

LUNCH MENU



A SHARED BIT

- POUTINE** 13
RICH BROWN GRAVY, CHEDDAR CURDS, CHIVES
- NACHOS** 16
PULLED PORK, PEPPER JACK CHEESE, MANGO-HONEY MUSTARD, JALAPENO RELISH, TORTILLA CHIPS
- CRISPY JUMBO WINGS** 12
CARROTS AND CELERY CHOICE OF HOT, MILD, GARLIC-PARMESAN BUTTER OR BBQ SAUCE
- SMOKED JUMBO SHRIMP COCKTAIL** 15
SPICY GAZPACHO AND OLD BAY AIOLI

GREENS & SUCH

- CHILI** 8/10
SOUR CREAM, CHEDDAR, SCALLIONS
- SOUP OF THE DAY** 7/9
- CHOPPED GREEK** 9
ROMAINE, OLIVES, PEPPERONCINI, FETA, CUCUMBER, GREEK VINAIGRETTE
- CLASSIC CAESAR** 9
ROMAINE, PARMESAN, ANCHOVY, CROUTON
- BURRATA** 13
HEIRLOOM TOMATO, BABY ARUGULA, BALSAMIC & BASIL PESTO
- BABY WEDGE** 10
BACON, HEIRLOOM TOMATO, CRUMBLER BLUE CHEESE, PICKLED RED ONION, BLUE CHEESE DRESSING

SALAD ENHANCEMENTS

STEAK	11
CHICKEN	8
SALMON	9
JUMBO SHRIMP	11

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness 4.16

LUNCH MENU



HANDHELDS

- FLAT BREADED** 13
BASIL PESTO, WHIPPED BOURSIN, ROASTED PEPPERS, ARTICHOKE, CRISP ONION RINGS
- RUEBEN*** 14
CORNEB BEEF, SAUERKRAUT, SWISS CHEESE, THOUSAND ISLAND, MARBLE RYE
- ITALIAN PANINI*** 15
CAPICOLA, SALAMI & PROSCIUTTO, PROVOLONE AND OLIVE-PEPPER TAPENADE
- GRILLED WAGYU HOT DOG*** 15
SAUERKRAUT, TOMATO AND SCALLION RELISH, DIJON, POPPY SEED BUN
- OPEN-FACED SALMON*** 16
PEPPER-OLIVE CREAM CHEESE, TOMATO, BABY ARUGULA, ENGLISH MUFFIN
- GRILLED CHICKEN BREAST*** 13
BBQ SAUCE, CARAMELIZED ONIONS, CHEDDAR CHEESE, RANCH SOUR CREAM, BRIOCHE BUN
- ROASTED TURKEY CLUB*** 13
APPLEWOOD BACON, SMOKED GOUDA, LEMON-TARRAGON AIOLI, SOUR DOUGH
- GRILLED & CHILLED SUMMER VEGETABLE WRAP*** 12
HUMMUS, FETA, ROMAINE, WHEAT TORTILLA
- FISH N CHIPS*** 16
FISH OF THE DAY, TARTAR, BATTERED FRIES

BURGERS

- THE FAT BIRD BURGER** 20
HOUSE GROUND WAGYU, CARAMELIZED ONIONS, SMOKED GOUDA, OVER EASY EGG, TRUFFLE-CHIVE AIOLI, BRIOCHE BUN
- ANGUS CHEDDAR BURGER** 14
HORSERADISH PICKLES, LETTUCE & TOMATO, BRIOCHE BUN

BURGER ENHANCEMENTS

CARAMELIZED ONIONS	2
ROASTED MUSHROOMS	2
APPLEWOOD BACON	2

*COMES WITH ONE SIDE

Chef de Cuisine Patrick Duffy
Restaurant Manager Lauren Pavlicko

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness 4.16

SIDES

- FRENCH FRIES
- SPRING GREENS
- SEASONAL FRUIT
- COLE SLAW

UP SIDES 3

- SWEET POTATO WEDGES
- ONION RINGS