

SEASONAL LUNCH - and -DINNER SPECIALS

- LUNCH -

VEGGIE SANDWICH *vegan*

Avocado, cucumber, white bean dip, pickled red onions, shredded romaine, housemade earthstone baked bread, served with house cut fries 13

ITALIAN SANDWICH

Proscuitto, salami, smoked ham, fontina, arugula, giardiniera, oil & vinegar, housemade earthstone baked bread, served with house cut fries 13

GRILLED CHICKEN SANDWICH

Grilled chicken breast, roasted roma tomatoes, shaved red onion, mixed greens, ranch dressing, wheat bun, served with house cut fries 13

GRILLED CHEESE & TOMATO SOUP v

Sharp Wisconsin cheddar, fontina & gruyere, challah bread, served with tomato-basil soup 12

Add House smoked bacon +2, Sunny farm egg +2, Giardiniera +1, Avocado +2

- DINNER -

PALE ALE PRETZEL V

Fresh baked pretzel served with smoked gouda Farmhouse Ale fondue & house made beer mustard 7

SCOTTISH SALMON

Toasted Israeli couscous, baby rainbow carrots, shaved fennel & mizuna salad, green garlic vinaigrette 22

GRILLED FLAT IRON STEAK df

Potato croquettes, marinated mushrooms, sautéed asparagus, chives, madeira demi glace 24

QUINOA vegan, gf

Red & white quinoa, fava beans, pea purée, roasted spring onions, baby arugula, sherry vinaigrette 16

SMOKED 1/2 CHICKEN gf

Glazed with our KC BBQ sauce, served with choice of one side 13 1/2 chicken & 1/2 rack of ribs combo with choice of one side 25