

DOVER

RESTAURANT & BAR

LET'S BEGIN

Pickle Plate 7 | gf

house pickled vegetables, pickled egg, whole grain mustard

*Ellsworth White Cheddar Cheese Curds 8 | v

house ketchup

*Reuben Rolls 9

mn beer braised corned beef, swiss, sauerkraut, house thousand island

*Braised Bacon Poutine 9

indeed brewing gravy, ellsworth cheese curds, braised bacon

Smoked Chicken Wings 9 | gf

buffalo, korean bbq, or cajun dry rub

Giant Pretzel 13 | v

northeast beer cheese fondue, pub mustard

Tomato Poke 9 | v | gf*

marinated tomatoes, fresh avocado, wonton chips

*The Local Flatbread 12

red table meat's big chet salami & prosciutto, redhead creamery white cheddar

*Humboldt & Apple Flatbread 11 | v

grilled honeycrisp apples, humboldt fog, caramelized onions, porter reduction, arugula

Seared Steak Sliders 12 | gf*

caper relish, shaved parmesan, garlic chips, chili aioli, seasonal greens

Crab Cake Sliders 12

lump crab cakes, dijon aioli, pickled red onions, seasonal greens

Falafel Sliders 11 | v

tzatziki, kumato tomato, cucumber, mint

COLD & HOT

1500 Park Place Salad 11 | v | gf

seasonal mixed greens, candied walnuts, goat cheese, red onion, white balsamic vinaigrette

Grilled Caesar Salad 10 | gf*

grilled artisan romaine, shaved parmesan, fried anchovies, house croutons, grilled lemon, caesar vinaigrette

Maple Squash Salad 11 | v | gf

arugula, spinach, kale, roasted butternut squash, maple glazed walnuts, cranberries, red onion, humboldt fog, maple vinaigrette

House Side Salad 6 | v | gf

seasonal mixed greens, cucumber, tomato, carrot, red onion

Salad Enhancements

chicken 5

steak medallion 6

shrimp 8

salmon 8

MN Wild Rice Soup cup 5 bowl 8 | gf

Chef's Soup du Jour cup 5 bowl 8

Chef's Lunch Trio 12

grain bowl, 1500 park place salad, half sandwich

USE BOTH HANDS

(served with house kettle chips)

The Burger 13 | gf*

house ground, mn aged cheddar, dover sauce, house pickles, lettuce, tomato, onion, brioche
add smoked bacon 3
make it a double 5

West End Chicken Sandwich 12 | gf*

grilled or buttermilk fried, lettuce, tomato, onion, herbed lemon aioli, brioche

*Classic Reuben 12

mn beer braised corned beef, swiss, saurkraut, house thousand island, marble rye

Ellsworth Grilled Cheese 11 | v | gf

white cheddar, parmesan crusted sourdough, house ketchup
add smoked bacon 3
add avocado 3
add grilled kumato tomato 3

MAIN PLATES

*Mac & Cheese 14 | v

northeast beer cheese, cheddar herb panko
add chicken 5
add shrimp 8
add salmon 8
add steak medallion 6

*Fried Chicken 19

marinated breaded chicken breast, fulton brewing braised carrots, yukon smashed potatoes, raspberry chipotle bbq sauce

Braised Beef Bourguignon Pappardelle 19 | gf*

forage mushrooms, ricotta salata, rosemary, grilled tomato

*Wild Rice & Chickpea Cakes 17 | v | gf

wilted kale, grilled tomato, beet vinaigrette

*Skuna Bay Salmon 27 | gf

quinoa, kale, grilled tomato, pickled red onion, mustard crème

*Walleye Fish & Chips 18

northeast beer battered, mushy peas, lemon, house ketchup, malt vinegar, dill caper tarter sauce

NY Strip 26 | gf

10 oz, herbed mn wild rice, fried artichokes, forage mushroom demi

Steak Oscar 28

steak medallions, lump crab cakes, grilled asparagus, bordelaise, truffled egg yolk

v = vegetarian

gf = gluten free

gf* = can be prepared gluten free

*represents our commitment to partnering with local and sustainable vendors:

red table meats mn
redhead creamery mn
cry baby craig's mn
ellsworth coop creamery wi
skuna bay cd

muddy paws cheesecake mn
steel toe brewing mn
indeed brewing mn
august schell brewing mn
fulton brewing mn

DOVER

RESTAURANT & BAR

COCKTAILS

*proudly featuring mn distilled spirits, focusing on our local partnerships

Old Amador 10
amador double barrel bourbon, bitters, luxardo cherry,
*tattersal orange creme

The Day After 8
*crooked water simple vodka, house bloody mary mix, locally
sourced artisanal skewer

Tundra Snap 10
*vikre boreal spruce gin, cranberry, citrus, hazelnut,
cucumber, rosemary

J Carver Collins 9
*j carver vodka, st germain, raspberry, lemon, soda

Campfire Mule 10
*prairie vodka, local cider, ginger beer, caramel

The DT 10
*norseman barrel aged rum, irish cream, vanilla,
dt cookie crumble

MOCKTAILS

Lemon-Berry Basil blueberry, lemon, basil

Orange Snap orange, mint, ginger ale

WINE

Chardonnay

Sycamore Lane, CA 7 g 29

Trinity Oaks, CA 8 g 32

Auspicion, CA 10 g 41

Kendall Jackson, "Vintner's Reserve", CA 13 g 48

Julia James, CA 58

Taken Wine Co, "Complicated", Sonoma, CA 70

Pinot Grigio

Sycamore Lane, CA 7 g 29

Trinity Oaks, CA 8 g 32

Benvolio, Italy 10 g 40

Gavi

Principessa Gavia, Piedmont, Italy 13 g 55

Moscato

Seven Daughters, CA 9 g 36

Macaw, Brazil 12 g 45

Riesling

Snoqualmie, Columbia Valley, WA 9 g 36

Charles and Charles, WA 12 g 45

Rose

Decoy, Sonoma, CA 10 g 40

Van Duzer, Willamette Valley, OR 13 g 51

Sauvignon Blanc

Frenzy, Marlborough, NZ 10 g 40

Matanzas Creek, Sonoma, CA 13 g 52

White Blend

Bodegas Bianchi, New Age Mendoza, Argentina 10 g 38

Evolution, OR 13 g 50

White Zinfandel

Sycamore Lane, CA 7 g 29

Cabernet Sauvignon

Sycamore Lane, CA 7 g 29

Trinity Oaks, CA 8 g 32

Auspicion, CA 10 g 44

Joel Gott "Bin 815", Napa, CA 14 g 57

Decoy, Sonoma, CA 70

Canvasback, Yakima, WA 90

Mt. Brave, Napa, CA 125

Chianti

Castello Di Volpaia Classico, Italy 65

Malbec

Crios, Mendoza, Argentina 11 g 45

The Show, Mendoza, Argentina 14 g 52

Merlot

Sycamore Lane, CA 7 g 29

Trinity Oaks, CA 8 g 32

Duckhorn, Napa, CA 65

Pinot Noir

Sycamore Lane, CA 7 g 29

Trinity Oaks, CA 8 g 32

Murphy-Goode, CA 10 g 40

Julia James, CA 14 g 55

Domaine Roux Pere & Fils, Bourgogne, Cote D'Or, France 68

Penner Ash, Willamette Valley, OR 85

Red Blend

Menage a Trois, "Midnight", CA 11 g 45

Castello Banfi Cum Laude, Tuscany, Italy 14 g 55

Paraduxx by Duckhorn, Napa, CA 95

Shiraz

Paringa Estate, Australia 12 g 45

Three Rings, Barossa Valley, Australia 15 g 56

Zinfandel

Old Vine Zin 91, CA 12 g 48

SPARKLING

La Marca Prosecco, Veneto, Italy 8 g 45

Wycliff Brut, CA 7 g 36

Roederer Estates Brut, CA 68

Schramsberg Blanc de Noirs, CA 82

Veuve Clicquot Brut "Yellow Label", France 125

Dom Perignon 2009, France 325

HAPPY HOUR

Monday - Friday 4 pm - 6 pm

*Ellsworth White Cheddar Cheese Curds 6 | v
house ketchup

*Reuben Rolls 6
mn beer braised corned beef, swiss, sauerkraut,
house thousand island

Smoked Chicken Wings 6 | gf
buffalo, korean bbq, or cajun dry rub

Michelob Golden Draft Light 5

*Grain Belt Nordeast 5
Sycamore Lane Wines 5
Seasonal Sangria 5

SWEETS

▭Salted Caramel Apple Bread Pudding▭ 6

*MN Muddy Paws Cheesecake 7

Flourless Chocolate Torte 8 | gf

Classic Creme Brulee 7 | gf

DT Cookie Ice Cream Sandwich 7