

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 sautéed in garlic oil, shallots, bacon, parmesan, balsamic glaze \$14⁹⁵

BAKED MAC & CHEESE gruyere, jack, parmesan, cheddar, bread crumbs \$13⁹⁵/+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 vinaigrette* \$13⁹⁵ // **SIDE SALAD** \$8⁵⁰

CLASSIC CAESAR romaine hearts, shaved parmesan, tossed with our house caesar dressing, ciabatta croutons, finished with pecorino cheese shavings \$16⁵⁰

THE OG BEET SALAD arugula and seasonal mixed greens, heirloom beets, goat cheese, candied walnuts, tossed with our house citrus vinaigrette \$16⁵⁰

WEDGE SALAD iceberg lettuce wedge, heirloom cherry tomato, avocado, candied 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 gruyere, 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 gruyere cheese, 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, Cookies & Cream, or Brazilian Coffee \$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

CHEF'S CHOICE HOMEMADE CHEESECAKE \$10⁵⁰