

SANDWICHES & BURGERS

All sandwiches served with pickles - gluten free bread available upon request

Short Rib Burger | \$16

Coffee-rubbed grilled short rib and chuck burger served with fried onions and a side of beer cheese sauce

Shrimp Po' Boy | \$15 LF

Breaded shrimp served on open faced grilled focaccia bread served with Old Bay aioli

Vegan "Meatball" Sub | \$12 Vg LF

Soy-based meatballs cooked in tomato sauce and served on a sub roll with vegan cheese blend

Add cheese to any sandwich for no additional charge: American, Swiss, cheddar or vegan mozzarella

SIMPLY PREPARED

Burger bun and cheese available upon request. All simply prepared items have a traditional or plain preparation

Angus Burger | \$12 GF LF

6oz Fresh-ground Angus patty grilled to order with lettuce, tomato, onion and pickles.

Cheese Pizza | \$10 V GF

On gluten-free rice Italian dough with tomato sauce and mozzarella cheese

Oven Roasted Tilapia | \$14 \infty GF LF

Herb-marinated tilapia with white wine and lemon

Shepherds Pie | \$16 GF

Seasoned ground lamb and beef with peas, carrots and topped with mashed potatoes

Poached or Seared Atlantic Salmon | \$15 \infty GF LF Please specify rare, medium, or well done.

Sautéed Shrimp | \$9 for 3 | \$15 for 5 GF LF

Sautéed Chicken Breast | \$9 for 4oz | \$13 for 6oz GF LF

SAUCES & CONDIMENTS

Choose from a variety of meal enhancing options at no additional charge

*homemade tomato sauce port cream sauce *curry miso broth *apple raisin chutney *fig tapenade strawberry demi *soy garlic onion jus *old bay aioli A1 sauce
Tabasco
ketchup
mustard
relish
mayonnaise
tartar sauce
beer cheese sauce
sour cream

STARCHES

Idaho Baked Potato | \$4 Vg GF LF

Seasoned Fries | \$4 Vg

Celery Root Puree | \$5 V GF

Bulgur Wheat Pilaf | \$4 \times Vg LF

Ramen Noodle | \$3 **Vg LF** gluten free penne pasta available

Starch of the Day \$4

*vegan options

BEVERAGES

Harney & Sons Tea, Coffee | \$2

Soft Drinks: Pepsi, Diet Pepsi, Ginger Ale, Iced Tea, Lemonade, Bubly Orange | \$2

Juices: Orange, Cranberry, Arnold Palmer | \$2

Water: San Pellegrino | \$4 small | \$8 large

VEGETABLES

Creamed Corn | \$4 V GF

Steamed Carrot Coins $| $3 \bigvee Vg GF LF$

Tempura Brussel Sprouts | 4 Vg LF

Spinach | \$4 \infty Vg GF LF Steamed or garlicky

Roasted Butternut Squash with Fuji Apples |\$5 **Vg GF LF**

Vegetable of the Day \$3