



## STARTERS

SOUP DU JOUR ~ CUP - 6 BOWL - 10

### POUTINE

HOUSE CUT FRIES / MOZZARELLA / GRAVY - 13

### FRIED BRUSSEL SPROUTS

BALSAMIC GLAZE / PUMPKIN SEEDS - 13

### FLASH FRIED CALAMARI

AIOLI OR MARINARA DIPPING SAUCE - 16

### LOCAL MANILLA CLAMS\*

HERBED WINE SAUCE / GRILLED TWO SPOT BAKERY BREAD - 18

### ARANCINI

BREADED RISOTTO BALLS STUFFED WITH MOZZARELLA & HERBS

SERVED WITH MARINARA SAUCE - 14

## SALADS

### PEAR SALAD

GOAT CHEESE / ARUGULA / CANDIED PECANS - 14

### PICKLED BEET SALAD

LOCAL GREENS / PUMPKIN SEED / GOAT CHEESE CROUTON - 13

### WEDGIE\*

ICEBERG / BACON / BLUE CHEESE / EGG  
GREEN ONION / TOMATO / BUTTERMILK RANCH - 12

## BLONDIE'S FAVORITES

### SOFT TACOS

FLOUR TORTILLAS / CHEF'S CHOICE OF PROTEIN  
JACK CHEESE / TROPICAL PICO DE GALLO - 18

### FRESH TOMATO BASIL FLATBREAD

MOZZARELLA / BALSAMIC GLAZE / TOMATO PESTO - 14

### FRIED CHICKEN & PICKLE SANDWICH\*

BLONDIE'S PICKLES / GARLIC AIOLI / LOCAL GREENS / TWO SPOT BAKERY BUN / FRIES - 18

### HAND ROLLED BEEF CHEESE BURGER\*

1/2 LB GRILLED BURGER / WHITE CHEDDAR  
CARAMELIZED ONIONS / LOCAL GREENS / GARLIC AIOLI  
TWO SPOT BAKERY BUN / FRIES - 18

~ Add Bacon - 5 or Mushrooms - 3 Sub Salad - 2

Parties of 6 or more: automatic 18% gratuity added

\*Warning: consumption of undercooked meat, eggs or seafood may increase the risk of foodborne illnesses.  
Alert your server if you have special dietary requirements. Rev. 8/24/2021



**SIGNATURES**

ADD TO ANY SIGNATURE DISH ~ Sautéed Shrimp\* - 12 4oz Seared Salmon - 16 or Grilled Chicken\* - 9

**JACK MAC 'N' CHEESE**

BUTTERED BREAD CRUMBS / ROASTED TOMATO PESTO - 17

Make it Spicy - 2 or Add Bacon - 5



**PESTO PASTA**

ASPARAGUS / MUSHROOMS / TOMATOES / ONIONS / ARUGULA

PENNE / BASIL WINE SAUCE / PARMESANO - 20



**CHEESE RAVIOLI**

FRIED EGGPLANT / TOMATOES / MUSHROOMS / CARROTS

CELERY / CAPERS / CHABLIS GARLIC SAUCE - 24



**BRAISED PORK**

TRADITIONAL OSSO BUCCO GRAVY

POTATO DU JOUR / LOCAL FRESH VEGETABLES - 22



**8 OZ. ORGANIC SEARED SALMON\***

MISO SAUCE / LOCAL FRESH VEGETABLES - 32



**6 OZ MEDALLION OF PAINTED HILL'S BEEF\***

POTATO DU JOUR / PAN DEMI GLAZE - 24



**10 OZ NEW YORK STRIP**

HERB COMPOUND BUTTER / POTATO DU JOUR / LOCAL FRESH VEGETABLES - 34



**ADD ONS**

SHRIMP\* - 12

4oz SEARED SALMON\* - 16

GRILLED or FRIED CHICKEN BREAST\* - 9

SIDE VEGETABLES - 6

FRENCH FRIES BASKET - 8

SIDE POTATOES - 6

SIDE SALAD - 6

BACON - 5

TWO SPOT BAKERY CROSTINI - 3

GOAT CHEESE CROUTON - 3

EXTRA SAUCE - 2

**BEVERAGES**

BEDFORDS ~ ROOT BEER / CREME BEER

MARION BERRY CRÈME OR GINGER ALE - 4

ARNOLD PALMER - 4

RASPBERRY LEMONADE - 5

CUCUMBER RASPBERRY SPRITZ - 5

COKE / DIET COKE / SPRITE - 3

SAN PELLIGRINO SPARKLING WATER - 5

LOCALLY ROASTED COFFEE - 3

TEA HOT / ICED - 3

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