

PANINI

On local breads, served with kettle chips & pickles.

- 3 Cheese on Sourdough (V) 17
Cheddar, Swiss, Provolone
- Mediterranean Focaccia (V) 17
Fresh Mozzarella, Spinach, Tomato Confit
- Reuben on Marble Rye* 17
Hot Pastrami, Swiss, 1000 Island Dressing, Sauerkraut

PIZZA BY THE SLICE

Gluten-free crust available upon request.

- Pepperoni*, Cheese or Daily Mixed Veggie 9.50

CHILI / SOUP

Add 3 for a bread bowl.

- Grass-Fed Beef Chili* (GF) (DF) 17
White Cheddar, Scallions, Sour Cream
- Chicken Soup* 15
- Roasted Tomato Soup (GF) (V) 12
Pesto & Parmesan
- Loaded Baker* (GF) 18
White Cheddar, Scallions, Sour Cream, Grass-Fed Beef Chili
- Daily Stew 19
- Daily Soup 15

ROTISSERIE COMBOS

- Pulled Rotisserie Chicken Sandwich* 23
Served with Coleslaw & Chips
- Rotisserie Chicken* (GF) (DF) 25
Served with Two Sides
- Daily Roasted Meat* (GF) (DF) 25
Served with Two Sides

KIDS

Includes Carrots, Ranch, Apple Juice

- Frankfurter* (DF) 9.50
2 oz. Hot Dog on a Bun
- Mac 'n' Cheese (V) 9.50
- Small Slice of Pizza (V) 9.50

WRAPS TO-GO

Served with a side.

- BLT Wrap* 15
Wheat Tortilla, Thick Cut Bacon, Romaine, Roma Tomatoes, Basil Mayo
- Roast Turkey Wrap* 15
Wheat Tortilla, Herb Aioli, Havarti, Mixed Greens, Tomatoes
- Grilled Zucchini Wrap (V) 15
Spinach Tortilla, Red Pepper Hummus, Olive Tapenade, Mixed Greens, Crumbled Feta, Basil
- Cajun Chicken Wrap* 15
Swiss, Sriracha Aioli, Romaine, Lemon Dressing, Pickles

SALAD BAR

- Medium 16
- Large 19

CHEF'S CORNER

- Double R Ranch Beef Meatloaf* (GF) (DF) 25
Potato Gratin, Chipotle BBQ Sauce
- Lamb Shepard's Pie* 25
Potato Purée, Green Peas, Carrots, Gravy
- Vegan Meatloaf (GF) (DF) (V) 25
Potato Gratin, Chipotle BBQ Sauce
- Chicken Pot Pie* 25
Tarragon Velouté, Puff Pastry, Bacon Lardons
- "CoQ Au Vin"* (GF) (DF) 25
Red Wine Braised Chicken Leg & Thigh, Baby Potatoes, Demi-Glace
- Beef Bourguignon* (DF) 25
Braised Beef Tips, Pearl Onions, Red Wine Reductions, Rosemary Crumb

WARM CAST IRON DESSERTS

- Brioche Bread Pudding 9
- Chocolate Brownie with Chantilly Cream . . . 9
- Open Face Biscuit with Banana Fosters . . . 9
- Chocolate-Almond Pear Tart (N) 9
Apple Cobbler, Cinnamon Crumble

Sample menu, items may vary daily.

(GF) Gluten-Free (DF) Dairy-Free (V) Vegetarian (G) Vegan (N) Contains Nuts

All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish, and shellfish. Please advise your server if you or someone in your party has a food allergy or sensitivity.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.



COLD BEVERAGES

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| Pepsi™ Fountain Drinks | 4.50 |
| Ice Tea | 5.50 |
| Gatorade™ | 6 |
| Aquafina™ | 4.75 |
| Red Bull™ | 5.75 |
| Ocean Spray™ | 5.50 |
| Naked Juice™ | 7.25 |

HOT BEVERAGES

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| City Brew Coffee™ | 4.50 |
| Espresso | 4.50 |
| Cappuccino | 5.75 |
| Latte | 5.75 |
| Americano | 4.50 |
| Hot Chocolate | 5.50 |

MICROBREW DRAFT BEER

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| 16 oz. Draft | 9.50 |
| 24 oz. Draft | 14 |

