

HoDo

DOWN TOWN

Sunday - Wednesday 11 am - 10 pm
Thursday - Saturday 11 am - 11 pm

Welcome.

We're happy to have you here.

The food we create is prepared with whole and sustainable ingredients from our region whenever possible.

With our seasonal menu, we take care to bring the beauty of the harvest to the plate.

We thank the artisans, farmers, ranchers, beekeepers & other uncommon souls from the Red River Valley & beyond, who enhance our table and the food we offer.

Becky's Plants & Flowers

Doubting Thomas Farms

Hugh's Gardens

North American Bison Co-op

Clearbrook Honey Farms

Meadowlark Gardens

Yellow Rose Organic

.Appetizers.

Cheese & Meat. artisan cheese & charcuterie, housemade bread & crackers, fresh fruit, fig chutney, candied nuts, grain mustard 3 pieces for 14 - 5 pieces for 19 - 7 pieces for 22

Shrimp & Belly. sautéed shrimp, seared pork belly, sweet potato & thyme purée, apple chimichurri 15 GF

Tuna & Dumpling. seared big eye tuna, cabbage & vegetable dumpling, wasabi cream, ponzu sauce 16

Squash Rangoons. butternut squash & mascarpone rangoons, sweet chili sauce 8

Bison & Potato. bison meatballs, potato croquettes, caramelized onions, gruyere 12

House Tots. house made cheddar & chive tater tots, buttermilk herb 7

Beef Pot. braised filet tips in red wine & bay leaf, pearl onions, carrots, parsnips, crouton & gruyere 14

HoDo Nachos. hand cut potato chips, chorizo, Wisconsin cheddar, queso fresco, buttermilk crema, scallion 12 GF

HoDo Fries. double order of hand cut fries, served with ketchup & aioli 6 GF

Sweet Potato Wedges. fried sweet potato wedges, maple mustard sauce 5 GF

BBQ Chicken Lavosh. shredded bbq chicken, mozzarella & swiss, roasted sweet potato, honey mustard, scallion 12

Roasted Vegetable Lavosh. mozzarella & swiss, butternut squash, broccoli, red pepper, herbed chèvre, balsamic reduction

Risotto. chef's daily risotto 10

Lavosh. chef's daily creation 10

.Soup.

Knoephla. scallions cup 6 bowl 8

Chef's Soup. chef's daily creation cup 6 bowl 8

.Salads.

Poached Apple. apples poached in wine, arugula, pistachio lemon gremolata, Chablis & honey vinaigrette 12 GF

Butternut Spinach. roasted butternut, spinach, chèvre, pecans, spiced wine vinaigrette 11 GF

Grilled Bok Choy. grilled bok choy leaves, roasted broccoli, orange supreme, crispy quinoa, cashews, sesame-ginger vinaigrette 13 GF

Petite Greens. mixed greens, tomato, red onion, cucumber, carrot, hand-torn croutons, choice of dressing: buttermilk herb, balsamic vinaigrette, sesame-ginger vinaigrette, blue cheese, Chablis & honey vinaigrette, spiced wine vinaigrette, maple-mustard vinaigrette 10

Pear & Gorgonzola. fresh pear, mixed greens, gorgonzola, Brussels leaves, pomegranate seeds, maple-mustard vinaigrette 12 GF

Add To Any Salad. grilled salmon +9 chicken breast +7 smoked salmon +7

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.Sandwiches.

.served with our house-cut fries.

- Original HoDo Burger.** bison burger, aioli, bibb lettuce, tomato, grilled onion, pickles, Wisconsin cheddar 14
- The Gatsby.** shaved ribeye, mushroom sauce, fries (on sandwich), swiss, bibb lettuce, aioli, telera bread 13
- Cuban.** braised pork shoulder, seared ham, swiss, honey mustard, sweet pickles, grilled telera bread 11
- Pan Bagnat.** seared tuna, crispy potato, bibb lettuce, tomato, hard-boiled egg, red wine olive oil, telera bread 16
- Classic Fish Sandwich.** panko breaded walleye, lettuce, tomato, pickles, aioli, city bun 14
- Wild Rice Burger.** wild rice & barley patty, aioli, bibb lettuce, tomato, onion, pickles, Wisconsin cheddar 12
- The Torta.** shredded chicken, red pepper mojo, tomato, bibb lettuce, queso fresco, grilled telera bread 11

.All Day Entrees.

- General's Chicken.** sweet & spicy crispy chicken, fried rice 14 GF
- Hanger & Fries.** grilled bison hanger steak, demi, hand cut fries 21
- Huevos Rancheros.** 2 basted eggs, chorizo, red pepper mojo, queso fresco, fried corn tortillas 12 GF
- Vegan Special.** chef's daily creation, ask your server

.Dinner Entrees.

.Begin After 5:00pm.

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness *

- Filet.** grilled filet mignon, demi, braised pearl onions, roasted broccoli & almonds, pommes anna 36
- Ribeye.** grilled ribeye, demi, French onion bread pudding, roasted Brussels sprouts 38
- Sirloin Braciola.** rolled sirloin with balsamic shallots, 30 hour ragu, parmesan & cream risotto, basil 32 GF
- Salmon.** grilled sockeye salmon, Brussels sprouts, golden beets, cranberries, maple-mustard sauce 28 GF
- Walleye.** sourdough crusted walleye, autumn ratatouille, prosciutto, lemon beurre blanc 32
- Duck Breast.** seared duck breast, demi, celery root purée, apple & cabbage slaw, celery vinaigrette, pomegranate seeds 33
- 30 Hour Tomato.** house made fettuccine, 30 hour tomato ragu, Kalamata olives, basil, parmesan, bread crumb 16
- Mushroom Fettuccine.** house made fettuccine, brown butter & duck fat, field mushrooms, prosciutto, cream 18
- Add To Any Pasta.** grilled salmon +9 chicken breast +7

*GF : Gluten Free

