



LUNCH MENU

11 AM - 4 PM

STARTERS

TWISTED SPINACH-ARTICHOKE DIP (V) Locatelli cheese, Focaccia crostini 14

ONION RING TOWER (V) beer battered, House ketchup and aioli 12

TRADITIONAL BUFFALO CHICKEN WINGS (GF) Buffalo sauce, pickled celery, house slaw, smoked blue cheese dip 9

CRISPY CALAMARI STRIPS (GF) Japanese yellow curry scented, red banana ketchup-sweet chili dip, pickled green papaya 15

ROASTED TOMATO-GARLIC-BASIL SOUP (V) Focaccia crostini, herb oil drizzle
Cup 5 Bowl 7

MAIN

SOUP & SANDWICH OF THE DAY cup of our house made soup and the sandwich of the day 12

HOUSE-GRIND PRIME BEEF BURGER Challah bun, baby greens, roma tomato-onion salsa, aioli
8oz. - 15 or 2 (8oz) - 21
Add: cheese +2, beer cheese +4, bacon +4

SHAVED BEEF "PHILLY" SANDWICH 8oz slow braised, sautéed onion-mushroom-pepper ragout, beer cheese, crispy leeks, Bánh Mi bread 15

SMOKED SCOTTISH SALMON "BLT" hickory bacon, heirloom tomato, baby greens, aioli, Focaccia 18

"WEISSWURST" PORK SANDWICH pickled onions, whole grain mustard blend, baby greens, pretzel bun 13

HERB CHICKEN WRAP romaine, arugula, basil, shaved fennel, cold grilled chicken, fried capers, heirloom tomato, marinated onion, fresh mozzarella, cucumber, herb oil, aioli, balsamic drizzle 14

WOODFIRED TURKEY BREAST shaved, cranberry goat cheese, woodfired sweet bell pepper, baby greens, multi-grain wheat bread 13

PANZANELLA SALAD romaine, arugula, basil, shaved fennel, cold grilled chicken, fried capers, heirloom tomato, marinated onion, fresh mozzarella, cucumber, crunchy focaccia crumble, herb oil, balsamic drizzle 18
Vegetarian version with grilled portobello 19

ENTRÉE CAESAR romaine hearts, arugula, baby kale, Castelvetrano olives, Spanish anchovy, shaved Locatelli cheese, crunchy focaccia crumble, house-made Caesar dressing 13
Add: grilled chicken +5, pork +7, portobello +5, shrimp +9

TRADITIONAL ENGLISH FISH & CHIPS fresh cod, house-made beer batter, tartar, malt dip, slaw and steak fries 19

SIDES

Slaw (GF) (V) 4
Garden Salad (GF) (V) 5
Caesar Salad 5

Potato Chips 4
Waffle Fries (V) 6
Beer Cheese (V) 4

HOUSE DRESSINGS

Smoked Blue Cheese-
Roasted Shallot
Citrus Balsamic
Vinaigrette

Traditional Caesar (GF) (V)
Buttermilk Ranch
Honey-Mustard

SWEET ENDINGS

Brownie Sundae 8
Dark Valrhona Chocolate Mousse (GF) (V) 12

(GF) Denotes Gluten Free, (V) Denotes Vegetarian

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, seafood, eggs, shellfish, or poultry may increase your risk of food borne illness.