

# FEED AND FOLLY

## SMALL PLATES

<b>PRETZELS</b>	<b>\$8</b>
House-made pretzel balls served with whole grain mustard and beer cheese	
<b>SMOKED WINGS</b>	<b>\$14</b>
Eight smoked wings available in juntao sauce, buffalo, lemon pepper, or habanero ginger served with ranch	
<b>BACON CHEESE FRIES</b>	<b>\$10</b>
Bacon, beer cheese, sliced scallions and a buffalo drizzle on top of house cut fries	
<b>POUTINE</b>	<b>\$10</b>
Wisconsin cheese curds, thyme brown gravy, and sliced scallions served on top a bed of house cut fries (add pork belly +3)	
<b>CHICKEN PHILLY ROLLS</b>	<b>\$10</b>
Deep fried wontons filled with chicken, onions, green chili, pepperoncinis, and american cheese with a side of chipotle aioli sauce	
<b>REUBEN ROLLS</b>	<b>\$12</b>
Deep fried wontons filled with corn beef, beerkraut, swiss cheese with a side of thousand island	
<b>CRISPY PORK BELLY</b>	<b>\$12</b>
Crispy pork belly, hoisin sauce, sliced cucumber and green onions served with asian pancakes	
<b>HUMMUS PLATE</b>	<b>\$10</b>
House-made curry and cilantro hummus served with pita and veggies	
<b>SOUTHWEST ARTICHOKE DIP</b>	<b>\$10</b>
Hatch green chiles, spinach and artichoke dip served with pita and sliced baguette	
<b>SNACK BOARD</b>	<b>\$14</b>
House-made cumberland sausage, welsh cheddar cheese, house made pretzels served with crackers and beer cheese	
<b>CHEESE BOARD</b>	<b>\$17</b>
Chef's selection of cheeses served with bread and crackers	
<b>CHARCUTERIE BOARD</b>	<b>\$25</b>
Chef's selection of meat and cheeses served with bread and crackers	

## SIDES

<b>HOUSE SALAD</b>	<b>\$4</b>
<b>FRIES</b>	<b>\$5</b>
<b>SEASONAL VEG</b>	<b>\$4</b>
<b>MASHED POTATOES</b>	<b>\$4</b>
<b>MAC N CHEESE</b>	<b>\$5</b>
<b>CORN NUGGETS</b>	<b>\$5</b>
<b>POLENTA</b>	<b>\$4</b>

## HANDHELDS

<b>PHILLY CHEESESTEAK</b>	<b>\$14</b>
Thinly sliced ribeye, caramelized onions, green chiles, pepperoncinis, white american and provolone cheese served on french bread <i>(sub meat for local oyster-mushrooms \$1)</i>	
<b>BAHN MI</b>	<b>\$12</b>
Pulled pork, pickled carrots and diakon radish, cucumber, jalapenos, cilantro, and fermented chili paste aioli served on french bread	
<b>THE REUBEN</b>	<b>\$13</b>
House-made corned beef, beerkraut, swiss cheese and thousand island served on ozark natural bread toasted rye	
<b>CALHOUN CLUB</b>	<b>\$13</b>
House roasted turkey, ham, cheddar, Swiss, bacon, tomato, sprouts, mayo and honey mustard served on sourdough	
<b>THE CUBAN</b>	<b>\$12</b>
Pulled pork, ham, swiss, pickles, pepperoncinis, whole grain mustard pressed and grilled served on french bread	
<b>GOCHUJANG CHICKEN</b>	<b>\$12</b>
Fried chicken breast with a fermented chilli glaze, topped with fresh korean pickles served on ozark natural bun	
<b>TURKEY AND APPLES</b>	<b>\$13</b>
House-roasted turkey, sliced apples, sprouts, cheddar cheese, red onion, mayo and avocado served on sourdough	
<b>CHICKEN CAESAR WRAP</b>	<b>\$12</b>
Grilled chicken, house made caesar dressing, parmesan cheese, croutons and romaine lettuce wrapped in a spinach wrap	
<b>FISH TACOS</b>	<b>\$12</b>
Two tacos with deep-fried cod using crisis southtown brown beer batter, shredded cabbage, avocado, pickled red onion, cilantro and chipotle aioli	
<b>HABANERO CHICKEN</b>	<b>\$12</b>
Grilled chicken breast with a habanero glaze, pineapple, bacon, swiss cheese, red onion, served on ozark natural bun	

## BURGERS

*Served on ozark natural bun with kettle chips sub chicken breast +2 (black bean burger available on request)*

<b>CLASSIC BURGER</b>	<b>\$12</b>
Hand-pattied burger, choice of cheese with lettuce, tomato, onion pickle and mayo	
<b>SHROPSHIRE BLUE BURGER</b>	<b>\$13</b>
Hand-pattied burger, imported shropshire blue cheese, caramelized onion, bacon and mayo	
<b>GREEN CHILE BURGER</b>	<b>\$13</b>
Hand-pattied burger topped with green chilis, pepperjack cheese, bacon and chipotle aioli	
<b>THE DUKE</b>	<b>\$15</b>
Two patties, diced onion, pickles, american cheese and thousand island	
<b>BANGER BURGER</b>	<b>\$13</b>
Burger patty, house made sausage, american cheese, caramelized onions and smothered in beer cheese	

## SALADS

*add grilled chicken breast for \$4*

<b>QUINOA AND KALE</b>	<b>\$11</b>
Chopped kale, quinoa, tomato, avocado, shredded carrots, onion and toasted sunflower seeds served on a bed of local mixed greens with choice of dressing	
<b>HARVEST SALAD</b>	<b>\$12</b>
Roasted butternut squash, beets, apple, walnuts, and goat cheese served on a bed of local mixed greens with choice of dressing	
<b>SPRING CHOPPED SALAD</b>	<b>\$12</b>
Chopped romaine, prosciutto, garbanzo beans, red onion, cherry tomatoes, and pepperoncinis served with Italian dressing	
<b>CAESAR SALAD</b>	<b>\$11</b>
House-made caesar dressing, toasted croutons and Parmesan cheese with romaine lettuce	
<b>DRESSINGS</b>	
Ranch, honey mustard, thousand island, balsamic vinaigrette, lemon tahini, maple vinaigrette, italian vinaigrette, fig vinaigrette, green goddess	

## ENTREES

<b>FISH N' CHIPS</b>	<b>\$17</b>
8oz filet of wild caught cod, deep fried in crisis southtown brown beer batter, served with house cut chips (fries) and tartar sauce	
<b>CHIMICHURRI STEAK</b>	<b>\$21</b>
Grilled Richard's meat market hanger steak, covered in chimichurri sauce and pickled red onion served on a bed of house fries	
<b>BANGERS AND MASH</b>	<b>\$16</b>
House-made cumberland sausage served with mashed potatoes and gravy and a side of seasonal veggies	
<b>EL RONS CHICKEN</b>	<b>\$18</b>
Two chicken breast with creamy mustard sauce served with fries and a side salad	
<b>GRILLED PORK CHOP</b>	<b>\$22</b>
14oz grilled pork chop covered in a dijon sage sauce, served with seasonal veggies and polenta	
<b>VODKA PENNE</b>	<b>\$15</b>
Penne pasta served with a house made creamy tomato vodka sauce <i>+ 4 chicken</i>	
<b>ROASTED CABBAGE QUARTER</b>	<b>\$14</b>
Roasted cabbage with cooked white onion and garlic smothered in a cream sauce. V/GF	
<b>DESSERT</b>	
<b>STICKY TOFFEE PUDDING</b>	<b>\$7</b>
House-made toffee pudding served with old grandad whiskey toffee sauce	
<b>CHEESECAKE</b>	<b>\$7</b>
Cheesecake topped with whipped cream and seasonal sauce	

*\$12 Cake cutting fee*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*