

# DINNER

## SHARE PLATES

**TRUFFLE FRIES** \$6.50  
parmesan, truffle oil, chipotle aioli

**CHEESE CURDS** \$7.50  
beer battered, beet & beef ketchup

**CHICKEN WINGS (8 pieces)** \$8.00  
choice of sauce: Crybaby Buffalo, Sweet Chile, Hoisin, or plain

**TUNISIAN RICE BOWL** \$9.50  
spinach, fried egg, feta, basmati rice, harissa, garlic mint yogurt

**MAC & CHEESE** \$8.00  
cheddar fondue, croutons, parmesan  
add bacon crumbles 2.00

**MUSSELS** \$12.50  
cherry tomatoes, white wine, garlic & herbs, baguette  
add fries 5.00

**PAIR OF OYSTERS\*** \$6.00  
served raw on the half-shell, peppercorn granita, lemon

## SANDWICHES

served with a choice of field greens or fries  
sub truffle fries \$1. curds or cup of soup \$2

**PICKLED POWER BURGER** \$13.00  
Widmer 1yr cheddar, fried pickled chiles, dill aioli  
add avocado 1.00, fried egg 1.50, bacon 2.50

**VEGGIE BURGER** \$12.50  
provolone, frico chip, chipotle aioli, lettuce, tomato, onion  
add avocado 1.00, fried egg 1.50, bacon 2.50  
available in frozen 6 packs for \$10

**PILED HIGH CLUB** \$12.50  
turkey breast, avocado, bacon, chipotle aioli, lettuce, tomato,  
onion, toasted caraway rye

**CUBANO CENTRAL** \$13.00  
smoked pork, Beeler's ham, provolone, onions, pickled chiles,  
spicy pickles & mustard, pressed ciabatta roll

**BBQ PORK SLIDERS 3-WAYS** \$12.00  
Widmer 1yr cheddar. Garlic mint yogurt. Kimchi

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness.

## ENTREES

**FLANK STEAK** \$19.00  
8oz London broil, grilled red peppers, green peppers, and onions, garlic mashed potatoes

**HARISSA CHICKEN** \$16.00  
corn and quinoa tabbouleh, garlic-mint yogurt

**BUCATINI D'ESTATE** \$12.00  
summer squash, green & red bell peppers, cauliflower, thyme, parsley, baguette (vegan)  
add cajun shrimp 3.00

## SOUP & SALAD

**WEST AFRICAN PEANUT STEW** \$4.00/6.50  
collard greens, onions, sweet potato, on rice (vegan)

**SOUP DU JOUR** \$4.00/6.50

**SNAP SALAD** \$7.50  
mixed greens, cucumber, cherry tomatoes, red onion (vegan)  
choice of green goddess, ranch, or house vinaigrette  
add cajun shrimp 3.00  
add flank steak 4oz/.8oz 4.00/8.00

**BRIGHT BEET CAPRESE** \$11.00  
arugula, queso fresco, red & gold beets, balsamic glaze, mint, pistachios, olive oil powder

**SIDE GREENS** \$4.00



## MON-THURS 4PM-10PM



**HAPPY HOURS**  
**3PM-6PM**

**\$1.50 OFF TAP BEER**

**TALLBOYS \$3.00**

**FEATURED COCKTAIL \$7.00**

**HOUSE WINE \$5.00**  
red, white, or bubbly

**\$1.50 OFF THESE FOOD ITEMS**

TRUFFLE FRIES  
CHEESE CURDS  
PICKLED POWER BURGER  
VEGGIE BURGER  
BBQ PORK SLIDERS  
CHICKEN WINGS  
MAC & CHEESE  
MUSSELS  
SNAP SALAD  
BOWL OF SOUP  
BOWL OF STEW