

SMALL PLATES

PRETZELS 8

House-made pretzels served with house mustard and beer cheese sauce

SMOKED WINGS 12

8 smoked chicken wings available in JuanTao style, jerk or buffalo, served with carrots, celery and ranch

PASTRAMI FRIES 11

House-cured and smoked pastrami, caramelized onions, sliced scallions, covered with a beer cheese sauce on top of a bed of fries

POUTINE 10

Wisconsin Cheese curds, thyme brown gravy, and sliced scallions served on top a bed of fries (add pork belly +3)

REUBEN ROLLS 10

Deep fried wontons filled with house corned beef, beerkraut and cheese and served with a side of thousand island

CRISPY PORK BELLY 12

Crispy pork belly, hoisin sauce, sliced cucumber and green onions served with asian pancakes

HUMMUS PLATE 9

2 seasonal hummus options served with pita and veggies

SOUTHWEST ARTICHOKE DIP 10

Hatch green chili, spinach and artichoke served with pita and sliced baguette

CHARCUTERIE BOARDS

CHARCUTERIE BOARD -MARKET PRICE-

Chef's selection of meat and cheeses served with bread and crackers

CHEESE BOARD -MARKET PRICE-

Chef's selection of cheeses served with crackers

SNACK BOARD 14

House-made Cumberland sausage and pretzels served with crackers and cheese.

SALADS

Add grilled chicken breast for \$4

COBB SALAD 11

Local mixed greens, Shropshire blue cheese, grape tomato, cucumber, bacon, avocado and boiled egg

CAESAR SALAD* 10

House-made caesar dressing, toasted croutons and parmesan cheese with romaine lettuce

QUINOA AND KALE 10

Local mixed greens, kale, quinoa, tomato, avocado, shredded carrots, onion and toasted sunflower seeds

HARVEST SALAD 11

Local mixed greens, apple, walnuts, roasted butternut squash, goat cheese and beets with choice of dressing

DRESSING: Ranch, Honey Mustard, Thousand Island, Balsamic Vinaigrette, Lemon Tahini, Maple Vinaigrette

SIDES

HOUSE SALAD 3

HANDCUT CHIPS (FRIES) 4

SEASONAL VEGETABLES 3

MASHED POTATOES 3

MAC N CHEESE 4

COLESLAW 3

HAND HELDS

Served with kettle chips

PHILLY CHEESESTEAK 12

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)

BÁNH MÌ 11

Pulled pork, Dua Chua, cucumber, jalapenos, cilantro, and fermented chili paste aioli served on french bread

THE REUBEN 12

House-made corned beef, beerkraut, swiss and thousand island served on Ozark Natural bread toasted rye

HOT PASTRAMI 12

House-made pastrami, caramelized onions, Swiss cheese, pickles and house mustard served on french bread

THE CLUB 11

House roasted turkey, Berkshire ham, cheddar, swiss, bacon, tomato, sprouts, mayo and honey mustard served on white bread

THE CUBAN 11

Pulled pork, Berkshire ham, swiss, pickles, pepperoncinis, house mustard pressed and grilled served on french bread

SOUTHWEST TURKEY 11

House-roasted turkey, green chilis, chipotle aioli, pepper jack, lettuce, tomato and red onions served on french bread

TURKEY AND APPLES 11

House-roasted turkey, sliced apples, sprouts, cheddar cheese, red onion, mayo and avocado served on white bread

FISH TACOS 11

Hand-battered deep-fried cod, shredded cabbage, avocado, pickled red onion, cilantro and chipotle aioli

BURGERS

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

CLASSIC CHEESE BURGER* 11

Choice of cheese, lettuce, tomato, onion, pickle and mayo

SHROPSHIRE BLUE BURGER* 12

Hand-pattied burger, blue cheese, caramelized onion, bacon and mayo

GREEN CHILI BURGER* 12

Hand-pattied burger topped with green chilli, pepper jack cheese, bacon and Chipotle aioli

THE DUKE* 14

Two patties, diced onions, pickles, american cheese and thousand island

PATTY MELT* 11

Burger patty, caramelized onions, pickles, swiss cheese and house mustard served on Ozark Natural rye bread

ENTRÉES

FISH N' CHIPS 14

8oz filet of wild caught cod, deep fried in homemade Fossil Cove beer batter, served with house cut chips (fries)

CHIMICHURRI HANGER STEAK* 18

Grilled hanger steak, covered in chimichurri sauce and pickled red onion served on a bed of house fries

BANGERS AND MASH 11

House-made Cumberland sausage served with mashed potatoes and gravy

DESSERT

ENGLISH STICKY TOFFEE PUDDING 6

House-made toffee pudding served with old grandad whiskey toffee sauce

.... Weekend....
FEATURES

SUNDAY NIGHT ROAST DINNER

Available after 4pm on sundays only. 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.