

BRUNCH

SATURDAY & SUNDAY



HAPPY HOUR

5PM - 7PM DAILY

SNACKS

WARM PRETZELS > 9
Red Dragon Fondue

DEVILED EGGS > 9
Blue Cheese & Bacon Bits

THICK CUT POTATO CHIPS > 8
Caramelized Onion Dip

STARTERS

SMOKED FISH DIP > 14
Crusty Garlic Bread & Beer-and-Butter Pickles

AHI TUNA TARTARE > 16
Yuzu Kosho, Crushed Avocado & Crispy Yucca Chips

CRISPY FISH TACO > 14
Salsa Verde, Chipotle Mayo & Shaved Cabbage

CHICKEN WINGS > 16
Sweet Chili Sauce & Cucumber-Yogurt

MEATBALL SLIDERS > 14
San Marzano Tomatoes, Local arugula
Grana Padano Cheese

BUFFALO FRIED CHICKEN > 14
Blue Cheese Dressing, Pickled Celery
Fresno Chile Hot Sauce

SALADS

HOUSE SALAD > 12
Mixed Greens, Chickpeas, Cucumber, Shaved Carrot
Champagne Vinaigrette

CLASSIC CAESAR > 13
Sourdough Croutons & Lemon-Anchovy Dressing

CHOPPED SALAD > 17
Mixed Greens, Onion, Carrot, Tomato, Broccoli
Spiced Corn Nuts, Queso Fresco, Avocado
Almonds, Cucumber & Champagne Vinaigrette

FREE RANGE CHICKEN > 5
SHRIMP (3) > 7
FAROE ISLAND SALMON > 8

SIDES

MAC N' CHEESE
LOADED FRIES
POTATO WEDGES
TATER TOTS

BUTTERED EDAMAME
GRILLED ASPARAGUS
POTATOES AU GRATIN
MASHED POTATOES

7

HANDCRAFTED

BURGERS & SANDWICHES

ALL BURGERS & SANDWICHES ARE SERVED WITH A SIDE OF OUR
HAND CUT FRIES. SIDE SALAD AVAILABLE UPON REQUEST.

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| TAVERN BURGER | Local Tomato, Onion & Toasted Bun | 17 |
| DOUBLE CHEESEBURGER | Craft American Cheese, Red Onion & Special Sauce | 16 |
| SMOKED SHORT RIB BURGER | Short Rib, Farm Egg, Bacon Cheddar Cheese & Special Sauce | 18 |
| PT CHEESESTEAK | Shaved Prime Rib, Caramelized Onion, Forest Mushrooms Jalapeños & Fontina Cheese | 18 |
| FARMHOUSE CHICKEN SANDWICH | Grilled Chicken, Imported Fontina Lemon-Basil Mayo | 16 |
| FRIED CHICKEN SANDWICH | Bread & Butter Pickles & House Ranch | 16 |
| CUT 432 MINI BURGERS | Steak Sauce, Caramelized Onions Black Diamond Cheddar | 15 |
| PULLED PORK SANDWICH | BBQ & House Made Coleslaw | 14 |
| VEGGIE BURGER | Aged Vermont Cheddar, Tomato-Onion Jam & Wild Arugula | 16 |

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| AMERICAN | JALAPENO | HOUSE SMOKED BACON |
| VERMONT CHEDDAR | BBQ SAUCE | FRIED EGG |
| BLUE CHEESE | SPECIAL SAUCE | CARAMELIZED ONIONS |
| SWISS CHEESE | PULLED PORK \$2 | MUSHROOMS |
| SMOKED GOUDA | UPGRADE ANY BURGER \$1 | HASS AVOCADO |

SIGNATURES

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| FISH N' CHIPS | Rosemary-Sea Salt Potato Wedges & Malt Vinegar Aioli | 21 |
| GRILLED FAROE ISLAND SALMON | Cracked Bulgur Wheat Salad, Tzatziki Coriander-Chive Oil & Local Micro Herbs | 27 |
| CHICKEN SCHNITZEL | Swank Farms Greens, Lemon-Truffle Vinaigrette Heirloom Tomatoes & Horseradish Dijonaise | 24 |
| JAMAICAN JERK PORK CHOP | Scotch Bonnet-Mango Yogurt, Ginger Butter Grilled Asparagus | 29 |
| RIBS AL PASTOR | Cheshire Heritage Pork Ribs, Jicama Slaw & Elote | 29 |
| SMOKED BRISKET | Blue Cheese Crust, Bacon-Onion Marmalade Spinach & Tater Tots | 29 |
| PRIME FLAT IRON STEAK | Crispy Risotto Cake, Local Arugula Pickled Shallots & Chimichurri | 28 |
| PRIME RIB | Au Jus, Creamy Horseradish & Potatoes au Gratin | 35 |

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Before placing your order, please inform your server if anyone in your party has a food allergy.