

SMALL PLATES

PRETZELS	8
<i>House-made pretzels served with house mustard and beer cheese sauce</i>	
SMOKED WINGS	12
<i>8 smoked chicken wings available in JuanTao style, jerk or buffalo, served with carrots, celery and ranch</i>	
PASTRAMI FRIES	11
<i>House-cured and smoked pastrami, caramelized onions, sliced scallions, covered with a beer cheese sauce on top of a bed of fries</i>	
POUTINE	9
<i>Wisconsin Cheese curds, thyme brown gravy, and sliced scallions served on top a bed of fries (add pork belly +3)</i>	
REUBEN ROLLS	10
<i>Deep fried wontons filled with house corned beef, beerkraut and cheese and served with a side of thousand island</i>	
CRISPY PORK BELLY	12
<i>Crispy pork belly, hoisin sauce, sliced cucumber and green onions served with asian pancakes</i>	
HUMMUS PLATE	9
<i>2 seasonal hummus options served with pita and veggies</i>	
SOUTHWEST ARTICHOKE DIP	9
<i>Hatch green chili, spinach and artichoke served with pita and sliced baguette</i>	

CHARCUTERIE BOARDS

CHARCUTERIE BOARD	-MARKET PRICE-
<i>Chef's selection of meat and cheeses served with bread and crackers</i>	
CHEESE BOARD	-MARKET PRICE-
<i>Chef's selection of cheeses served with crackers</i>	
SNACK BOARD	13
<i>House-made Cumberland sausage and pretzels served with crackers and cheese.</i>	

SALADS

Add grilled chicken breast for \$3

COBB SALAD	11
<i>Local mixed greens, Shropshire blue cheese, grape tomato, cucumber, bacon, avocado and boiled egg</i>	
CAESAR SALAD*	10
<i>House-made caesar dressing, toasted croutons and parmesan cheese with romaine lettuce</i>	
QUINOA AND KALE	10
<i>Local mixed greens, kale, quinoa, tomato, avocado, shredded carrots, onion and toasted sunflower seeds</i>	
HARVEST SALAD	11
<i>Local mixed greens, apple, walnuts, roasted butternut squash, goat cheese and beets with choice of dressing</i>	
DRESSING: <i>Ranch, Honey Mustard, Thousand Island, Balsamic Vinaigrette, Lemon Tahini, Maple Vinaigrette</i>	

SIDES

HOUSE SALAD	3
HANDCUT CHIPS (FRIES)	3
SEASONAL VEGETABLES	3
MASHED POTATOES	3
MAC N CHEESE	3
COLESLAW	3

HAND HELDS

<i>Served with kettle chips</i>	
PHILLY CHEESESTEAK	12
<i>Thinly sliced tri-tip beef, caramelized onions, green chile, pepperoncinis, white american and provolone cheese served on french bread (sub chicken on request) (sub meat for local oyster mushrooms \$1)</i>	
BÁNH MÌ	11
<i>Pulled pork, Dua Chua, cucumber, jalapenos, cilantro, and fermented chili paste aioli served on french bread</i>	
THE REUBEN	12
<i>House-made corned beef, beerkraut, swiss and thousand island served on Ozark Natural bread toasted rye</i>	
HOT PASTRAMI	12
<i>House-made pastrami, caramelized onions, Swiss cheese, pickles and house mustard served on french bread</i>	
THE CLUB	11
<i>House roasted turkey, Berkshire ham, cheddar, swiss, bacon, tomato, sprouts, mayo and honey mustard served on white bread</i>	
THE CUBAN	11
<i>Pulled pork, Berkshire ham, swiss, pickles, pepperoncinis, house mustard pressed and grilled served on french bread</i>	
SOUTHWEST TURKEY	11
<i>House-roasted turkey, green chilis, chipotle aioli, pepper jack, lettuce, tomato and red onions served on french bread</i>	
TURKEY AND APPLES	11
<i>House-roasted turkey, sliced apples, sprouts, cheddar cheese, red onion, mayo and avocado served on white bread</i>	
FISH TACOS	10
<i>Hand-battered deep-fried cod, shredded cabbage, avocado, pickled red onion, cilantro and chipotle aioli</i>	

BURGERS

Served with kettle chips (Black bean burger available on request)

CLASSIC CHEESE BURGER*	11
<i>Choice of cheese, lettuce, tomato, onion, pickle and mayo</i>	
SHROPSHIRE BLUE BURGER*	12
<i>Hand-pattied burger, blue cheese, caramelized onion, bacon and mayo</i>	
GREEN CHILI BURGER*	12
<i>Hand-pattied burger topped with green chilli, pepper jack cheese, bacon and Chipotle aioli</i>	
THE DUKE*	14
<i>Two patties, diced onions, pickles, american cheese and thousand island</i>	
PATTY MELT*	11
<i>Burger patty, caramelized onions, pickles, swiss cheese and house mustard served on Ozark Natural rye bread</i>	

ENTRÉES

FISH N' CHIPS	12
<i>8oz filet of wild caught cod, deep fried in homemade Fossil Cove beer batter, served with house cut chips (fries)</i>	
CHIMICHURRI HANGER STEAK*	17
<i>Grilled hanger steak, covered in chimichurri sauce and pickled red onion served on a bed of house fries</i>	
BANGERS AND MASH	11
<i>House-made Cumberland sausage served with mashed potatoes and gravy</i>	
DESSERT	
ENGLISH STICKY TOFFEE PUDDING	6
<i>House-made toffee pudding served with old grandad whiskey toffee sauce</i>	

.... Weekend....
FEATURES

BRUNCH ON THE WEEKENDS
*Now serving brunch on Saturday and Sunday mornings.
10am - 2pm*

SUNDAY NIGHT ROAST DINNER
Chef choice meat and seasonal veggies

FOOD SERVED MONDAY-SUNDAY 11AM-9PM

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