

Lizzie Keays

CHEF & OWNER BILLY TRUDSOE

—/ STARTERS —

B. True Wings

Dry Rubbed – Vegetable Crudite –
Bleu Cheese Dressing – B.True
Sauce – 18

Tuna Toastinis

Sesame Encrusted – Cucumber Slaw
– Wasabi Aioli –
Honey Soy Reduction – 18

Baked Brie

Berry Compote – Roasted Pecans –
Fig Jam – Craisins – Garlic
Crostini – 21

Shrimp Cocktail

Poached Chilled – Charred Lemon –
Thai Chili Cocktail Sauce – 19

Backwoods Flatbread

Vegan Mozzarella – Baby Spinach –
Pickled Red Peppers – Walnut/Sun
Dried Pesto – Balsamic Glaze – 19

Roasted Beet Hummus

Pickled Red Onion – Pickled Bell
Pepper – Everything Seasoned
Flatbread Cracker – 17

—/ SALADS & SOUP —

Truffle Parmesan – Bleu Cheese – Maple Dijon – Mint Berry

ADD ONS: Grilled Chicken Breast 9 – (3) Jumbo Shrimp 14 – Salmon 23 –
Ahi Tuna 11

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Little Leaf Lettuce
– Cherry Tomatoes –
Cucumbers – Red
Onion – Shredded
Carrots – Choice of
Dressing – 15

Pickled Bell Pepper

Little Leaf Lettuce
– Smoked Feta Cheese
– Butternut Squash –
Red Onion – Pecans –
Bleu Cheese Dressing
– 17

Butternut Bisque

Bourbon Granny Smith
Apples–Jalapeno
Cinnamon Whipped
Soup Sipper – 5
Bowl – 13

—/ HAND HELDS —

(Served with Chips & Pickle) Sub GF Bun – 3

Hacken–Stack Burger

Caramelized Onion – Short Rib –
Smoked Gouda – Bourbon Glaze –
Focaccia Bread – 22

Ahi Tuna Sammy

Sesame Encrusted – Cucumber Slaw
– Little Leaf – Wasabi Aioli –
Honey Soy Reduction – Potato Bun
– 21

Downtown Chicken

Grilled Chicken Breast –
Bacon Peach Jam –
Caramelized Onion – Smoked Gouda
– Potato Bun – 18

Turkey Brie

Pickled Red Onion –
Hickory Smoked Bacon –
Granny Smith Apples –
Berry Compote – Focaccia Bread –
19

Factory Burger

Cherry Tomato – Little Leaf –
Provolone – Garlic Aoli – Potato
Bun – 17

ADK Chicken Philly

Grilled Chicken Breast –
Carmelized Onions –
Cremini Mushroom – Provolone –
Garlic Aoli – Focaccia Bread – 20

—/ SIDES —

Side Salad 7 – Cremini Mushroom 6 – Caramelized Onion 5 – Crostini 6 –
Potato Chips – 4

-SUMMER 25' LUNCH MENU