Add Crab Crust 3. Add Caramelized Onions & Bacon w. Truffle Oil 4

Butcher's Steak*

Grilled hanger steak drenched in garlic herb butter. Finished with sea salt and cracked pepper. With signature twice baked potato and choice of vegetable. 28

Duck Tacos

Fresh from Maple Leaf Farms. Slow cooked, sesame glazed pulled duck with spicy soy sauce and Asian slaw. 18

Signature Short Ribs

Slow cooked, tender & boneless braised beef, garlic whipped potatoes, roasted root vegetables, rich beef & red wine reduction sauce. 25

Surf & Turf*

Smoked shrimp and grilled butcher's steak finished with garlic herb butter. Choice of two sides. 32 **GF**

Bourbon Glazed Salmon

Hand-cut fresh Atlantic Salmon, pan-seared and topped with a sweet bourbon glaze. Choice of two sides. 24 **GF**

Bluegill

Lightly dusted bluegill filets, golden fried. Creamy house-cut slaw with signature salt & pepper fries. 20

Crab Encrusted Cod

Pan seared Cod Filet topped with a creamy blend of sweet crab & panko buttered breadcrumbs. Choice of two sides. 26

***Consumer Advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions.

BIG SALADS

ADD: PAN SEARED SALMON 8.5 | GRILLED STEAK TENDERLOIN 8 | GRILLED CHICKEN 6

Fried Chicken Salad

Chopped romaine and Spring mix, breaded popcorn chicken, cherry tomatoes, pretzel croutons and honey Dijon dressing. 14

Apple & Fig Fried Goat Cheese Salad

Baby spinach, fried goat cheese, fresh apples and salted pecans, drizzled with honey & olive oil. 13

Steak & Avocado Taco Salad

Romaine, chipotle tenderloin, cool ranch, fresh corn salsa and shredded white cheese in a lightly fried tortilla bowl. 14.5

Thai Bowl

Chopped Romaine, shredded cabbage, cucumber, crushed peanuts, grape tomatoes, sesame peanut vinaigrette. 11 Great with Chicken!

Hangover Salad

Crisp romaine, cherry tomatoes, hard-boiled eggs, smoked brisket, bacon and shredded cheddar, piled with salt and pepper fries and topped with ranch dressing. 15

Harvest Salad

Mixed Greens, pears, sweet potato, chopped pecans, red quinoa, dried cranberries and feta. 12

The House

Romaine, grape tomatoes, shredded white cheese. 5.5 **GF**

Three Sisters

Fresh mixed greens, roasted corn and zucchini, quinoa, fresh cilantro, red and yellow cherry tomatoes and fried chickpeas. 11 **GF**

DRESSINGS

Ranch, Bleu Cheese, Caesar, French, Honey White Balsamic, Mediterranean Vinaigrette, Honey Dijon

All Dressings are Gluten Free

SOUPS

Cup 4 / Bowl 6

Wisconsin Beer Cheese

Rich and creamy sharp cheddar with smoked sausage.

French Onion

Classic. Caramelized onions, rich beef broth, house-made croutons and melted cheese.

SIGNATURE SIDES

Garlic Mash • Baked Potato • House Cut Salt & Pepper Fries • Roasted Root Vegetables
• Vegetable of the Day •

★ Twice Baked Potato w/ Smoked Gouda, Bacon & Aged Cheddar (3) ★ Smoked Gouda Mash (2)

Signature COCKTAILS

The Ravenswood Manhattan

Ravenswood Rye Whiskey*,
Spiced Pear Liqueur.

Classic Old Fashioned

Featherbone Bourbon*,
fresh orange & cherries, bitters.

Apple Cinnamon Mule

Cinnamon infused Titos, Apple Cider
Liqueur, ginger beer, orange.

Cranberry Mule

Cranberry Vodka, lime, ginger beer.

Salted Caramel White Russian

Grey Goose, Kahlua, caramel & cream.

Merchant Street Martini

Raspberry Vodka, Elderflower Liqueur,
splash of Moscato, lemon twist.

Triple Espresso Martini

Espresso Vodka, Coconut Rum,
splash of Disaronno.

Midnight Margarita

Libelula Tequila, Chilled Brut, lime
squeeze, orange bitters.

Champagne Royale

Bubbly & Chambord Liqueur,
lemon twist.

Cinnamon Maple Whiskey Sour

Featherbone Bourbon*, maple,
cinnamon, orange.



*Distilled and bottled
in the Midwest.*

"Wine is constant proof that God loves
us and loves to see us happy."
Benjamin Franklin

Wine



Vines by the Glass / Bottle

WHITES

Chardonnay, William Hill, California	10 / 38	Vibrant citrus, hints of caramel apple
Pinot Grigio, Masi Masianco, Italy	10 / 38	Lemon, peach, honey
Pinot Grigio, Banfi San Angelo, Italy	12 / 48	Honeysuckle, pear, almond
Moscato D'Asti, La Doria, Italy	9 / 36	Semi-sweet, lightly sparkling
Riesling, Cupcake Vineyards, Germany	9 / 36	Lemon, peach, honeydew
Sauvignon Blanc, Rodney Strong, California	9 / 36	White peach, citrus, lemon grass
Rose, Borsao, Spain	9 / 36	Burnt sugar, orange zest
Prosecco Brut, Bisol Jeio, Italy	10 / 38	Dry, fruity crispness
Chardonnay, Cakebread Cellars, California.	12 / 48	Golden apple, ripe orchard fruit

REDS

Cabernet Sauvignon, Twenty Acres Reserve, California	10 / 38	Red cherries, spicy cinnamon
Cabernet Sauvignon, Juggernaut, California	12 / 48	Fierce, brave, delicious
Cabernet Sauvignon, Oberon, California	16 / 62	Candied black cherry, spices
Pinot Noir, Decoy, California	12 / 48	Black cherry, currant, strawberry
Pinot Noir, Talbott Kali Hart, California	14 / 55	Cedar, orange peel, red currant
Malbec, Montes, Chile	10 / 40	Juicy red plums & peppercorn
Red Blend, Souleil Vinde Bonte, France	11 / 42	Macerated strawberries, spice
Merlot, Folonari, Italy	11 / 42	Elegant raspberry, velvety finish
Sweet Red, Pacific Rim, Washington	9 / 36	Dark berries, soft sweetness

House Wines glass 8 / bottle 28

BEER

Ask Your Server About Our Beers On Tap!



Modelo Negra	5.50
Modelo Especial	5.50
Guinness	6.25
Guinness Stout	6.25
Blake's Seasonal Hard Cider	5.50
Elysian Space Dust IPA	6.25
Stella Artois	5.50
Sam Adams Boston Lager	5.50
Deschutes Black Butte Porter	5.50
Goose Island 312	5.50
Shiner Bock	5.50

Domestic Bottles 5

Amstel Light	Corona	Newcastle Brown Ale
Bud Light	Heineken	Bud Zero
Budweiser	Michelob Ultra	
Coors Light	Miller Lite	

BEVERAGES

Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew, Sierra Mist,
Iced Tea, Cranberry Juice, Lemonade
Pellegrino bottle 6

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170 North Merchant Street ★ Decatur, IL



(217) 330-6365 ★ Open Wed.-Sat.

John Redden ★ Chef/Owner