

Our seasonal deli meats and cheeses are inspired by the original butcher's shop opened in this location in 1934.

SIGNATURES

BUTCHER'S CLASSIC \$13

CAPOCOLLO, SALAMI, HAM, PROVOLONE, LTO, MAYO, DIJON, HOUSE ITALIAN

ITALIAN \$13

SOPPRESSATA, SPICY CAPOCOLLO, PEPPERONI, MOZZARELLA, HOUSE ITALIAN, HOUSE GIARDINIERA, LTO, MAYO, DIJON

LEMON CHICKEN CLUB \$12

SMOKED CHICKEN BREAST, BACON, LETTUCE, TOMATO MIXED WITH A LEMON TARRAGON VINAIGRETTE, GARLIC AIOLI, SOURDOUGH

CHICKEN PARMESAN \$12

GRILLED CHICKEN BREAST SERVED WITH OUR BUTCHER'S MARINARA SAUCE, MOZZARELLA CHEESE ON GARLIC BREAD

STEAKHOUSE CLUB \$13

ROAST BEEF, HORSEY MAYO, PROVOLONE STEAK SAUCE VINAIGRETTE, MARINATED TOMATO, PICKLED RED ONION

MEATBALL \$12

HOOSIER GRASS FED MEATBALLS, CURED MEAT SAUCE, MOZZARELLA, ARUGULA, GARLIC BREAD

SHREDDED BUFFALO \$12

GRILLED CHICKEN, HOUSE BUFFALO SAUCE, BLUE CHEESE SLAW, SPINACH, TOMATO

TURKEY PESTO \$13

SMOKING GOOSE SMOKED TURKEY, ARUGULA, POACHED TOMATOES, RED ONIONS, PESTO, GREEN RANCH MOZZARELLA ON

MEDITERRANEAN TUNA \$12

IMPORTED TONNO TUNA, OLIVE OIL, ONION, LEMON, TARRAGON, OREGANO,

PHILLY STEAK \$13

8 OZ OF PHILLY STEAK, GRILLED ONION GREEN & RED PEPPERS, BANANA PEPPERS, PROVOLONE CHEESE WITH GARLIC AIOLI

CREATE YOUR OWN NEW FAVORITE

(1 meat/1 cheese \$11) (2 meats/2 cheeses \$12) (3 meats/2 cheeses \$13)

TOPPINGS: ICEBERG LETTUCE, TOMATOES, RED ONIONS, PICKLES, HOT GIARDINIERA *AVOCADO OR BACON -ADD \$2*

DRESSINGS: MAYO, HERB MAYO, YELLOW MUSTARD, DIJON, SRIRACHA AIOLI

Hand Sliced Deli Meats

SMOKING GOOSE CAPOCOLLO
SMOKING GOOSE SALAMI
SMOKING GOOSE CITY HAM
SMOKING GOOSE SOPPRESSATA
SMOKING GOOSE PEPPERONI
HOOSIER FARMS ROAST BEEF
SMOKING GOOSE SMOKED TURKEY

Off the Block Cheeses

SAXONS BIG ED GOUDA
BELGIOIOSO AGED PROVOLONE
FIOR-DI-LATTE FRESH MOZZARELLA
DECATUR DAIRY HAVARTI
TILLAMOOK PEPPERJACK
TILLAMOOK SWISS
TILLAMOOK SHARP CHEDDAR

SIGNATURE SOUPS

CREAM OF CHICKEN \$5

Cup of shredded chicken, carrots, peas, celery, heavy cream in chicken stock.

WADE'S WHITE CHILI \$5

Chicken, Great Northern beans, jalapenos, and spices in chicken stock.

BY NURTURING THE ENVIRONMENT AND PRESERVING THE CRAFT OF FOOD ARTISANS, WE ARE SUPPORTING THE LOCAL AGRICULTURAL ECONOMY AND CONTRIBUTING TO CHANGE THAT WILL ONE DAY MAKE CLEANER, NUTRITIOUS, BETTER TASTING FOOD AVAILABLE TO EVERYONE.

Good karma never tasted so good!

BLACKENED CHICKEN

QUESADILLAS \$10

STUFFED WITH BLACK BEAN & ROASTED CORN SALSA. WITH SIDES OF SALSA VERDE,

FRIED PICKLES \$8

POUTINE \$11

BT GRAVY, DRUNKEN CHEESE CURDS, CAROLINA GOLD

PRETZEL \$10

BT BEER CHEESE AND STONE

SHARE WINGS

TOSSED IN YOUR CHOICE OF RUB OR SAUCE

BUTCHER'S DRY RUB

JAMESON BBQ
SWEET HEAT
SPICED KOREAN
HOUSE BUFFALO

6-\$9

MAPLE FARMS DRUNKEN CHEESE

CURDS \$9

ALE & OREGANO MARINATED, BEER BATTER, GREEN RANCH,

SHEET NACHOS \$12

House made chips, fresh cilantro, cheese blend, black beans, tomatoes, jalapenos, red onions, sour cream, and avocado crema. Add chicken or beef \$3
Steak \$5

FEATURES

CHICKEN CAPRESE \$12

GRILLED CHICKEN, FRESH MOZZARELLA, TOMATO, BASIL, AGED BALSAMIC, OLIVE OIL, PITA

PROSCUITTO PIZZET \$10

PROSCUITTO, ARUGULA, RED ONIONS, POACHED TOMATOES, HOUSE DRESSING, FLATBREAD

BUTCHER BOARDS

FILL YOUR BOARD WITH YOUR CHOICE OF 3 OR 5 OF OUR ARTISAN MEATS AND/OR CHEESES. YOUR SELECTION WILL BE ACCOMPANIED WITH NUTS, CRACKERS AND A VARIETY OF FRESH FRUITS AND SPREADS. SERVES 1-2

| CHOICE OF 3 ITEMS \$16 | CHOICE OF 5 ITEMS \$19 |

ARTISAN MEATS

SMOKING GOOSE SOPPRESSATA
SMOKING GOOSE DELAWARE FIREBALL
SMOKING GOOSE PORK & RABBIT TERRINE
RED TABLE SALAME FRANCOIS
LA QUERCIA PROSCUITTO AMERICANO

ARTISAN CHEESES

RED BARN CUPOLA
SAXONY GRUYERE
KENNY'S FARMHOUSE BLUE GOUDA
WINDSHADOW FIG & HONEY CHEVRE
FOREVER CHEESE 6 MONTH MANCHEGO

The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces risk of illness.

BURGERS & SUCH

THE DINER \$13

TWO PERFECT 1/4 LB PATTIES FLAT & CRISPY, SHARP CHEDDAR, BACON, GARLIC AIOLI, PICKLE

BIG AL \$14

BACON, PULLED PORK BELLY, CARAMELIZED ONIONS, PICKLED RED ONIONS, JAMESON BBQ

EL GUAPO \$12

PEPPERJACK, ROASTED PEPPERS, JALAPEÑOS, REFRIED BEANS, BIBB LETTUCE, SOPO SAUCE

CHICAGO CUT \$13

HAVARTI, ARUGULA, CARAMELIZED ONIONS, FIELD MUSHROOMS, ONION AIOLI, STEAK SAUCE

THE ABYSS BURGER \$14

CAJUN SPICED, TOPPED WITH JALAPENO BACON, GHOST PEPPERJACK CHEESE, HABENERO SAUCE

TOMBSTONE \$15

GRASS FED BISON, BLEU CHEESE, HOT SAUCE, SOPO SAUCE

FRENCH DIP TRIO \$12

ROAST BEEF, CARMELIZED ONIONS, DIPPING AU JUS

CAROLINA GOLD \$12

MUSTARD VINEGAR BBQ PORK, GOUDA, PICKLES, PICKLED RED ONION

AUGIE SPECIAL \$12

GRILLED CHICKEN BREAST, BACON, PEPPERJACK, LETTUCE, TOMATO, ONION, PICKLE, SPICY MAYO

TURKEY TOM-TOM \$12

STUFFED WITH GARDEN VEGGIES, HAVARTI, HOUSE GIARDINIERA, ONION AIOLI, LTOP

THE VEGGIE \$12

SWEET POTATO BLACK BEAN PATTY, FRESH MOZZARELLA, AVOCADO, SRIRACHA AIOLI, LTOP

CHORIZO \$14

CHORIZO AND GROUND BEEF BLEND, PEPPER JACK CHEESE, GUACAMOLE, TORTILLA STRIPS, LETTUCE. *Must be cooked to medium*

MAKE A MASTERPIECE \$11

PICK YOUR PROTEIN- 100% ANGUS BEEF-TURKEY, AMISH CHICKEN BREAST, SWEET POTATO BLACK BEAN PATTY. FOR \$2 MORE - BISON

PICK YOUR TOPPINGS-\$.75 PER ITEM

CARAMELIZED ONIONS, FIELD MUSHROOMS, ROASTED RED PEPPERS, FRIED EGG, FRIED JALAPEÑOS, AVOCADOS, GIARDINIERA, SOPO SAUCE

PICK A CHEESE- \$1

ALL BURGERS COME WITH FRIES OR PICNIC SIDE

FROM THE HEN

BUTTERMILK MARINATED, SEASONED & GOLDEN FRIED YOUR CHOICE OF CAJUN OR CLASSIC FRIED

FRIED CHICKEN SANDWICH \$12

LETTUCE, TOMATO, SOPO SAUCE, PICKLES, BRIOCHE BUN

THE PICNIC

1-2 PEOPLE \$17 2-3 PEOPLE \$25

'BASKET' OF OUR SIGNATURE BUTTERMILK FRIED CHICKEN TENDERS. SERVED WITH CHOICE OF (3) - SLAW, SIDE SALAD, PASTA SALAD, CHIPS, OR POTATO SALAD.

THE GREENS

FRIED GREEN TOMATO \$10

MOZZARELLA, ARUGULA, BASIL OIL, BALSAMIC

BURATTA \$10

FRESH MOZZARELLA, CIDER CURED PEPPERS, ARUGULA PARMESAN, TOASTED ITALIAN POINTS

BABY SPINACH \$11

SPINACH, CRISP BACON, HARD BOILED EGG, RED ONION, AVOCADO, BALSAMIC VINAIGRETTE

SOUTHWEST SALAD \$11

SPRING MIX TOPPED WITH AVOCADO, FRESH CILANTRO, BEANS, CORN, TOMATO, RED ONION, TORTILLA STRIPS, QUESO FRESCO WITH ROASTED RED ONION VINAIGRETTE

WINE COUNTRY \$12

SPRING MIX, CRUMBLED GOAT CHEESE, ROASTED RED PEPPERS, CANDIED WALNUTS, CRANBERRIES, ROSEMARY VINAIGRETTE

Extras & Picnic Sides

FRIES, CHIPS, SLAW, ELOTES \$3

ONION RINGS, SIDE SALAD, PASTA SALAD, POTATO SALAD \$4

MAC & CHEESE \$5 side \$10 dinner

DESSERT

DEATH BY CHOCOLATE (gf) - \$7

WHITE CHOCOLATE RASPBERRY CHEESECAKE - \$7

VANILLA BEAN CHEESECAKE - \$7



WINE

BY THE GLASS OR BOTTLE

RED

AVALON CABERNET \$8/\$32
CASTLE ROCK PINOT NOIR \$8/\$32

WHITE

HESS SHIRTAIL
CHARDONNAY \$8/\$32
LA VIEILLE FERME ROSE \$8/\$32
RIFF PINOT GRIGIO \$8/\$32
SEA PEARL SAUV BLANC \$8/\$32
MATUA SAUV BLANC \$8

BUBBLES

VILLA SANDI PROSECCO \$8/\$32
SEGURA VIUDAS BRUT
ROSE \$8/\$32



COCKTAILS

OUR SEASONAL COCKTAIL SELECTION. ENJOY!

BLACKBERRY LEMONADE
OLE SMOKEY BLACKBERRY AND WHITE LIGHTNING MOONSHINE

\$9

DEEP EDDY J. DALY
DEEP EDDY LEMONADE
VODKA AND DEEP EDDY SWEET TEA VODKA

\$9

SLOW AND LOW ROCK N RYE OLD FASHIONED

\$9



BEER OF THE MONTH ~ \$6 LEINENKUGEL SUMMER SHANDY



BELGIUM/

FARMHOUSE/SCOTTISH ALES

BELHAVEN SCOTTISH ALE (5.2%)- \$7
DELIRIUM TREMENS (8.5%)- \$10
GOOSE ISLAND SOFIE (6.5%)- \$9
TWO BROS DOMAINE DUPAGE (5.9%)- \$7
*VICTORY GOLDEN MONKEY (9.5%)- \$8

FRUITS/CIDERS/SOURS/SAISON

21ST AMENDMENT HELL OR HIGH WATERMELON (4.9%)-\$7
ACE PEAR CIDER (5%)- \$7
ABITA PURPLE HAZE (4.2%)- \$7
*ANGRY ORCHARD HARD CIDER(5%)- \$7
*ANGRY ORCHARD ROSE HARD CIDER (5%)- \$7

BELL'S OARSMEN (4%)- \$7
DESTIHL SOUR GOSE (5%)- \$8
*EPIC TART 'N JUICY SOUR IPA (4.5%)- \$7
*FINCH TACOCAT SOUR ALE (5.0%)- \$7
MAGNERS IRISH CIDER (4.5%)- \$7
*OFF COLOR APEX PREDATOR (6.5%)- \$7
*ORIGINAL SIN BLACK WIDOW (6.0%)- \$7
*PACIFIC COAST CIDER BROTHERS PINOT GRIGIO CIDER (6.5%)-\$7

*REVOLUTION FREEDOM OF SPEECH (4.3%)- \$7
*RIGHT BEE CIDER: SEMI-DRY (6.0)- \$7
*SEATTLE CIDER SEMI-SWEET(6.5%)- \$7
*SCORCHED EARTH BARREL #21 (7.2%)- \$8
*STEM OFF DRY APPLE CIDER (5.8%)- \$7
STIEGL RADLER GRAPEFRUIT(2.5%)- \$6
*VICTORY SOUR MONKEY (9.5%)- \$8

VANDERMILL TOTALLY ROASTED (6.9%)- \$8

NON-ALCOHOLIC

KROMBACHER WEIZEN (N/A)-\$6

HARD SELTZERS

TRULY GRAPEFRUIT (5%)-\$7
TRULY WILD BERRY (5%)-\$7

D.E.W. & A BREW \$9

IPAS

21ST AMENDMENT BLOOD ORANGE BREW FREE OR DIE IPA (7%)
*ALEMAN THE MAN (6.8%) - \$7
*BALLAST POINT SCULPIN(7%)- \$7
*BALLAST POINT GRAPEFRUIT SCULPIN(7%)- \$7
BELLS 2 HEARTED (7%)- \$8
*BREW DOG ELVIS JUICE (6.5%)- \$7
*BUCKLEDOWN XAVIER MCDANIEL (7.5%)- \$7
*BURNT CITY FACE MELTER (7.0%)
CIGAR CITY JAI ALAI (7.5%)- \$7

*DESCHUTES FRESH SQUEEZED(6.4%)- \$7
*FOUNDERS ALL DAY IPA (4.7%)- \$7
*GREENBUSH STARCHICKEN SHOT GUN (6.8%)- \$7
REVOLUTION ANTI HERO (6.5%)- \$6
*SCORCHED EARTH GIANT KILLER (6.75)- \$7
*SIERRA NEVADA HAZY LITTLE THING (6.7%)- \$7
*SOLEMN OATH SNAGGLETOOTH BANDANA (6.5%)- \$8
*TWO BROTHERS WOBBLE (6.3%)-\$7

WHEAT

2 BROTHERS EBEL WEISS(4.9%)- \$7
*3 FLOYDS GUMBALLHEAD (5.6%)- \$7
ALEMAN LADIES MAN (5.5%)- \$7
*ALLAGASH WHITE (5.1%)- \$7
*BELLS OBERON (5.8%)- \$7
*BLUE MOON (5.5%)- \$7
*GOOSE ISLAND 312 (4.2%)- \$7
*LAGUNITAS LIL' SUMPIN' (7.5%)- \$7
*LOST COAST TANGERINE WHEAT (5.5%)- \$7
*REVOLUTION BOTTOM UP WIT (5%)-\$7

* INDICATES ON TAP

FOUR 5OZ TASTERS OF YOUR CHOICE \$14

Beers with ABV's 7% & over are served in 12oz glasses. All liquors shown will be subject to an upcharge for Rocks, Neat, and Up pours

LAGERS/PILSNERS

*DESCHUTES DA SHOOTZ! (4%)- \$7
DOS EQUIS LAGER (4.3%)- \$6
LAGUNITAS PILS (6.2%)- \$7
*MARATHON 26.2 (4.5%)- \$6
*ON TOUR LIGHTNING WILL (5%)- \$7
*PACIFICO (4.5%)-7
*STELLA ARTOIS (5.2%)- \$7
*STIEGL GOLDBRAU (4.9%)- \$7
STIEGL PILS (4.9%)- \$7
TECATE (4.5%)- \$5
WIDMER OMISSION (4.6%)- \$7

BROWNS/AMBERS/PALE ALES

2 BROTHERS PINBALL (4.9%)- \$7
*ALEMAN SOUL MAN (7.8%)- \$7
*AROUND THE BEND PUFFING BILLY (6.9%)- \$7
*CIGAR CITY MADURO(5.5%)- \$7
*GOOSE ISLAND GREEN LINE (5.4%)- \$7
*GREAT LAKES ELIOT NESS (6.2%)- \$7
*HALF ACRE DAISY CUTTER (5.2%)- \$7
KENTUCKY BOURBON BARREL (8%)- \$9
*ODELL RUPTURE (6%)- \$7
*REVOLUTION A LITTLE CRAZY(6.8%)- \$7
*THREE FLOYDS ZOMBIE DUST (6.3%)-\$8

PORTERS/STOUTS

*4 HANDS ABSENCE OF LIGHT (7.1%)- \$8
*GOOSE ISLAND BCS BRAMBLE RYE STOUT 2018(12.7%)- \$10/\$15
*GUINNESS (4.1%)- \$8
*LAGUNITAS WILLET COFFEE STOUT (12.6%)-\$8 10oz
*LEFT HAND MILK STOUT (6%)- \$7
*SAUGATUCK NEAPOLITAN MILK STOUT(6%)- \$7

SEASONAL

CAPITAL WINTER SKAL (5.8%)- \$7
*ON TOUR SPECTATOR (8/5%)-7



AGAVE

DON JULIO SILVER \$7.5/11.5
REPOSADO \$8.5/\$13
ANEJO \$9.5/\$14
TRES GENERACIONES PLATA \$8.5/\$13
REPOSADO \$8.5/\$13
CENOTE SILVER \$7.5/12.5



WHISKEY & BOURBON

MAKER'S MARK \$7.5/11.5
FOUR ROSES \$7.5/11.5
BULLEIT \$8.5/13
BULLEIT RYE \$8.5/13
AMADOR \$8.5/13
BASIL HAYDEN'S \$8.5/13
JACK DANIELS SINGLE BARREL \$14/19.5
KNOB CREEK \$9.5/14
KNOB CREEK RYE \$8.5/13
TEMPLETON RYE \$10.5/16
WOODFORD RESERVE \$10.5/16
WOODFORD RYE \$10.5/16



GIN

HENDRICKS \$8.5/ \$13.5
PLYMOUTH \$7.5/12
TANQUERAY 10 \$8.5/13



VODKA

PINNACLE \$6.5
KETEL ONE \$7.5
STOLI \$7.5
STOLI FLAVORS \$7.5
TITO'S \$7.5



SCOTCH

BENRIACH 10yr \$9.5/14
TOMATIN 12yr \$9.5/14
GLENLIVET RESERVE \$10/15
GLENMORANGIE \$10.5/16
HIGHLAND PARK \$11.5/16
LAGAVULIN 16yr \$14.5/22.5
J.W. 18yr \$18

BRUNCH APPETIZERS

FRENCH TOAST STICKS (5): \$7.5
POWDERED SUGAR, RUM BUTTER SAUCE

EARLY MORNING POUTINE: \$8
FRIES WITH SAUSAGE GRAVY, CURDS, AND A FRIED EGG

EGG AVOCADO TOAST: \$8
SUNNYSIDE UP EGG, REFRIED BEANS, PICO, SALSA VERDE,
QUESO FRESCO

BRUNCH ENTREES

BUTCHER'S BREAKFAST SANDWICH \$8
APPLEWOOD SMOKED BACON, CARMALIZED ONIONS, CHOICE OF EGG,
CHEDDAR, GARLIC AIOLI, ENGLISH MUFFIN, SERVED WITH HOME FRIES

SOUTHERN CHICKEN BISCUIT \$9
TWO BISCUITS TOPPED WITH FRIED CHICKEN, TOSSED IN DRY RUB,
COUNTRY GRAVY, WHIPPED HONEY BUTTER ON SIDE

2 X 2 X 2 \$9
2 EGGS YOUR WAY, 2 PANCAKES, AND 2 PIECES OF HAM, BACON OR
SAUSAGE, CHOICE OF TOAST OR ENGLISH MUFFIN, HOME FRIES

BISCUITS AND GRAVY \$10
2 BISCUITS AND SAUASAGE GRAVY, WITH EGGS YOUR WAY ON TOP

BLUEBERRY WAFFLES \$10
2 BELGIUM WAFFLES WITH BLUEBERRY COMPOTE AND WHIPPED CREAM

BURRITO \$10
OUR BT PULLED PORK, SHARP CHEDDAR, BEANS & PEPPERS, SCRAMBLED
EGGS, SALSA VERDE, WITH HOME FRIES

COCKTAILS

\$15 BOTTOMLESS
MIMOSA
| 11a-3p |

\$8 BLOODY MARY

BRUNCH EXTRAS

\$3
TWO PANCAKES
TWO EGGS YOUR WAY
TWO PIECES OF HAM,
BACON OR SAUSAGE

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PRESERVING THE CRAFT OF FOOD ARTISANS, WE
ARE SUPPORTING THE LOCAL AGRICULTURAL
ECONOMY AND CONTRIBUTING TO CHANGE THAT
WILL ONE DAY MAKE CLEANER, NUTRITIOUS,
BETTER TASTING FOOD AVAILABLE TO EVERYONE.

Good karma never tasted so good!

SHEET NACHOS \$12

House made chips,
fresh cilantro,
cheese blend, black
beans, tomatoes,
jalapenos, red on-
ions, sour cream,
and avocado crema.
Chicken or Beef \$3
Steak \$5

SHARE WINGS

TOSSED IN YOUR CHOICE OF
RUB OR SAUCE

BUTCHER'S DRY RUB

JAMESON BBQ
SWEET HEAT
SPICED KOREAN
HOUSE BUFFALO

6 -\$9

MAPLE FARMS DRUNKEN CHEESE

CURDS \$9

ALE & OREGANO MARINATED,
BEER BATTER, GREEN RANCH,

FRIED PICKLES \$8
GREEN RANCH DRESSING

PRETZEL \$10

BT BEER CHEESE AND STONE
GROUND MUSTARD

FEATURES

CHICKEN CAPRESE \$12

GRILLED CHICKEN, FRESH
MOZZARELLA, TOMATO, BASIL,
AGED BALSAMIC, OLIVE OIL, PITA

PROSCUITTO PIZZET \$10

PROSCUITTO, ARUGULA, RED
ONIONS, POACHED TOMATOES,
HOUSE DRESSING, FLATBREAD

SIGNATURE SOUPS

CREAM OF CHICKEN \$5

Cup of shredded chicken, carrots,
peas, celery, heavy cream in
chicken stock

WADE'S WHITE CHILI \$5

Chicken, Great Northern beans,
jalapenos, and spices in chicken
stock

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your
risk of foodborne illness .*

BURGERS & SUCH

THE DINER \$13
TWO PERFECT 1/4 LB PATTIES FLAT & CRISPY,
SHARP CHEDDAR, BACON, GARLIC AIOLI, PICKLE

FRENCH DIP TRIO \$12
ROAST BEEF, CARMELIZED ONIONS, DIPPING AU JUS

CAROLINA GOLD \$12
MUSTARD VINEGAR BBQ PORK, GOUDA, PICKLES,
PICKLED RED ONION

AUGIE SPECIAL \$12
GRILLED CHICKEN BREAST, BACON, PEPPERJACK,
LETTUCE, TOMATO, ONION, PICKLE, SPICY MAYO

THE VEGGIE \$12
HOMEMADE SWEET POTATO BLACK BEAN PATTY,
FRESH MOZZARELLA, AVOCADO, SRIRACHA AIOLI

SIGNATURES

BUTCHER'S CLASSIC \$13
SPICY CAPOCOLLO, SALAMI, HAM, PROVOLONE,
LTO, MAYO, DIJON, HOUSE ITALIAN

ITALIAN \$13
SOPPRESSATA, SPICY CAPOCOLLO, PEPPERONI,
MOZZARELLA, HOUSE ITALIAN, HOUSE
GIARDINIERA, LTO, MAYO, DIJON

MEDITERRANEAN TUNA \$12
MPORTED TONNO TUNA, OLIVE OIL, ONION, LEM-
ON, TARRAGON, OREGANO, SPINACH, SOURDOUGH

LEMON CHICKEN CLUB \$12
SMOKED CHICKEN BREAST, BACON, LETTUCE,
TOMATO MIXED WITH A LEMON TARRAGON VINAI-
GRETTE, GARLIC AIOLI, SOURDOUGH

STEAKHOUSE CLUB \$13
ROAST BEEF, HORSEY MAYO, PROVOLONE, STEAK
SAUCE VINAIGRETTE, MARINATED TOMATO,
PICKLED RED ONION, SOURDOUGH

TURKEY PESTO \$13
SMOKING GOOSE SMOKED TURKEY, ARU-
GULA, POACHED TOMATOES, RED ONIONS,
PESTO, GREEN RANCH, MOZZARELLA ON
SOURDOUGH

FROM THE HEN

BUTTERMILK MARINATED,
SEASONED & GOLDEN FRIED
YOUR CHOICE OF CAJUN OR CLASSIC FRIED

FRIED CHICKEN SANDWICH \$12
LETTUCE, TOMATO, SOPO SAUCE,
PICKLES, BRIOCHE BUN

THE PICNIC
1-2 PEOPLE \$17 2-3 PEOPLE \$25

'BASKET' OF OUR SIGNATURE BUTTER-
MILK FRIED CHICKEN TENDERS. SERVED
WITH CHOICE OF (3) - SLAW, SIDE SALAD,
PASTA SALAD, CHIPS, OR POTATO SALAD.

THE GREENS

FRIED GREEN TOMATO \$10
MOZZARELLA, ARUGULA, BASIL OIL, BALSAMIC

BURATTA \$10
FRESH MOZZARELLA, CIDER CURED PEPPERS,
ARUGULA PARMESAN, TOASTED ITALIAN
POINTS

BABY SPINACH \$11
SPINACH, CRISP BACON, HARD BOILED EGG,
RED ONION, AVOCADO, BALSAMIC
VINAIGRETTE

SOUTHWEST SALAD \$11
SPRING MIX TOPPED WITH AVOCADO, FRESH
CILANTRO, BEANS, CORN, TOMATO, RED ON-
ION, TORTILLA STRIPS, QUESO FRESCO WITH
ROASTED RED ONION VINAIGRETTE

WINE COUNTRY \$12
SPRING MIX, CRUMBLED GOAT CHEESE,
ROASTED RED PEPPERS, CANDIED WALNUTS,
CRANBERRIES, ROSEMARY VINAIGRETTE

Extras & Picnic Sides

FRIES, CHIPS, SLAW, ELOTES \$3
ONION RINGS, SIDE SALAD, PASTA
SALAD, POTATO SALAD \$4
MAC & CHEESE \$5 side \$10 dinner

DESSERT

DEATH BY CHOCOLATE (gf) - \$7
WHITE CHOCOLATE RASPBERRY CHEESECAKE - \$7
VANILLA BEAN CHEESECAKE - \$7