

\$14 LUNCH

Build Your Trio

all items available a la carte with side \$14

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

applewood smoked bacon, duke's mayo, shredded lettuce, sliced tomatoes

Turkey Bacon Ranch

smoked turkey, applewood smoked bacon, green apple & ranch slaw

2 Soup or Salad

Roasted Red Pepper Soup

topped with whipped goat cheese & scallion

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

Local Greens +2 (gf, v)

mixed lettuces from greenswell growers, cherry tomatoes, cucumbers, pickled red onions, queso fresco, lemon vinaigrette, 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

dill pickle, roasted garlic

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

Jack Snacks (gfo) 13

cured meats, cheese, olives, nuts, bread sticks

Pimento Cheese (gfo) 9

made with duke's, served with sweet pickles and toasted billy bread

Wings** (gf) 13

one pound of mini flats, choice of bbq dry rub, lemon pepper dry rub, black pepper bbq sauce or house buffalo

Fried Mozzarella (v) 14

bbq spice, pecorino romano, house buttermilk ranch

Nachos** (gf) 16

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

Fried Chicken Sandwich 16

dill pickle aioli, lettuce, tomato
want to make it spicy? just ask!

Afterglow Coffee

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

Golden Hour

Drip Coffee 4

Perpetual Motion

Espresso 4

Cold Brew 6

Americano 5

Cappuccino 6

Latte 6

Desserts

Coffee Toffee 8

blanchard's espresso ice cream, english date cake, toffee sauce

Raspberry Cheesecake 9

linderman's framboise coulis, shaved almond, white chocolate

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 Weekdays 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.