



224.714.2119
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APPETIZERS

CHEESE CURDS \$11

SERVED WITH CHIPOTLE SAUCE

BRUSSELS SPROUTS \$12

CHARRED AND TOSSED IN GARLIC BUTTER,
WITH CRISPY ONIONS AND FETA CHEESE

SALADS



SEASONAL SALAD \$14

ROMAINE, ARUGULA, CUCUMBERS, AVOCADO,
FETA, TOASTED PUMPKIN SEEDS AND DRIED
CHERRIES WITH A LEMON VINAIGRETTE

FAT SHALLOT SALAD \$13

SPINACH AND ARUGULA, ARTICHOKE, ROASTED
RED PEPPER, CUCUMBERS AND SOURDOUGH
CROUTONS WITH BALSAMIC VINAIGRETTE

**ADD CHICKEN BREAST \$6, TURKEY \$4, FETA \$1
OR AVOCADO \$2 TO ANY SALAD!



SIDES

TOMATO BISQUE \$5

JUMBO DILL PICKLE \$2



CLASSIC SANDWICHES



BUFFALO CHICKEN \$12

CRISPY CHICKEN TENDERS TOSSED IN BUFFALO SAUCE
WITH BLUE CHEESE AIOLI AND SHAVED CELERY SALAD

HAM & CHEESE \$13

SMOKED NUESKE'S HAM AND BRIE ON CIABATTA WITH
SHAVED ASPARAGUS AND DIJONAISE



TRUFFLE BLT \$13

CRISPY BACON, AVOCADO, ARUGULA, TOMATO
AND TRUFFLE AIOLI ON THICK CUT CHALLAH

*VEGGIE ALT AVAILBLE \$12

GRILLED CHEESE \$9

MUENSTER CHEESE MELTED BETWEEN SLICES OF
SOURDOUGH WITH SAUTEED SPINACH AND
CARAMELIZED ONIONS (VG) *ADD BACON \$3

TURKEY \$12

OVEN ROASTED TURKEY BREAST ON PRETZEL ROLL
WITH AVOCADO, CUCUMBER, ARUGULA AND BASIL
AIOLI



CHEESEBURGER \$14

DOUBLE PATTY, MUENSTER CHEESE, PICKLES,
ARUGULA AND BLACK PEPPER AIOLI ON A BRIOCHE
BUN *ADD BACON \$3

***GLUTEN FREE BREAD AVAILABLE \$1.75

ADD ONS: BACON \$3, CHEESE \$1, AVOCADO \$2
OR CARAMELIZED ONIONS \$1

FRIES



HOUSE FRIES \$4

FRIES TOSSED IN OUR HOMEMADE ROSEMARY SALT

SPICY SESAME FRIES \$5

HOUSE FRIES TOPPED WITH SPICY SESAME AIOLI

TRUFFLE FRIES \$6

HOUSE FRIES TOPPED WITH TRUFFLE AIOLI

KID'S MENU

FOR KIDS 12 & UNDER \$10

• HOT DOG

• CHICKEN TENDERS

• PLAIN GRILLED CHEESE

COMES WITH CHIPS OR FRIES (\$1 EXTRA)

**ADD A CHOCOLATE MILK \$2.75



DESSERT

JUMBO CHOCOLATE CHIP COOKIE \$4

PRETTY COOL ICE CREAM \$5/\$6

DRINKS

GINGER LEMONADE \$3.5

UNSWEETENED ICED TEA \$3.5

ARNOLD PALMER \$3.5

FLOWERHEAD HOT TEA \$4.5

BACKLOT COLD BREW \$5

SODA/SAN PELLEGRINO \$3/\$3.5

CRANBERRY or PINEAPPLE JUICE \$2.75



HOUSE COCKTAILS \$12



NEGRONI

MEZCAL PALOMA

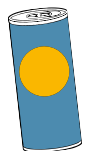
VODKA GINGER LEMONADE

BOURBON OLD FASHIONED

FROZEN \$13

MARGARITA SLUSHY

GIN & TONIC SLUSHY



HARD SELTZERS \$7

HIGH NOON VODKA SELTZER

TOPO CHICO TEQUILA SELTZER



BOTTLES & CANS

Sketchbook Insufficient Clearance Hazy IPA \$7

Sketchbook Amistosa Lager \$7

Revolution Anti Hero IPA \$8

Cruz Blanca Palm Shade Hazy IPA \$8

Off Color Apex Predator 16oz \$9

3 Floyds Gumballhead \$8

Dovetail Hefeweizen 16oz \$9

Lagunitas Little Sumpin' \$8

Sierra Nevada Hazy IPA \$7

Revolution Cold Time Lager \$8

Rogue Dead Guy Ale \$8

Allagash White \$7

Half Acre Daisy Cutter \$9

Great Lakes Christmas Ale \$8

Off Color Beer for Lounging 16oz \$9

Alarmist Crispy Boy 16oz \$9

Whiner Le Tub \$8

Abita Purple Haze \$7

Allagash Tripel \$9

Dupont Saison 500ml \$12

Left Hand Milk Stout Nitro \$9

Bells Porter \$8

Vandermill Bluish Gold Cider 16oz \$10

Vandermill Totally Roasted \$10

Blue Moon \$6

Miller Lite \$5

Non-Alcoholic Rotating Brews \$7



DRAFT BEER



SERVED BY GLASS OR PITCHER

HIGHLIFE \$5/16

DOVETAIL HELLES LAGER \$8/25

SKETCHBOOK ORANGE DOOR \$8/25

ROTATING WINTER DRAFT

*ADD A SHOT OF BOURBON TO ANY BEER \$5

WINE \$10/38

SERVED BY GLASS OR BOTTLE

WHITE

SAUVIGNON BLANC

CHARDONNAY

RED

CABERNET SAUVIGNON

PINOT NOIR

SPARKLING

ROSÉ



We ♥ Catering

Email us at info@thefatshallot.com

ROTATING SEASONAL BREW . . . JUST ASK!