

LUNCH & DINNER MENU

AVAILABLE AFTER 11AM

APPETIZERS

ELLSWORTH CHEESE CURDS 14
Served with Marinara Sauce & Ranch

PRETZEL BITES 14
Served with Queso Dip & Honey Mustard

PIEROGIES..... 19
Stuffed with Potato & White Cheddar. Topped with Sour Cream, Golden Raisins, Poppy Seeds & Brown Butter

CHICKEN TINGA NACHOS 16
 *Tortilla Chips, Romaine, Bacon, Spicy Queso, Pico de Gallo, Corn Relish, Cilantro, Guacamole & Crema (Substitute Steak* for \$8)*

CHICKEN TINGA QUESADILLA 15
Cheddar Jack, Queso Fresco, Pico de Gallo & Guacamole

CHICKEN WINGS 16/24
 *Your Choice of Buffalo, BBQ or Dry Rub*

FRIED SHRIMP 18
Buffalo-Spiced Beer Battered Shrimp, Celery Root-Bleu Cheese Slaw & Remoulade

STEAK TIPS 25
 *Parmesan Aioli, Mushroom Conserva, Horseradish Gremolata. Served with Salt & Vinegar Chips*

FLATBREADS & PIZZA

Substitute Cauliflower Crust on Flatbreads \$3

BUILD-YOUR-OWN FLATBREAD 14
Cheese - Add Pepperoni (\$2), Sausage (\$3), Grilled Chicken (\$6) - Additional Toppings \$1 Each (Peppers, Red Onion, Arugula, Pepperoncini or Green Olives)

BUFFALO CHICKEN FLATBREAD 15
Grilled Chicken, Buffalo Sauce, Bleu Cheese, Red Onion, Mozzarella & Bacon. Served with Bleu Cheese or Ranch

SHORT RIB FLATBREAD 21
Roasted Garlic Cream Sauce, Red Wine-Braised Short Rib, Roasted Pearl Onions, Mozzarella, Bleu Cheese & Arugula

16" WOOD-FIRED MEAT LOVER'S PIZZA ...23
Ham, Bacon, Sausage & Pepperoni - Additional Toppings \$1 Each (Peppers, Red Onion, Arugula, Pepperoncini or Green Olives)

SOUPS & SALAD

ADD GRILLED CHICKEN (\$7), SHRIMP (\$8), STEAK BITES* (\$9), SALMON* (\$13) OR WHITE ANCHOVIES (\$4) TO ANY SALAD

SOUP DU JOUR 5/8
Ask Your Server for Today's Selection

SOUP AND SALAD 12
Includes a Cup of Soup du Jour, Toasted Ciabatta & Your Choice of a House Salad or Caesar Salad

AUTUMN SALAD 17
 *Arugula, Shaved Brussels Sprouts, Honeycrisp Apple, Roasted Delicata Squash, Apple Cider Vinaigrette, Aged Gouda & Candied Pecans*

GRILLED CHICKEN COBB SALAD..... 20
 *Romaine, Grilled Chicken Breast, Hard-Boiled Egg, Bacon, Cherry Tomato, Avocado, Bleu Cheese, Red Onion & Red Wine Vinaigrette*

GRILLED CHICKEN CAESAR SALAD 18
Grilled Chicken Breast, Romaine, Cherry Tomatoes, Shaved Parmesan, Croutons & Caesar Dressing

SALMON & ASPARAGUS SALAD 25
Grilled Salmon, Locally Sourced Revol Spring Mix, Crushed Pistachios, Avocado, Asparagus, Cherry Tomatoes, Ginger Bread Crumbs & Lime Vinaigrette*

SANDWICHES

ALL SANDWICHES SERVED WITH PICKLE SPEAR AND YOUR CHOICE OF CHIPS, FRUIT, FRIES, WAFFLE FRIES OR SWEET POTATO FRIES (SUBSTITUTE CHEESE CURDS FOR \$4)

BRACKETT'S CLUB 18
Ham, Turkey, Bacon, Lettuce, Tomato, Aioli & Swiss on Sourdough

SMOKED SALMON SANDWICH..... 19
Smoked Salmon, Scallion-Jalapeño Cream Cheese, Roasted Peppers, Mixed Greens on Griddled Focaccia

FRENCH DIP 22
Shaved Prime Rib, Provolone Cheese & Caramelized Onions on a Hoagie Roll with Side of Beef Jus. Horseradish Cream Upon Request

REUBEN/RACHEL 18
Your Choice of Corned Beef or Turkey, Sauerkraut, Swiss & Thousand Island Dressing on Marble Rye

CLASSIC DREW BURGER 17
7 oz Certified Angus Beef, Lettuce, Tomato & Your Choice of Cheese (American, Cheddar, Pepper Jack, Provolone or Swiss)*

 THE "BIG BRACK" BURGER..... 19
Two Smashed Beef Patties, White American Cheese, Dill Pickles, Shredded Lettuce & Secret Sauce (Add Bacon for \$3)

ENTRÉES

BURRITO BOWL 21
 *Chicken Tinga, Garlic Rice, Black Beans, Pico de Gallo, Corn Relish, House Guacamole, Queso Fresco, Crema & Tortilla Strips (Substitute Steak* for \$4 or Shrimp for \$2)*

HARVEST GRAIN BOWL 23
 *Grilled Chicken, Butternut Squash, Brussels Sprouts, Quinoa Rice Blend, Apple Cider Gastrique & Dried Cranberries*

PORK BELLY FRIED RICE 27
 *Hoisin-Glazed Smoked Pork Belly, Broccoli, Asian Pears, Basil & Jasmine Rice*

SPAGHETTI & MEATBALLS 20
Bucatini Pasta, Marinara & Meatballs. Served with Toasted Ciabatta

À LA CARTE SIDES

BREAD & BUTTER 4/7

GUACAMOLE 7

SIDE HOUSE OR CAESAR SALAD 6
Add White Anchovies \$4

ROASTED ROOT VEGETABLES 7

MAC & CHEESE 7

ROASTED GARLIC & PARMESAN

MASHED POTATOES 7
Available after 4pm

DINNER ENTRÉES

AVAILABLE AFTER 4PM

BUTTERNUT SQUASH CARBONARA..... 23
Housemade Tagliatelle Pasta, Butternut Squash Cream, Pancetta, Black Pepper, Egg Yolk, Parmesan & Fried Sage. Served with Toasted Ciabatta

RED WINE-BRAISED SHORT RIB 32
 *Cheesy Polenta, Root Vegetables, Maple-Fig Mostarda & Crispy Parsnips*

THE FOLLOWING ENTRÉES INCLUDE:

STARTER:

House or Caesar Salad, Cup of soup, or (Substitute a bowl of soup for \$3)

SEASONAL VEGETABLE:

Grilled Asparagus, Roasted Root Vegetables, or Broccoli with Parmesan

STARCH:

Mac & Cheese, Roasted Cafe Potatoes, or Roasted Garlic & Parmesan Mashed Potatoes

GRILLED KING SALMON 32
 *Served with Brown Butter Hollandaise* & Fried Brussels Sprout Leaves*

8 OZ BEEF TENDERLOIN 44
 *Grilled Filet* Served with Wild Mushroom Demi. Toppings \$2 Each (Mushrooms or Caramelized Onions)*

***CONSUMING RAW OR UNDERCOOKED PROTEIN MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS.**

A \$3 SPLIT PLATE CHARGE WILL BE APPLIED TO ALL SPLIT PLATES.

ROASTED CAFE POTATOES 7

FRIES 7
Truffle Parmesan Fries \$8

WAFFLE FRIES 7

SWEET POTATO FRIES 7

KETTLE CHIPS 5

FRUIT CUP 5

BERRY CUP 6

POPOVERS 4
Available Friday & Saturday Only While Supplies Last.