



STARTERS

SMOKED PIMENTO CHEESE \$10
tillamook cheddar, pickled veggies, crackerbread

POUTINE \$9
duck fat fries, house gravy, ellsworth cooperative creamery white cheddar cheese curds

SWEET CORN HUSH PUPPIES \$6
lightly fried, cotija cheese, green onion, chipotle aioli

BBQ PORK CRACKLINS \$6
served hot with house bbq rub

FRIED PLANTAINS \$8
brined and smashed, mojo aioli

SOUPS & SALADS

add chicken \$5 or salmon \$6 to any salad

CLASSIC CAESAR \$9
romaine hearts, house dressing, shaved parmesan, garlic croutons

SPINACH & PECAN \$9
baby spinach, candied pecans, red onion, honeycrisp apple, red wine vinaigrette

SOUP DU JOUR cup/bowl \$4/\$6

BURGERS

all burgers served with fries or kettle chips
substitute soup, salad, or duck fries \$2

CHEESEBURGER \$12
8 oz. custom steak blend, tillamook aged cheddar, lettuce, local tomato, onion

PIMENTO CHEESE BURGER \$14
white cheddar pimento cheese, fried onion, house bacon, lettuce, local tomato

SANDWICHES

all sandwiches served with fries or kettle chips
substitute soup, salad, or duck fries \$2

TURKEY PANINI \$11
house roasted turkey, lemon aioli, spinach, swiss, toasted white bread

FRIED CHICKEN SANDWICH \$10
wickles pickles, pink peppercorn mayo, lettuce, tomato, sweet texas-style bun

CUBAN \$10
pressed pork shoulder, house smoked bacon, wickles pickles, mustard, swiss cheese, toasted baguette

HOUSE PASTRAMI REUBEN \$14
brined and smoked, house sauerkraut, swiss cheese, marbled rye, 10k sauce

BRISKET SANDWICH \$14
16-hour brisket, house bbq sauce, cole slaw, bread and butter green tomatoes

TACOS

all tacos served with chips & salsa

PULLED CHICKEN TACOS \$10
garlic & lime braised joyce farms chicken, cotija cheese, chayote salad

BRAISED PORK TACOS \$10
shaved cabbage, pico de gallo, chipotle aioli

