

BITES

PRETZEL soft pretzel with grainy mustard & beer cheese dip \$8⁹⁵

FRENCH FRIES \$6⁵⁰ // **GARLIC PARMESAN FRIES** \$7⁹⁵

BEER BATTERED ONION RINGS with chipotle aioli \$9⁹⁵

CHICKEN WINGS classic buffalo or lemon pepper, served with veggie sticks, and bleu cheese or ranch \$14⁹⁵

BUFFALO CAULIFLOWER tossed in buffalo sauce, bleu cheese crumbles \$12⁹⁵

BRUSSELS SPROUTS crispy brussels with shallots, bacon, balsamic glaze \$13⁹⁵

BAKED MAC AND CHEESE four cheese blend, bread crumbs \$13⁵⁰ / add bacon \$3

SOUPS and SALADS

add avocado \$4/add grilled chicken \$7/add buttermilk fried chicken \$8

TOMATO BASIL SOUP parmesan, crostini / Cup \$7²⁵ / Bowl \$9⁵⁰

PAPA'S CHILI beef & bean chili, topped with cheddar, red onion, sour cream served with homemade cornbread & butter / Cup \$9⁷⁵ / Bowl \$12⁹⁵

HOUSE GREENS seasonal greens, heirloom cherry tomato, shaved carrot, sunflower seeds, with *buttermilk ranch, blue cheese, or house vinaigrette* \$13⁵⁰ // **SIDE SALAD** \$8⁵⁰

GRILLED CAESAR lightly grilled romaine hearts, shaved parmesan, house caesar dressing, ciabatta croutons \$15⁵⁰

THE OG BEET SALAD arugula and seasonal mixed greens, heirloom beets, goat cheese, candied pecans, house citrus vinaigrette \$16

WEDGE SALAD iceberg lettuce wedge, heirloom cherry tomato, avocado, bacon, bleu cheese crumbles, red onion, chipotle ranch dressing \$16⁵⁰

PIZZA 12" house-made dough

add pepperoni \$3/add chicken asiago sausage \$3.5/add grilled chicken \$5

CLASSIC CHEESE tomato sauce, mozzarella \$17⁷⁵

PEPPERONI tomato sauce, mozzarella, pepperoni \$19⁹⁵

PESTO basil almond pesto, mozzarella, fresh spinach, red onion, balsamic drizzle \$18⁹⁵

NORTHWEST garlic oil, mozzarella, caramelized onion, smoked bacon, goat cheese, sliced pear, hot honey drizzle \$22⁹⁵

MUSHROOM SAUSAGE garlic oil, mozzarella, mushroom, chicken asiago sausage, topped with arugula + shaved parmesan \$20⁹⁵

SANDWICHES served with fries or house salad

add bacon \$4 / add avocado \$4/ add fried egg \$3

GRILLED CHEESE swiss, jack, sharp cheddar, and caramelized onions on sourdough with a lil' side of tomato soup for dipping \$16

ROASTED VEGGIE caramelized onion, sautéed mushrooms, roasted peppers, goat cheese, fresh basil, arugula, roasted garlic aioli, on ciabatta \$16⁵⁰

BUTTERMILK FRIED CHICKEN pickled onion, crispy cabbage and jalapeño slaw, garlic aioli, on a brioche roll \$17⁵⁰ / add Buffalo wing sauce \$1⁵⁰

CHIPOTLE CHICKEN CLUB grilled chicken breast, jack cheese, avocado, bacon, tomato chipotle aioli, on grilled ciabatta \$18⁵⁰

BURGERS served with fries or house salad

1/2lb Angus beef patty on a Bakers Table brioche bun

Sub veggie patty \$0/ add bacon or avocado \$4/ add fried egg \$3

BLACK & BLEU caramelized onions, bleu cheese, arugula, tomato, roasted garlic aioli \$18⁵⁰

MIGHTY MUSHROOM sautéed seasoned mushrooms, melted swiss, butter leaf lettuce, tomato, roasted garlic aioli \$18⁵⁰

YELLOW BELLY cheddar, caramelized onions, butter lettuce, tomato, chipotle aioli \$17⁹⁵

FIG & GOAT & BACON fig jam, goat cheese, bacon, arugula, roasted garlic aioli \$18⁵⁰

ROYALE WITH CHEESE caramelized onion bacon jam, American cheese, iceberg lettuce, tomato, dill pickles, 1000 island, yellow mustard \$18⁹⁵

LITTLE BELLIES served with fries or veggie sticks \$9⁵⁰

KIDS GRILLED CHEESE / PASTA with butter and parmesan /

CORN DOG (chicken) / CHICKEN TENDERS

DESSERT

MCCONNELL'S ICE CREAM Vanilla Bean, Peanut Butter Chip, or Mint Chip \$6

SKILLET COOKIE homemade chocolate chip cookie baked fresh in a cast iron skillet, topped with a scoop of McConnells ice cream + chocolate drizzle \$12⁹⁵

BRUNCH SPECIALS

Sunday 10am - 2pm

BREAKFAST BURRITO

eggs, tater tots, cheese, pico de gallo \$12
add bacon or avocado +\$3

MILES BREAKFAST SANDWICH

fried eggs, arugula, tomato, avocado,
cheddar cheese & chipotle aioli on
sourdough, side of tater tots or fruit \$14.5
add bacon \$3 / add fried chicken \$6.5

CORNBREAD BENEDICT

cornbread, two fried eggs, avocado, house
hollandaise, cotija cheese, cilantro, side of
tater tots or fruit \$14.5
add bacon \$3 / add fried chicken \$6



BRUNCH DRINKS

Prosecco Adami, Italy \$10

Mimosa bubbly & fresh OJ \$8

Amaro Spritz Margerum Amaro,
prosecco, sparkles, orange slice \$14

Beer-Mosa beer & fresh OJ \$8.5

Michelada beer & bloody mix \$8.5

Bloody Mary bloody mix +
fermented vodka \$9.5

WAFFLES

**ADD Two Eggs & Bacon
to any Waffle +\$6**

BELGIAN WAFFLE

with butter & maple syrup \$10

FRIED CHICKEN + WAFFLE

Belgian waffle topped with
buttermilk fried chicken,
butter & maple syrup \$14.5

HOT HONEY FRIED

CHICKEN

our fried chicken and waffles
topped with a healthy drizzle of
hot honey sauce,
butter & maple syrup
... a sweet and savory dream...
\$16.5



Coffee Handlebar
Roasters \$3.⁵⁰

Hot Tea chamomile,
green, Earl Grey \$3.²⁵

Orange Juice Perricone
Farms 10oz \$4

