

LUNCH MENU

served 11 to 4
Tuesday - Saturday

ask your server about our gluten free, vegetarian, and vegan options!

STARTERS

House Bread 7	Spinach & Artichoke Dip 16
herbed rosemary romano focaccia, whipped butter (veg)	garlic, mozzarella, bread crumbs, toasted pita bread
Cool Ranch Elote Dip 10	Jumbo Chicken Wings 16
roasted corn, black bean, queso fresco, tortilla chips (veg)	Ragtown whiskey bbq, carrot & celery, blue cheese dressing, fried garlic
Brussels 12	Bone Marrow 16
dijonaise, bacon, funyun powder, romano	honey vin, pomegranate mustard, sourdough
Spicy Popcorn Shrimp 14	Charcuterie & Cheese 26
fry breading, siracha aioli, scallions	3 meats & cheeses, jam, candied walnuts, local honey, cornichons, crostinis
Calamari 16	
thai chili glaze, arugula, lemon wedge	

SOUP & SALADS

New England Clam Chowder 7/13	Wild Game Chili 7/13
chopped clams, smoked bacon, red potatoes, oyster crackers	cheddar jack cheese, sour cream
Chopped 10	Caesar 12
mixed greens, tomato, red onion, croutons, balsamic vinaigrette (veg)	romaine, boiled egg, romano, croutons, caesar dressing
Pear & Ricotta 12	Butternut Squash Salad 14
arugula, honey vinaigrette, poached pears, pepita granola (veg)	spinach, pomegranate arils, goat cheese, red onion, candied walnuts, poppy vin (veg)

add to any salad:

all-natural chicken [8] tofu [8] salmon [10]

BEVERAGES

Soft Drinks 3	Hot Chocolate 5
coke products	
Juice 3.5	Milk 3.5
apple, cranberry, pineapple	
Fresh Squeezed Juice 7	Coffee & Tea 3.5
orange, grapefruit	
Sparkling Mineral Water 7.5	Double Espresso 4
house bottled	
	Cappuccino 4.5

v—vegan
veg—vegetarian

some items can be made
vegetarian or vegan.

Executive Chef Andrew Lunn

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

Parties of 8 or more are subject to a 20% gratuity

No outside food or beverage

Be sure to visit the trading post to buy your favorite bottle of our house made spirits!

Ragtown Rye	49.99	Butler Vodka	24.99
Devil's Gate Bourbon	39.99	Green Ditch Gin	34.99

While they can be purchased on property at any time, they cannot be consumed on property.

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HAND HELD

served with choice of fries or house salad
pear & ricotta or caesar salad [1]

- Blackened Chicken BLT** 18
seared all-natural chicken, bacon, lettuce, tomato, swiss, mayo, sourdough
- Short Rib Grilled Cheese** 18
smoked gouda spread, bacon onion jam, braised short rib, thick cut bread
- Grilled Chicken Sandwich** 18
Red bird chicken breast, swiss, bacon, roasted garlic aioli, lettuce, tomato, brioche bun
- French Dip** 18
thin sliced ny strip, pepperjack, pepperoncini, horseradish crème, hoagie roll
- Black Bean Burger** 18
grilled black bean patty, mushroom, red pepper hummus, red onion, lettuce, tomato, pretzel roll [v]
- Exotic Burger** 26
elk, bison, wagyu, and boar blend, vermont cheddar, bacon, jalapeno, onion strings, Ragtown bbq aioli, lettuce, tomato, pickle, brioche bun

ENTREES

- Ratatouille Spaghetti Squash** 27
zucchini, tomato, eggplant, garlic, marinara, red pepper, spaghetti squash, shaved parm & romano, garlic cheese bread
- Cajun Penne** 25
cajun cream sauce, roasted tomato, fennel, chorizo, spinach, romano cheese
(add all natural chicken +8)

PIZZAS

- Spicy Capicola** 16
spicy salami, utah honey, mozzarella & provolone, chives, red sauce
- BBQ Chicken** 16
red onion, jalapeno, cilantro, mozzarella & provolone, cheddar, bacon, whiskey bbq
- Mushroom Pesto** 16
roasted mushrooms, ricotta, mozzarella & provolone, roasted tomato, pesto [veg]

DESSERTS (veg)

- Mixed Berry Crumble** 10
oat topping, vanilla ice cream
- Lemon Velvet Cake** 10
lemon buttercream, mango sorbet, blueberry coulis, anglaise
- Coconut Flan** 8
lemon meringue, cherry syrup, toasted coconut
- Double Chocolate Brownie** 10
raspberry coulis, strawberries, chocolate whipped cream
- Gluten Free Brownie** 6
Sweet Streets GF brownie, chocolate ice cream, whipped cream
- Ice Cream** 6
three scoops of vanilla, chocolate, or salted caramel
- Sorbet** 6
three scoops of raspberry or mango sorbet

SIDES

- Yam Crème Brulee** 8
yam custard, popcorn powder [veg]
- Cheesy Asparagus** 8
Butler vodka cheese sauce, bread crumbs [veg]
- Buttered Cornbread** 8
corn meal, brown butter [veg]
- Fries**
- crispy salted [veg] 7
- loaded [bacon, cheese, jalapeno] 9
- truffled romano [veg] 12
- Mac n' Cheese** 12
Butler vodka cheese sauce, cavatappi, bread crumbs, herbs [veg]