

D I N N E R

SANDWICHES

served with a choice of field greens or fries. upgrade to:
dirty fries .50, truffle fries 1. curds, dirty curds, or soup 2

CAPRESE BURGER \$15.50

'Wanderer' seasoned 6oz beef patty, fresh mozzarella cheese, fresh basil, tomato jam

BB BURGER \$12.50

seasoned 6oz patty, cheddar
add to either: avocado 1.50, fried egg 1.50, bacon 3

VEGGIE BURGER \$14.50

black bean, wild rice, mushroom, and mixed nuts patty.
provolone, frico chip, chipotle aioli, lettuce, tomato, onion
add avocado 1.50, fried egg 1.50, bacon 3
available in frozen 6 packs for \$12

FULL HOUSE REUBEN \$16.50

brisket corned beef, Swiss, 1000 island dressing, sauerkraut,
pumpnickel. sub roasted turkey for a Rachel

JOE'S BBQ FRIED CHICKEN \$16.50

breaded chicken breast, house BBQ sauce, bacon,
lettuce, tomato, on a toasted egg bun

CUBANO CENTRAL \$16.00

pulled pork, pit ham, provolone, spicy mustard;
pickle, onion, and pickled pepper relish; pressed ciabatta roll



SHARE PLATES

TRUFFLE FRIES \$7.50

parmesan, black truffle oil, salt, pepper, parsley, chipotle aioli.

DIRTY FRIES - dry rub, ranch \$7.00

CHEESE CURDS \$8.50

beer breading, beet & beef ketchup
make 'em dirty with dry rub seasoning and ranch for .50

CHICKEN WINGS (8 piece) \$14.50

Crybaby Craig's Buffalo, Dry Rub, BBQ, or Plain.
served with ranch, blue cheese dressing, celery.

FAUXKEN WINGS \$11.50

cornmeal and rice flour breaded cauliflower wings. gluten-free
vegan with rub or plain, and without dips.

SALMON & ARTICHOKE \$14.50

house smoked salmon spread, artichoke heart spread,
garlic crostinis, Lahvosh crackers, cucumber, celery, apple

MUSSELS ON THE HALF SHELL \$15.50

P.E.I. sourced. white wine, cherry tomatoes, garlic.
served with toasted ciabatta. add red curry 1.00

3 CHEESE PASTA BAKE \$11.50

cavatappi pasta, cheddar, provolone, and parmesan fondue,
croutons, green onions
add truffle oil 1, bacon 4.50, corned beef 4

SIDE OF BISCONES \$9.00

pair of biscones, served with honey butter and house jam

SOUP & SALAD

TURKEY WILD RICE \$5/7

SOUP DU JOUR \$5/7

COBB AGGLOMERATE \$15.00

bibb lettuce, roasted turkey breast, bacon crumbles,
avocado, cherry tomatoes, red onion, blue cheese crumbles,
hard-boiled egg, house Italian & Dijon vinaigrette dressings
add smoked tofu 3, grilled chicken 5, steak 4oz/8oz 5/9

ROASTED BEET SALAD \$12.50

arugula, fresh mozzarella, red & gold beets,
balsamic glaze, roasted pistachios, olive oil powder
add smoked tofu 3, grilled chicken 5, steak 4oz/8oz 5/9

SIDE GREENS house Italian \$6.00

MON-SAT 5-10PM

ENTREES

TOP SIRLOIN \$24.00

'Wanderer' seasoned 8oz cut. balsamic glazed Brussels
sprouts, roasted rosemary red potatoes, hollandaise

CORNED BEEF HASH \$18.50

brisket, red potato, braised red cabbage, onions, carrots,
sunnyside egg. with toasted ciabatta and hollandaise

3-2-1 SCALLOPS \$23.00

3 herb-butter basted scallops, 2 polenta cakes,
1 bed of sauteed spinach. fresno pepper garnish

CHIPOTLE PESTO PENNE \$14.00

penne pasta, chipotle pesto, parmesan, basil chiffonade.
toasted ciabatta. add chicken or chorizo 5.00

CAFFEINE & REFRESHMENTS

ALL IRISH COFFEE \$7.50

House Irish cream, Paddy Irish whiskey

TIM PRESS \$9.00

Cold press, house spiced bourbon & house Irish cream

COFFEE Vienna Roast or Decaf \$3.75

COLD PRESS Ethiopian \$6.00

LIZ LEMON \$5.50

Cold press, lemon, simple, soda water. Trust us

RISHI ICED TEA add peach puree 1.00 \$4.00

RISHI HOT TEA \$3.50

Loose leaf - English Breakfast, Jade Cloud Green,
Earl Grey, Chamomile, Mint, Scarlet Berry

LEMONADE add strawberry puree 1.00 \$4.00

JUICE \$4.00

Orange, Grapefruit, Apple, Cranberry, or Pineapple

MEXICAN COKE \$4.00

SODA \$3.00

Coke, Diet, Sprite, Fanta Orange, Mr. Pibb, Barq's Rootbeer

SPRING/SUMMER 2023
CHEF ANDREW MCGUIRE