

BITES

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

FRENCH FRIES \$6⁹⁵ // **GARLIC PARMESAN FRIES** \$8⁵⁰

BEER BATTERED ONION RINGS with chipotle aioli \$10⁵⁰

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

LOCAL FISH TACOS 3 beer battered fish tacos topped with onion slaw, avocado mousse, queso fresco, micro cilantro, side of cholula crema **local catch of the day** \$17⁹⁵

BUFFALO CAULIFLOWER tossed in buffalo sauce, bleu cheese crumbles \$10⁹⁵

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 \$7⁷⁵ / Bowl \$9⁹⁵

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** \$8⁹⁵

CLASSIC CAESAR romaine and shaved parmesan tossed with our house caesar dressing, ciabatta croutons, finished with pecorino cheese shavings \$15⁹⁵

THE OG BEET SALAD arugula and seasonal mixed greens, heirloom beets, goat cheese, candied walnuts, tossed with our house citrus vinaigrette \$16⁹⁵

WEDGE SALAD iceberg lettuce wedge, heirloom cherry tomato, avocado, candied bacon, bleu cheese crumbles, red onion, chipotle ranch dressing \$16⁹⁵

PIZZA 12" house-made dough

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

CLASSIC CHEESE tomato sauce, mozzarella \$18⁵⁰

PEPPERONI tomato sauce, mozzarella, pepperoni \$20⁹⁵

PESTO basil almond pesto, mozzarella, fresh spinach, red onion, balsamic drizzle \$20⁹⁵

NORTHWEST garlic oil, mozzarella, caramelized onion, smoked bacon, goat cheese, Avila Barn Farms sliced pears, hot honey drizzle \$24⁵⁰

MUSHROOM SAUSAGE garlic oil, mozzarella, Wolfe Family Farms organic mushrooms, chicken asiago sausage, topped with arugula & shaved pecorino \$24⁹⁵

SANDWICHES served with fries or house salad

add bacon or 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 \$17⁵⁰

ROASTED VEGGIE caramelized onion, Wolfe Family Farms organic mushrooms, roasted peppers, goat cheese, fresh basil, arugula, roasted garlic aioli, on ciabatta \$18⁵⁰

BUTTERMILK FRIED CHICKEN pickled onion, crispy cabbage and jalapeño slaw, garlic aioli, on a brioche roll \$17⁹⁵ / add Buffalo wing sauce \$1⁵⁰

CHIPOTLE CHICKEN CLUB grilled chicken breast, jack cheese, avocado, bacon, tomato chipotle aioli, on grilled ciabatta \$18⁷⁵

BURGERS served with fries or house salad

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

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

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

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

MIGHTY MUSHROOM Wolfe Family Farms organic mushrooms, gruyere cheese, butter leaf lettuce, tomato, roasted garlic aioli \$19²⁵

FIG & GOAT & BACON fig jam, goat cheese, bacon, arugula, roasted garlic aioli \$18⁹⁵

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 \$10²⁵

KIDS GRILLED CHEESE / CORN DOG (chicken) / CHICKEN TENDERS

PASTA with butter and parmesan (*add marinara +\$2*)

DESSERT

MCCONNELL'S ICE CREAM Vanilla Bean, Cookies & Cream, or Peanut Butter Chip \$6⁵⁰

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