



CUP

BOWL

LUNCH & DINNER





SOUPS & SALADS

SEASONAL CHILI	6	8
SOUP DU JOUR	MP	MP
ANCIENT GRAIN BOWL V GF Beets Butternut Squash Red Onion Mushro Pesto	ooms Avocac	15 do Pepita
BABY SPINACH SALAD V GF Butternut Squash Bleu Cheese Dried Cranbe Apples Cider Vinaigrette	erries Candie	14 ed Pecans
WARE "HOUSE" SALAD* V Arcadian Tomato Onion Cucumber Ched Lemon White Balsamic Vinaigrette	dar Jack Cro	outons
FORKLIFT KALE CAESAR SALAD* Baby Kale Romaine Hearts Parmesan Baco	n Egg Crou	12 atons
BEET SALAD V GF Goat Cheese Pistachio Arugula Pickled Fer Lemon White Balsamic Vinaigrette	nnel	13
Add a protein: Shrimp, Chicken, or Black Bean Steak or Salmon: 10	Burger: 7	
KIDS MENU		
CHIPS, FRIES, OR MUSSELMAN'S APPLESAUCE ALL KID'S MEALS.	ARE INCLUDI	ED WITH
PASTA OR BUTTER NOODLES Cavatappi with marinara or butter.		8
MAC & CHEESE Cavatappi in a traditional cheese sauce.		8
TENDERS & FRIES Chicken tenders served with honey mustard.		9
FISH 'N CHIPS Haddock fried in our signature batter until gol	den brown.	9
GRILLED CHEESE Toasted sourdough with American cheese.		8
SLIDERS		10

Two burger sliders topped with American cheese.





LUNCH & DINNER

SANDWICHES & HANDHELDS
CHIPS ARE INCLUDED WITH ALL SANDWICHES & HANDHELDS. ADD FRIES FOR \$1
CHEESEBURGER* Country White Roll American Lettuce Tomato Onion Pickles
PALATE BURGER* Country White Roll American Candied Bacon Caramelized Onion Secret Sauce Lettuce Tomato Pickles
STEAKHOUSE BURGER* Country White Roll Steak Sauce Mayo Swiss Cheese Roasted Mushrooms Crispy Onions Lettuce Tomato Pickles
HOT STREAK BURGER* Country White Roll Pepper Jack Jalapeño Popper Chipotle Spread Lettuce Tomato Onion Pickles
BBQ BRISKET SANDWICH* Country White Roll Cheddar Crispy Onions Horseradish Sauce Pickles
PULLED PORK SANDWICH* Country White Roll Blackberry Habanero BBQ Coleslaw Pickles
SOUTHERN FRIED CHICKEN SANDWICH Country White Roll Alabama White BBQ Sauce Coleslaw Pickles
GRILLED CHICKEN SANDWICH* Smoked Gouda Black Garlic Aioli Bacon Arugula Caramelized Onion
ROASTED TURKEY WRAP* Flour Tortilla Cheddar Jack Smashed Avocado Chipotle Ranch Lettuce Tomato
CHICKEN CAESAR WRAP* Flour Tortilla Romaine Parmesan Bacon Tomato Caesar Dressing
BLACK BEAN BURGER Country White Roll Cheddar Guacamole Jalapeño Lettuce Tomato Onion
*All starred items can be made gluten friendly with slight alterations upon request.
GF = Gluten Friendly
V = Vegetarian

ENTREES	
10 OUNCE NEW YORK STRIP* Red Chimichurri Bleu Cheese Potato Cake Seasonal Vegetable Crispy Onions	27
FISH 'N CHIPS Beer Battered Haddock Fries Tartar Sauce Coleslaw Grilled Lei	18
CHEESE TORTELLINI Smoked Bacon Butternut Squash Wilted Baby Kale Sage Cream	17
ROASTED CHICKEN BREAST Mashed Potatoes Mushrooms & Leeks Marsala Sauce	19
CUMIN SEARED SALMON Israeli Couscous Baby Spinach Spicy Pecan Praline Charred Citronette	23
CHICKEN & SHIRMP JAMBALAYA Andouille Sausage Creole Sauce Dirty Rice Croquettes	21
TENDERS & FRIES Homestyle Breaded Honey Mustard	15
MAC & CHEESE Smoked Gouda Cheese Sauce Cavatappi Pasta BBQ Pulled Pork Toasted Panko Scallions	15
SIDES	
MASHED POTATOES ONION RINGS TORTILLA CHIPS - SALSA TORTILLA CHIPS - GUAC FRIES SIDE CAESAR OR HOUSE SALAD SWEET POTATO FRIES ANCIENT GRAINS SEASONAL VEGETABLE MUSSELMAN'S® APPLESAUCE	6 5 4 4 2
€ NEGGEDTG	





DRINKS



MILLER LITE (ABV 4.2)	7
VICTORY SEASONAL	8
ALLAGASH BELGIAN WHITE (ABV 5.2)	8
YUENGLING LAGER (ABV 4.5)	7
SAM ADAMS SEASONAL	8
TROEGS SEASONAL	8
GUINNESS IRISH DRY STOUT (ABV 4.2)	8

Ask your Server or Bartender upon your visit about our Five other rotating beers on tap

BOTTLED BEER

MILLER LITE (ABV 4.2)	6
MICHELOB ULTRA (ABV 3.8)	6
COORS LIGHT (ABV 4.2)	6
BUD LIGHT (ABV 4.2)	6
YUENGLING LAGER (ABV 4.4)	6
STELLA ARTOIS (ABV 5.2)	7
HEINEKEN (ABV 5.0)	7
WHITE CLAW MANGO (ABV 5.0)	6
WHITE CLAW BLACK CHERRY (ABV 5.0)	6
CORONA LIGHT (ABV 4.1)	7
BLUE MOON (ABV 5.4)	7
MODELO (ABV 4.5)	7

COCKTAILS

3/3/ 000/11/1120	
FORKLIFT PUNCH Rhum Clement Orange Rum Peach Schnapps Grand Marnier Tropical Juices	12
BROWN SUGAR OLD FASHIONED Old Forster, Brown Sugar, Cinnamon, Orange	12
MANGO SUNSET Brinley Shipwreck Mango Rum Tito's Handmade Vodka Peach Schnapps Tropical Juices Grenadine	12
MERMAID MIMOSA Elmo Pio Prosecco Brinley Shipwreck Mango Rum B Curacao Pineapple Juice	10 lue
TENNESSEE APPLE Fireball, Sour Apple Pucker, Cranberry Juice	10
FRENCH 75 Brokers Gin, Lemon Juice, Sugar, Elmo Pio Prosecco	11
THIN MINT MARTINI Chocolate Vodka, Five Farms Irish Cream, Crème de Menthe	12
ROSEMARY GINGER MULE-RITA Milagro Tequila, Rosemary Simple Syrup, Ginger Liqu Lime Juice, Ginger Beer	14 or,



DRINKS



WHITES

GLASS BOTTLE

ELMO PIO PROSECCO10 40
(Veneto, Italy) Dry bubbly white peach and orange blossoms

BANFI PINOT GRIGIO 10 40 (Tuscany, Italy) Pear and white flowers and lively acidity

J VINEYARDS CHARDONNAY 14 52 (California) Golden apple, tropical notes, coconut and vanilla

VILLA POZZI MOSCATO 10 44

(Marsala, Italy) Aromas of fresh figs, apricot and orange blossoms leading to a crisp and gentle sweet finish

WHITEHAVEN SAUVIGNON BLANC 14 52 (Marlborough, New Zealand) Passionfruit, grapefruit and gooseberry



REDS

GLASS BOTTLE

CANYON ROAD WHITE ZINFANDEL 10 40 (California) Hints of strawberry, cherry and watermelon with a smooth crisp finish.

ALAMOS MALBEC 12 48 (Mendoza, Argentina) Black cherry aromas with light floral notes.

JOEL GOTT CABERNET SAUVIGNON 15 58 (California) blackberry and black cherry with notes of clove & spice

BELLA GLOS PINOT NOIR 15 64 (Sonoma, CA) Dark chocolate, black cherry and cinnamon spice.

CHARLES BIELER, JOEL GOTT SHATTER 15 50 (South France) Black current, spice and touch of coffee