



# CULINARY DROPOUT

## ANTIPASTI

### MEATS

prosciutto di san daniele 8  
 hot capicola 5  
 bresaola salumi 6  
 salami toscana 5  
 jamón ibérico 13

### CHEESE

truffled crescenza 4  
 dolce gorgonzola 5  
 prairie breeze cheddar 4  
 warm goat brie 5  
 aged manchego 4  
 pimiento cheese & almonds 5

### SNACKS

sherry glazed beets & goat cheese 4  
 prosciutto deviled eggs 4  
 marinated olives 4  
 korean brussels sprouts 4  
 bacon cheddar pretzel chips 4  
 pickled sweet peppers 3  
 cheddar pork cracklings 4  
 grilled asparagus 4  
 marcona almonds 4  
 crusty bread, garlic oil & balsamic 3

## SOUP AND SHARE

### YESTERDAY'S SOUP 6.5

it's better the next day

### SOFT PRETZELS ★★ & PROVOLONE FONDUE 13

sea salt

### HUMMUS 10

cucumber relish, za'atar, flatbread

### ONION RINGS 7

bacon bbq sauce

### AHI TUNA TARTARE\* 14

avocado, crispy onion, cashew, spicy mayo, sesame ponzu, cucumber

### BBQ PORK BELLY NACHOS 13

black bean, guacamole, sour cream, pico de gallo

### HOUSE POTATO CHIPS 8

famous onion dip

### HOT WINGS 12.5

buffalo sauce, honey mustard seed, shaved carrots & celery

### SMOKED SALMON AVOCADO TOAST\* 13

sunny side up egg, campari tomato, caper, pickled red onion

### CHEDDAR & POTATO PIEROGIES 10

crispy brussels sprouts, mustard crème fraîche, fresh herb

## salads

and

## SANDWICHES

(served with fries or house salad)

### CHEAP HOUSE SALAD 6

buttermilk ranch

### CHOPPED CHICKEN 15

avocado, bacon, heirloom tomato, white cheddar, deviled egg, bacon bbq ranch

### SEARED TUNA SALAD\* 15

cashew, ginger vinaigrette, wasabi pea, cucumber, red pepper, avocado

### GARDEN KALE 13

parsnip, roasted sweet potato, asparagus, pine nut, parmesan, lemon tahini vinaigrette  
(add smoked salmon or chicken 5)

### GRILLED STEAK SALAD\* 17

campari tomato, sweet corn, avocado, romaine, pickled onion, rustic crouton, blue cheese dressing

### CRISPY SHRIMP CAESAR SALAD 14

romaine, tuscan kale, lemon, parmesan (no shrimp 9)

### TURKEY PASTRAMI 13 ★★

pretzel roll, swiss, coleslaw

### ITALIAN GRINDER 12

genoa salami, tavern ham, provolone, pickled sweet pepper

### THE PUB BURGER\* 14

havarti, bacon, house bbq sauce (add egg\* +2)

### THE M.A.C. BURGER\* 13

double cheeseburger, onion, lettuce, pickle

### GRILLED CHICKEN CLUB 13.5

tavern ham, bacon, havarti cheese

### SHAVED PRIME RIB DIP\* 17

fontina, au jus

### 36-HOUR PORK RIBS 24 ★★

jalapeño, molasses, fries

### SPICY VEGAN CURRY 14

griddled sweet potato, eggplant, snap pea, cauliflower, shiitake mushroom, black rice

### BRAISED SHORT RIB STROGANOFF 17

crimini & oyster mushroom, cippolini, english pea, black pepper egg noodle

### BEER BATTERED FISH & CHIPS 16.5

coleslaw, tartar sauce

### BISTRO STEAK\* 26

twice baked potato, bacon brussels sprouts, horseradish crema

### KOREAN STYLE RIBEYE CAP\* 27

very limited availability

### MA...THE MEATLOAF!?! 16

green bean, mashed potato, gravy

### RAINBOW TROUT 19

roasted broccolini, heirloom tomato, cipollini onion, lemon chile butter

### PESTO SHRIMP ORECCHIETTE 17

roasted mushroom, broccolini, heirloom tomato, basil, parmesan, pine nut (no shrimp 13)

### FRIED CHICKEN 17.5 ★★

buttermilk biscuit, smashed potato (be patient - it's worth it!)

### ROASTED SALMON\* 23

sweet potato, grilled asparagus, parsnip, pecan pistou

ENTREES

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.