

## SMALL PLATES

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

## CHARCUTERIE BOARDS

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

## SALADS

*Add grilled chicken breast for \$3*

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

## SIDES

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

## HAND HELDS

<i>Served with kettle chips</i>	
<b>PHILLY CHEESESTEAK</b>	<b>12</b>
<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>	
<b>BÁNH MÌ</b>	<b>11</b>
<i>Pulled pork, Dua Chua, cucumber, jalapenos, cilantro, and fermented chili paste aioli served on french bread</i>	
<b>THE REUBEN</b>	<b>12</b>
<i>House-made corned beef, beerkraut, swiss and thousand island served on Ozark Natural bread toasted rye</i>	
<b>HOT PASTRAMI</b>	<b>12</b>
<i>House-made pastrami, caramelized onions, Swiss cheese, pickles and house mustard served on french bread</i>	
<b>THE CLUB</b>	<b>11</b>
<i>House roasted turkey, Berkshire ham, cheddar, swiss, bacon, tomato, sprouts, mayo and honey mustard served on white bread</i>	
<b>THE CUBAN</b>	<b>11</b>
<i>Pulled pork, Berkshire ham, swiss, pickles, pepperoncinis, house mustard pressed and grilled served on french bread</i>	
<b>SOUTHWEST TURKEY</b>	<b>11</b>
<i>House-roasted turkey, green chilis, chipotle aioli, pepper jack, lettuce, tomato and red onions served on french bread</i>	
<b>TURKEY AND APPLES</b>	<b>11</b>
<i>House-roasted turkey, sliced apples, sprouts, cheddar cheese, red onion, mayo and avocado served on white bread</i>	
<b>FISH TACOS</b>	<b>10</b>
<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)*

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

## ENTRÉES

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

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**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.