

STARTERS

Crispy Chicken Wings (6)	Plain, Buffalo, or BBQ	\$13
Mozzarella Sticks (6)	Marinera Sauce	\$11
Chicken Quesadilla	Cheese, Jalapenos, Sour Cream, Salsa	\$14

SALADS

Baked Beets	Goat Cheese, Toasted Walnuts, Apples, Balsamic	\$14
Arugula Salad	Toasted Quinoa, Blueberries, Balsamic	\$12
Caesar Salad	Parmesan, Croutons	\$10
Organic Young	Greens, Olive Oil, Lemon Juice	\$6
Add Grilled Chicken		\$5
Add Fried Coconut Shrimp		\$10

BUNS

Cheese Burger	Cheddar, Lettuce, Onions, Tomato served w/ Fries	\$16
Bacon BBQ Burger	Swiss, Onions, Lettuce, Tomatoeserved w/ Fries	\$18
Coconut Shrimp Sandwich	Sriracha Aioli, Lettuce, Tomato w/ Chips	\$18

GRILLED CHEESE Served with Pickle & Chips.

PROUDLY USING COUNTRY WHITE SOURDOUGH BREAD

Classic Cheese	Double Layer Cheddar	\$7
Three Cheese	Cheddar, Gouda, Swiss	\$10
Crispy Goat	Chevre, Roasted Beets, Fig Jam, Balsamic, Walnuts, Apples	\$13
Chicken Melt	Cheddar, Parmesan, Basil Pesto, Tomato, Balsamic Glaze	\$15
Bacon Schmelz	Smoked Bacon, Egg, Gouda, Maple Syrup	\$15
Toast “Monsieur”	Maple Glazed Ham, Swiss, Grain Mustard	\$13
Turkey	Apples, Brie, Vidalia Onions	\$13
Smoked Salmon	Brie, Avocado, Dill	\$15
Pulled Pork	Vidalia Onion, Gouda, BBQ Sauce	\$15
Korean Beef	Kimchi, Cheddar, Siracha Aioli	\$15

*Gluten- Free Bread and Vegan Cheese available upon request. \$3

GET TOASTED “TOAST” Served with Organic Young Salad.

Slow Baked Beets	Arugula, Goat Cheese, Lemon Agrumato Oil	\$12
Avocado Toast	Tomato, Maldon Sea Salt, Jalapeño	\$12
Prosciutto di Parma	Fig Jam, Toasted Walnut, Brie	\$15
Cold Smoked Salmon	Vidalia Onions, Dill Sour Cream	\$15

SOUP & SIDES

San Marzano Tomato Soup	Five Spice Croutons	\$6
Fries	Sriracha Mayonnaise	\$6
Sweet Potato Tater Tots	Parmesan Cheese, Truffle Oil	\$6
Chips & Pickles		\$3
Bar Snacks		\$5

SWEET AS PIE

Warm Chocolate Lava Bunt Cake	\$8
Leopolds Ice Cream Sandwich	Chocolate Chip Cookie /Vanilla Ice Cream \$8

