

* AFTERNOON DELIGHTS *

Addicted to Nuts - \$11 (VEGAN / GF / CONTAINS NUTS)

Might as well face it, we're addicted to nuts. An assortment of nuts tossed in olive oil, dijon, orange bitters, and secret herbs & spices. (We could tell you, but we'd have to kill you. And we love you too much!)

Pickled Things - \$11 (VEGAN / GF)

One of our loveliest, most colorful dishes! Our tangy assortment of house-pickled fresh veggies that change based on the season. Everything from spicy fennel to green beans, asparagus...even corn on the cob!

Caesar Salad - \$15

Chopped Romaine lettuce tossed in our zesty house-made Caesar dressing*. Mixed with peppery watermelon radishes, then topped with grated Parmesan cheese & Old Bay croutons. **Make it a meal! Add grilled chicken or salmon for an extra \$8.**

Eggs on Eggs - \$14 (GF / VEG OPTION)

An old school supper club classic! Four creamy deviled eggs topped with diced chives and caviar, for the perfect burst of salt with every bite!

Bread & Burrata Board - \$16 (VEGETARIAN)

French bread served with creamy burrata cheese topped with our bright, homemade olive tapenade - a blend of Greek olives, garlic, capers, pickled sweet peppers, lemon zest, and thyme. Finished with roasted red pepper, arugula, extra virgin olive oil, Maldon salt flakes, and fresh ground pepper.

Extra Loaf of Bread - \$5

Mushroom & Leek Soup - \$15

(GF / VEGETARIAN / VEGAN OPTIONAL)

Oyster, Shiitake, and Button mushrooms, sauteed with leeks, deglazed with sherry, then blended until silky-smooth with a mushroom veggie stock. Finished with fresh goat cheese and a drizzle of black truffle oil.

Midwest Hospitality Relish Tray

(Vegetarian / GF Crackers Available / Contains Nuts)

half tray - \$19 (perfect for two guests) | full tray - \$29 (perfect for four or more)

Be part of a Midwestern Supper Club Tradition by starting with a Relish Tray for the table! Relish Trays offer a variety of light, fresh snacks designed to stimulate the appetite. House-pickled veggies, orange-spiced nuts, baby corn, Kalamata olives, and the centerpiece of the tray - Victoria's Magic Cheeseball: our cook Victoria's mix of Tillamook Sharp Cheddar, diced pimentos and Sweet Drop peppers, roasted garlic, and a little kick from Boundary Bay Festbier. Spread it on crackers, alternate with bites of pickled veggies, and kickstart your appetite for supper!

All burgers & sandwiches come with our house special salt & vinegar fries. Substitute potato chips if you like, or a side salad for an extra \$2.50.

Townsend Ranch Texas Chili—\$17

Finely-chopped beef tenderloin, bell peppers, garlic and onion, fire-roasted tomato, ancho chili, coriander, brown ale... but **NO BEANS!** (Not in Texas chili, no way!) Garnished with red onion, cheddar cheese, and if you're down for it, Fritos on top!

Tomato Soup & Grilled Cheese Soldiers—\$16 (Vegetarian. GF Bread Optional for \$2.50)

A hot & buttery grilled cheese sandwich with Tillamook cheddar, melted deliciously on grilled sourdough rounds that are sliced into "soldiers" for easy dipping into our homemade tomato soup, sprinkled with parmesan for maximum cheese.

You Got Some 'Splainin' to Do! (Zesty Cuban Sando) - \$17 (GF Bread Optional for \$2.50)

Black Forest Ham and thin-sliced sous vide pork loin, layered lovingly and grill-pressed on a soft sub roll along with tangy Dijon mustard, nummy Gruyère cheese, and pickles. Served with your choice of fries or chips, and house-pickled veggies.

The Italian Stallion (Mighty Hoagie Sammich) - \$20 (GF Bread Optional for \$2.50)

You're NOT a bum...if you order this for lunch! An incredible and completely satisfying lunch, involving spicy Coro sopresetta from Seattle, Black Forest ham, Fra' Mani capicola hailing from San Francisco, prosciutto, provolone cheese, house garlic aioli, fresh tomato, shredded lettuce, thin-sliced red onion, oil, vinegar, and diced italian herbs, on a 8 inch fresh-baked sub roll. Served with fries or chips, and house-pickled veggies.

The Yardbird - \$17 (GF Bread Optional for \$2.50)

A juicy, brined chicken breast, grilled for perfect char marks then slapped on a brioche bun with pickles, shrettuce, sliced red onion, pepperjack cheese, and homemade ranch sauce - regular or spicy! Served with your choice of fries or chips, and house-pickled veggies.

Baby's First Burger - \$17 (GF Bread Optional for \$2.50)

Our baby restaurant's first burger! It's a 6 oz patty, cooked medium* and topped with Gruyère cheese, bacon jam, housemade aioli, and arugula tossed in balsamic vinaigrette, all on a griddled English muffin. Not too big, not too small. Served with your choice of fries or chips, and house-pickled veggies.

The Good, The Bad, and the Burger - \$18 (GF Bread Optional for \$2.50)

A Royal Ranch beef patty* topped with melty Tillamook Cheddar, homemade blackberry barbecue sauce, Hills thick-cut bacon, crispy fried shallots, shrettuce, and zesty garlic aioli, on a brioche bun. Served with your choice of fries or chips, and house-pickled veggies.

SAVE ROOM FOR HOMEMADE DESSERT!

Espresso Crème Brûlée—\$14 (Veg / GF) | **Flourless Chocolate Cake—\$15** (Veg / GF) | **"Painkiller" Sorbet—\$11** (Vegan / GF)

* Parties of 5 or more will be charged an automatic 20% gratuity. | *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.