

* 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.)

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!

Sweet Corn Salad - \$15 (VEGAN / GF)

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.

Goat Cheese & Toast - \$19 (VEGETARIAN / GF OPTION)

Goat cheese from Kestrel Cascadia Farms in Ridgefield, baked in a cast iron and finished with Camas Honeybee Blackberry Honey, blackberries, and a dusting of honey roasted peanuts. Served with grilled toast points.

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 Midwest Supper Club Tradition by starting with a Relish Tray for the table! Relish Trays offer a variety of light snacks designed to stimulate the appetite. Deviled eggs topped with caviar, orange-spiced nuts, baby corn, olives, and our homemade pimento beer-cheese spread with Tillamook Sharp Cheddar, diced pimentos, roasted garlic, and Sweet Drop peppers. Kickstart your appetite for a big, hearty meal!

BETWEEN TWO BUNS. (OUR MAIN SQUEEZES, IF YOU WILL.)

Burgers & sandwiches come with salt & vinegar fries (sorry, not GF) and a pickle. You can substitute potato chips, or opt for a side salad for \$2.50.

Tomato Soup & Grilled Cheese - \$16 (VEGETARIAN)

Has there ever been a better combo? A pressed grilled cheese sandwich with melted Tillamook cheddar on grilled sourdough, sliced up for easy dipping into our homemade tomato soup. Deglazed with vermouth and sprinkled with parmesan for max cheesiness.

Chicken Salad Croissantwich - \$17

Light yet satisfying, this is dedicated to The Ladies Who Lunch!

A fresh-baked croissant filled with our house-made chicken salad - chicken breast, celery, green onion, crisp apple, and dried cranberries tossed with mayo, Dijon mustard, and fresh dill, plus crisp romaine lettuce and sliced avocado. It's so good!

The Italian Stallion - \$21

A big Italian hoagie with spicy Coro soppressatta, Black Forest ham, Fra' Mani capicola, prosciutto, provolone cheese, house garlic aioli, fresh tomato, shredded lettuce, thin-sliced red onion, oil, vinegar, and diced Italian herbs, on an 8-inch fresh-baked sub roll.

The Yardbird - \$18

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. You can opt for our regular ranch or the spicy stuff. Both are delicious!

Baby's First Burger - \$18

This was our baby restaurant's first burger! We love a nice, tasty, appropriately-sized burger. :) It's a 6 oz patty, cooked medium* and topped with Gruyère cheese, our incredible bacon jam, house-made garlic aioli, and fresh arugula tossed in vinaigrette, all on a griddled English muffin. It's perfect: not too big, not too small. So yummy.

The Good, The Bad, and the Burger - \$18

Ok so this one is perfect if you want the BIG burger. It's a Royal Ranch beef patty cooked medium,* topped with melty Tillamook Cheddar, our rich homemade blackberry barbecue sauce, thick slices of Hills bacon, crispy fried shallots, shrettuce, and garlic aioli on a brioche bun.

ADD A LITTLE SOMETHIN'-SOMETHIN' TO ANY OF THE ABOVE.

Substitute Gluten Free Bread—\$2.50 | Sliced Avocado—\$3 | Extra Cheese—\$2 | Crispy Fried Shallots —\$2
Fried Egg, Prepared Your Way—\$3 | Crispy Bacon—\$2 | Homemade Bacon Jam—\$2 | Extra Beef Patty —\$7

SAVE ROOM FOR HOMEMADE DESSERT!

Blood Orange Crème Brûlée—\$14 (Veg / GF) | Ooey-Gooley Blueberry Butter Cake—\$15 (Veg) | Strawberry-Prickly Pear 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.