

\* **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!

**Summer Corn Salad - \$15** (VEGAN / GF)

A celebration of summer! Organic field greens, charred sweet corn, fresh cucumber, juicy cherry tomatoes, toasted pumpkin seeds, and an incredible house-made avocado-cucumber dressing that will knock your socks off.

**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)

Warm French bread served alongside a ball of creamy burrata cheese with fresh honey comb and summer stonefruit - cherries, plums, and apricots. Topped with a house-made honey balsamic glaze, extra virgin olive oil, Maldon salt, and cracked black pepper.

**Recommended if sharing: Extra Loaf of Bread - \$5**

**Corn Chowder - \$15**

(GF / VEGETARIAN OPTIONAL)

It's CORN! In soup form! So good! Made from scratch with fresh corn, Yukon Gold potatoes, red bell pepper, Walla Walla onions, celery, heavy cream, and butter. Garnished with bacon and chives.

**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 - our homemade mix of Tillamook Sharp Cheddar, diced pimentos and Sweet Drop peppers, roasted garlic, and a little kick from beer.

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.

**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 incredibly satisfying lunch, involving spicy Coro sopresetta from Seattle, Black Forest ham, Fra' Mani capicola 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! 6 oz patty, cooked medium\* and topped with Gruyère, 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 garlic aioli, on a brioche bun. Served with your choice of fries or chips, and house-pickled veggies.

**SAVE ROOM FOR HOMEMADE DESSERT!**

**Honey-Lavender Crème Brûlée—\$14** (Veg / GF) | **Flourless Chocolate Cake—\$15** (Veg / GF) | **Passion Fruit, Orange, Guava Sorbet—\$11** (Vegan / GF)