

\$12 LUNCH

Build Your Trio

all items available a la carte \$12

1

Little Sandwich

Prosciutto & Fig Jam

whipped goat cheese, arugula, lemon vinaigrette

Burrata Caprese

arugula, tomato, balsamic, sunflower basil pesto

Ham & Cheese

house pimiento cheese, virginia country ham, sweet pickles, tomato, arugula, lemon vinaigrette

BLT

peppered bacon, duke's mayo, shredded lettuce, sliced tomatoes

Turkey Bacon Ranch

smoked turkey, peppered bacon, green apple & ranch slaw

2

Soup or Salad

Cup of Seasonal Soup

Mixed Greens Salad

local lettuce, cucumber, tomatoes, pickled red onions

Caesar (gfo)

hearts of romaine, garlic croutons, shaved parmesan, house caesar dressing*

Edamame Crunch +2 (gfo, v)

peanuts, grains, cabbage and carrots, crispy noodles ginger honey vinaigrette

Chopped +2 (gf, v)

cherry tomato, cucumbers, pickled red onions farmers cheese, avocado goddess dressing

add a grilled chicken breast, grilled salmon or grilled shrimp skewer to any salad +7

3

House Sides

Kettle Chips

Potato Salad

whole grain mustard, dill & scallion

Pasta Salad

feta, lemon, cucumber

Fresh Fruit

Bigger Bites \$12

Everything Avocado Toast

smashed avocado, pickled onions, cilantro, radish greens, crema

Chicken Caesar Wrap

romaine, parmesan cheese, garlic crumbs, served with chips

Edamame Crunch Wrap

mixed greens, peanuts, grains, cabbage and carrots, crispy noodles, ginger-honey vinaigrette, served with chips add chicken +4

Lunch Nachos** (gf)

pulled chicken, queso blanco, queso fresco, guacamole, pico de gallo, crema

All Day Menu

Pimento Cheese (gfo) 9

made with duke's, served with sweet pickles and toasted ciabatta

Crab Dip (gfo) 16

cream cheese, scallion, old bay, ritz crackers

Fried Mozzarella (v) 14

bbq spice, pecorino romano, house buttermilk ranch

Bar Snacks 10

rotating selection, ask your server

Shrimp Cocktail (gf) 13

horseradish tomato jam, lemon

Basket of Fries 7

Blanchard's Coffee

whole milk, oak milk, almond milk, half & half / raw sugar or splenda

Basecamp Drip Coffee 4

Bear Trap Espresso 4

Americano 5

Cappuccino 6

Latte 6

Affogato 6

blanchard's espresso, vanilla ice cream, wafer cookie

gf = gluten free, gfo = gluten free optional, v = vegetarian

Lunch Weekdays 11:30 - 3:00
Brunch Weekends 10:00 - 3:00
Dinner Daily Starting at 5:00
Happy Hour 3:00 - 6:00
Closed Mondays

**our fryer uses soy oil to cook gluten and non-gluten items

BAR
WEST

Happy
Hour

\$2 off Select Draft Pints
\$5 Rail Liquor
\$6 House Wine
\$7 Frozen Drinks
\$7 House Draft Cocktail

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.