

# ALL DAY MENU

## STARTERS

<b>House Bread</b>	<b>7</b>
baker's whim	
<b>Cool Ranch Elote Dip</b>	<b>8</b>
roasted corn, black beans, chili lime, queso fresco, doritos crumbs, corn tortillas	
<b>Brussels</b>	<b>12</b>
dijonaise, bacon, funyon powder, parmesan	
<b>Chicken Wings</b>	<b>14</b>
whiskey bbq, carrot, celery, blue cheese dressing	
<b>Calamari</b>	<b>14</b>
thai chili glaze, arugula, charred lemon	
<b>Bone Marrow</b>	<b>16</b>
honey, chive, mustard, sourdough	
<b>Charcuterie &amp; Cheese</b>	<b>23</b>
three each of rotating meats and cheeses, jam, compote, honey, gherkins, crostinis	

## SOUP & SALAD

*add chicken (8) tofu (8) salmon (10) or steak (12) to any salad*

<b>Chopped Salad</b>	<b>10</b>
tomato, red onion, croutons, balsamic vinaigrette	
<b>Caesar Salad</b>	<b>12</b>
romaine, breadcrumbs, boiled egg, clam caesar dressing, parmesan	
<b>Pear Ricotta</b>	<b>12</b>
arugula, honey, poached pear, beets, pepita granola	
<b>Soup of the Day</b>	<b>10</b>
chef 's whim	

## PIZZA

<b>Calabrese &amp; Honey</b>	<b>16</b>
spicy salami, mozzarella, utah honey, chive, red sauce	
<b>BBQ Chicken</b>	<b>16</b>
red onion, jalepeno, cilantro, whiskey bbq, mozzarella, cheddar, bacon	
<b>Mushroom Pesto</b>	<b>16</b>
roasted mushroom, ricotta, roasted tomato, pesto	

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## HAND HELD

*served with choice of fries, salad or soup*

<b>Short Rib Grilled Cheese</b>	<b>15</b>
smoked gouda spread, onion jam, bacon, short rib	
<b>Chicken A-L-T</b>	<b>16</b>
swiss cheese, avocado, lettuce, tomato, chipotle ranch, tuscan roll	
<b>Shrimp Po'Boy</b>	<b>18</b>
cajun seasoning, cole slaw, tomato, tartar sauce, hoagie roll	
<b>Butlerville Burger</b>	<b>18</b>
white cheddar, lettuce, tomato, pickle, whiskey onion bacon compote, brioche roll	

## BIG PLATES

<b>Veggie Saute</b>	<b>24</b>
tofu, quinoa, broccolini, red onion, cauliflower, pine nuts, honey vin	
<b>Penne Bake</b>	<b>24</b>
three cheese blend, roasted tomato, roasted fennel, chorizo, cilantro	
<b>Mary's Airline Chicken</b>	<b>27</b>
roasted fingerlings, gold beet, pistachio streusel, pomegranate mustard	
<b>Salmon</b>	<b>30</b>
cauliflower, pine nut, quinoa, mustard seed, saffron aioli	
<b>Pork Chop</b>	<b>32</b>
mashed potato, green beans, carrots, apricot compote	
<b>Short Rib</b>	<b>32</b>
nori mashed potato, roasted mushroom, sesame miso glaze	
<b>Steak Frites</b>	<b>34</b>
prime flat iron, herb butter, broccolini	

## SIDES

<b>Yam Crème Brulee</b>	<b>8</b>	<b>Fries</b>	<b>8</b>
yam custard, popcorn powder, sea salt		regular or garlic herb	
<b>Blue Cheese Mash</b>	<b>8</b>	<b>Mac n' Cheese</b>	<b>12</b>
crumbled blue cheese, chives		vodka cheese sauce, cavatappi, bread crumbs, herbs	
<b>Broccolini</b>	<b>8</b>		
vodka cheese, bread crumbs			

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness, especially if you have certain medical conditions. Please let your server know of any possible allergies or dietary restrictions.*

*Executive Chef Andrew Lunn*

04/14/21