#### BITES

**SOFT PRETZEL** with grainy mustard & beer cheese dip \$895

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

BEER BATTERED ONION RINGS with chipotle aioli \$1050

BAKED MAC & CHEESE gruyere, jack, parmesan, cheddar, bread crumbs \$13% / add bacon +\$3

BRUSSELS SPROUTS sautéed in garlic oil with shallots, bacon, parmesan, and balsamic glaze \$14%

CHICKEN WINGS classic buffalo or lemon pepper, veggie sticks, and bleu cheese or ranch \$14%

**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

#### **SALADS**

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

**HOUSE GREENS** seasonal greens, heirloom cherry tomato, shaved carrot, sunflower seeds Dressings: buttermilk ranch, blue cheese, or citrus vinaigrette \$13 % / SIDE SALAD \$8%

CLASSIC CAESAR romaine hearts tossed in our house caesar dressing, pecorino cheese, croutons \$15%

**AUTUMN SALAD** sliced persimmons, seasoned quinoa, mixed greens, passion fruit vinaigrette \$1495

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

## PIZZAS 12" house-made dough

add pepperoni +\$3 /asiago chicken sausage +\$4/ grilled chicken breast +\$5

CLASSIC CHEESE tomato sauce, mozzarella \$1850

PEPPERONI tomato sauce, mozzarella, pepperoni \$20%

CATALAN MARGHERITA romesco sauce, fresh buffalo mozzarella, fresh basil \$20%

**NORTHWEST** garlic oil, mozzarella, caramelized onion, smoked bacon, goat cheese, sliced pears, hot honey drizzle \$24<sup>50</sup>

**MUSHROOM SAUSAGE** garlic oil, mozzarella, Wolfe Family Farms organic mushrooms, asiago chicken sausage, topped with arugula & shaved pecorino \$24<sup>95</sup>

LITTLE BELLIES served with fries or veggie sticks \$1025

PEE WEE GRILLED CHEESE / CORN DIGGITY DOG (chicken)

**CHICKEN TENDERS** / **PASTA with butter & parmesan** (add marinara +\$2)

## **SANDWICHES** served with fries or house salad

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

**GRILLED CHEESE** gruyere, jack, sharp cheddar, and caramelized onions on sourdough with a lil' side of tomato soup for dipping \$17<sup>50</sup>

**ROASTED VEGGIE** caramelized onion, Wolfe Family Farms organic mushrooms, roasted peppers, goat cheese, fresh basil, arugula, roasted garlic aioli, on ciabatta \$18<sup>50</sup>

**BUTTERMILK FRIED CHICKEN** pickled onion, crispy cabbage and jalapeño slaw, Roasted 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 +\$4 / avocado + \$4 / fried egg + \$3 / Sub veggie patty + \$0

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

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

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

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

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

# LOCAL DISHES featuring locally sourced ingredients from our community

**FISH TACOS** three 4" tacos with beer battered local catch of the day, avocado mousse, onion slaw, gueso fresco, micro cilantro, and a side of cholula crema \$1795

FISH & CHIPS locally caught vermillion rockfish in tempura beer batter, tartar sauce, fries \$19<sup>75</sup>

**FARMERS MARKET MUSHROOM PASTA** cavatappi pasta with Wolfe Family Farms organic three mushroom blend, in a rosemary shallot white wine cream sauce \$19<sup>50</sup> / add asiago chicken sausage +\$4

### DESSERT

**SEASONAL DESSERT** - see our weekly specials list -

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

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