

## BITES

**FRENCH FRIES** \$6<sup>95</sup> / **GARLIC PARMESAN FRIES** \$8<sup>50</sup>

**SOFT PRETZEL** grainy dijon mustard, beer cheese dip \$8<sup>95</sup>

**BRUSSELS SPROUTS** garlic oil, shallot, bacon, parmesan, balsamic glaze \$14<sup>95</sup>

**BAKED MAC & CHEESE** cavatappi, four cheese blend, bread crumbs \$13<sup>95</sup> / add bacon +\$3

**CHICKEN WINGS** classic buffalo or lemon pepper sauce, veggie sticks, bleu cheese or ranch \$14<sup>95</sup>

**TOMATO BASIL SOUP** parmesan, crostini / Cup \$7<sup>75</sup> / Bowl \$9<sup>95</sup>

**PAPA'S CHILI** beef, chorizo, and bean chili, topped with cheddar, red onion, sour cream served with homemade cornbread / Cup \$9<sup>75</sup> / Bowl \$12<sup>95</sup>

## SALADS

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

**CLASSIC CAESAR** romaine hearts, pecorino cheese, croutons \$14<sup>95</sup>

THE **O.G. BEET SALAD** arugula, seasonal greens, heirloom beets, goat cheese, candied nuts, tossed in house citrus vinaigrette \$16<sup>95</sup>

**HOUSE GREENS** mixed greens, cherry tomato, carrots, sunflower seeds \$13<sup>95</sup> / **SIDE SALAD** \$8<sup>95</sup>  
*Choice of dressing: buttermilk ranch, blue cheese, or house vinaigrette*

## PIZZAS 12" house-made dough

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

**CLASSIC CHEESE** tomato sauce, mozzarella \$18<sup>50</sup>

**PEPPERONI** tomato sauce, mozzarella, pepperoni \$20<sup>95</sup>

**CATALAN MARGHERITA** romesco sauce, mozzarella, fresh tomato, basil \$20<sup>95</sup>

THE **NORTHWEST** garlic oil, mozzarella, caramelized onion, bacon, goat cheese, pear, hot honey \$24<sup>50</sup>

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

## LITTLE BELLIES served with fries or veggie sticks \$10<sup>50</sup>

**PEE WEE GRILLED CHEESE** / **CORN DIGGITY DOG** (chicken) / **CHICKEN TENDERS**

**KIDS CHEESEBURGER** ¼ lb Angus patty, American cheese / **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, American cheese, caramelized onions, on rustic sourdough, with a lil' side of tomato soup for dipping \$17<sup>50</sup>

**BUTTERMILK FRIED CHICKEN** cabbage and jalapeño slaw, pickled onion, roasted garlic aioli, on a brioche roll \$17<sup>95</sup> / add Buffalo wing sauce \$1<sup>50</sup>

**CHIPOTLE CHICKEN CLUB** grilled chicken breast, jack cheese, avocado, bacon, tomato, chipotle aioli, on toasty ciabatta \$18<sup>75</sup>

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

## BURGERS served with fries or house salad

— all our burgers feature a 1/4 lb. Angus beef patty on a brioche bun —

— **SUPERSIZE to 1/2 lb. patty +\$2<sup>50</sup>** —

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

**YELLOW BELLY** cheddar, caramelized onion, butter leaf lettuce, tomato, chipotle aioli \$15<sup>50</sup>

**BLACK & BLEU** bleu cheese, caramelized onion, arugula, tomato, roasted garlic aioli \$16

**FIG & GOAT & BACON** fig jam, goat cheese, smoked bacon, arugula, roasted garlic aioli \$16<sup>50</sup>

**MIGHTY MUSHROOM** sautéed Wolfe Family Farms organic mushrooms, gruyere cheese, butter leaf lettuce, tomato, roasted garlic aioli \$16<sup>75</sup>

**THE ROYALE WITH CHEESE** caramelized onion bacon jam, American cheese, butter lettuce, tomato, house made dill pickles, 1000 island, yellow mustard \$16<sup>75</sup>

## LOCAL DISHES sourced with ingredients from our community

**FISH TACOS** three 4" tacos with beer battered local catch of the day, avocado mousse, chipotle sauce, onion slaw, queso fresco, micro cilantro \$17<sup>95</sup>

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

**FARMERS MARKET MUSHROOM PASTA** cavatappi pasta with Wolfe Family Farms organic mushroom blend, 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** chocolate chip cookie baked to order in a cast iron skillet, topped with a scoop of McConnells ice cream & chocolate drizzle \$12<sup>95</sup>

**MCCONNELL'S ICE CREAM SCOOP** Vanilla Bean, Cookies & Cream, Lemon Marionberry \$6<sup>50</sup>