

* AFTERNOON DELIGHTS *

Addicted to Nuts - \$12 (VEGAN / GF)

Assorted nuts tossed in olive oil, dijon, orange bitters, & secret spices. (We could tell you, but then we'd have to kill you. Nobody wants that.)

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!

Brussels Sprouts Salad - \$15 (VEGAN / GF)

Shaved Brussels sprouts tossed with arugula, diced Cosmic Crisp apples, shallots, dried cranberries, chopped walnuts, and a fig-balsamic dressing.

Make it a meal! Add grilled chicken or salmon for an extra \$8.

Eggs on Eggs - \$15 (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 - \$17 (VEGETARIAN)

A loaf of French bread, served hot from the oven alongside a ball of creamy burrata cheese, topped with confit tomatoes - cherry tomatoes cooked down slow in saffron and garlic olive oil until they've burst & you can spread 'em on bread! Served chilled, finished with peppery arugula, aromatic basil, and a sprinkling of sea salt & fresh ground pepper.

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

Homemade Potato Soup - \$15 (GF)

Local Yukon Gold potatoes and sweet onions from Hermiston, sautéed in bacon fat and simmered with heavy cream, then finished with Tillamook Sharp Cheddar, crispy bacon, and chives.

Townsend Ranch Texas Chili - \$15

Chopped beef tenderloin, bell peppers, garlic and onion, fire-roasted tomato, ancho chili, coriander, brown ale...but NO BEANS! Garnished with red onion & cheddar cheese, and Fritos on top.

Midwest Hospitality Relish Tray

(Vegetarian / GF Crackers Available / Contains Nuts)

half tray - \$20 (perfect for two guests) | full tray - \$30 (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) - \$21 (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 - \$18 (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 - \$18 (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!

Blood Orange Crème Brûlée—\$14 (Veg / GF) | Flourless Chocolate Cake—\$15 (Veg / GF) | Pear Cranberry 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.