

Table Snacks

\$6ea. 3for \$15. 5for \$24

Choice of Meat

Chicken Liverwurst
Smoked Summer Sausage
Shaved Country Ham
Chorizo Spicy 'Shrooms (VE)

Choice of Cheese

Almond & Port Wine Goat Cheese
Double Cream Brie
5 Spoke Creamery Aged Cheddar
Herb & Garlic Spread (VE)

Watermelon Salad

Watermelon & feta cheese,
mint oil, mint (V)

Aunt Di's Caprese

The neighbor's fresh mozz &
tomato, herb oil & balsamic (V)

Jar of "Pimento" Olives

Olives, red peppers, herbs (VE)

PA Cucumber Salad

Cucs & shallots marinated in
creamy dill dressing (V)

Jar of Pickles

Trio of House-made pickles (VE)

Chips with the Dip

Gabi's "French Onion Soup" Dip,
house-made chips (V)

Appetizers

Grilled Broccoli \$10

Warm broccoli, lemon juice,
red pepper & almond sauce (V)

Buffalo Cauliflower \$11

Fried cauliflower, buffalo sauce,
blue cheese or smoked ranch (V)

Fried Cheese Curds \$11

Gluten-free!!, marinara (V)

Wings \$14

Buffalo-style, Blue Cheese or
Smoked Ranch, Pickles

Mac-n-Chz \$12

Creamy-style topped with cheese
and Crisped! (V)

Night Market Corn \$11

Fire-roasted corn, shallots,
spicy aioli, cotija cheese (V)

Clam Chowder \$10

Creamy, potato, bacon, herbs

Barley "Fried Rice" \$12

Cauliflower, carrot, shallots,
peas, sesame, fried egg (V)

Shrimp Cocktail \$13

7 pieces, cocktail sauce

*Beet & Arugula Salad \$9

Almonds, smoky yogurt (V)

*Corn "COBB" salad \$11

Avocado, corn, bacon, tomato,
blue chz, tomato, champagne vin

*Add Protein on a Salad

Fried Chicken \$8

Sesame Tuna \$11

3 Chick Pea Fritters \$7

Sandwiches

All sandwiches served with french fries.

"One Time" Burger \$13

Fast-food style, lettuce, house-made pickles, American,
sesame seed bun, "THE SAUCE"

"Two Time" Burger \$19

Fast-food style double, lettuce, house-made pickles, American,
sesame seed bun, "THE SAUCE"

Chickpea & Cauliflower Smashburger \$18

Crispy smash patty, American, spicy pickles,
"The Sauce", lettuce (V)

The Bird \$18

Crispy chicken, spicy mayo, house-made pickles, lettuce

On The Lamb \$19

Shaved lamb, spicy pickles, smoked yogurt, lettuce

Big Plates

Blackened Salmon \$28

Spiced & crispy, field pea & corn succotash, smoked lemon crème

Ribeye & Fries \$31

Seared ribeye, green peppercorn sauce, crispy fries, garlic mayo

Low-n-Slow Brisket \$32

Slow-roasted prime beef, cherry BBQ sauce,
kale & corn fricassee, mac-n-cheese

Chicken & Waffles \$26

Spicy brown butter, sweet with maple syrup, or savory with
mustard gravy

Sides \$7

French Fries (VE)
Field Pea & Corn

Desserts

Soft Chocolate Chip Cookies \$7
Banana Cream Pudding \$8
Vanilla Chocolate Chipwich \$9

*gratuity will be added to parties of 5+
gluten-free buns available upon request
consuming raw and undercooked meats, poultry, seafood,
shellfish, eggs, or unpasteurized milk may increase you risk of a food borne illness*