

Bites & Eats

Starters

Meatballs - Sweet and Tangy Home Style Recipe \$8

Charcuterie Board - Chef's Choice of Cheese and Meat, Chicken Liver Pate, and Crostini - \$14

Hummus Plate - Homemade Hummus, Carrots, Celery and Baked Tortilla Chips- \$9-GF

Tomato Bruschetta - Tomato, Capers, Scallions, and Basil with Crostini - \$9

Pretzels & Beer Cheese - Bavarian salted pretzels with IPA melted cheese - \$8

Flatbreads

Half / Whole -- \$9 / \$16

BBQ Pork Flatbread - Pulled Pork with BBQ sauce and topped with a little coleslaw

Tomato Jam Flatbread - Hummus base topped with tomato jam, fresh tomatoes and arugula

Chef's Choice Flatbread - Chef's special choice (ask your server)

Grilled Cheeses

**Each Sandwich is made with your choice of bread: White | Wheat | Rye |
Gluten Free | Sour Dough

House Grilled Cheese - Muenster, White Cheddar, Swiss with Fresh Thyme, Rosemary and Carmelized Onion- \$12

Jalapeno Corn Chipper - American and Soft Jalapeno Cheese with Corn Chips- \$12

The Reuben - Corned Beef, Swiss and Sauerkraut on Rye- \$13

Seasonal Croissant - Croissant with Chef's Choice of fillings based on the season- \$12

Steak and Cheese - Steak tips with American cheese - \$14

**Each Sandwich comes with your choice of | Homemade Potato Salad | Coleslaw | Tomato Soup |
Kale and Arugula Salad**

Sides - Like our "sides"? Feel free to get a full order on its own- \$4

Entrees and Plates

Deserts

Home Made Carrot Cake - \$8

Chocolate Mousse - \$8- GF

Chef's Special (ask your Server) - \$8



Salad/ Soup

Kale and Arugula Salad

Topped with Goat Cheese, Candied Walnut and Cranberries drizzled with a raspberry walnut vinaigrette dressing \$8- GF

Homemade Tomato Soup \$4/6-GF