

TO SHARE

Mini Cheese Burgers*
Three of our famous mini cheese burgers with Parmesan fries

Baked Jalapeño Poppers GF

We aren't responsible for the heat in these fresh jalapeño peppers stuffed with chicken, bacon & cheese, topped with cilantro cream sauce & pico de gallo

Buffalo Shrimp GF

5 large crispy shrimp tossed in your choice of mild, hot or insane sauce, served with a carrot & celery heart salad & our house-made ranch

Wings GF

Available: mild, hot, insane, Kentucky bourbon BBQ, honey mustard or garlic pepper Parmesan

Breakfast Tots

Crispy tots, cheddar-jack cheese, bacon, scallions, gravy & a fried egg

Chicken Tenders GF

House-made, lightly breaded & crisp. Available: mild, hot, insane, Kentucky bourbon BBQ, honey mustard or garlic pepper Parmesan

American Nachos GF

Fresh potato chips topped with chili, red onion, tomatoes, jalapeños & American cheese sauce

Peppered Bacon Bucket



BURGERS FOR BRUNCH

No Hormones, No Antibiotics.
Every burger has been ground right here by our in-house butchers within hours of hitting your plate.

Order "Some Pink" or "NO Pink" with your choice of fancy fries or organic mixed greens. Upgrade to any other side. Any burger can be served "In the Grass" (Bun-less, atop iceberg lettuce) or on a whole wheat roll. Pretzel roll. Add chili.

GF - Most burgers can be prepared Gluten Free. Gluten Free roll.

Breakfast Burger*	Bacon, cheddar cheese, fried egg, spiced maple aioli on a croissant bun
Brunch Bopper*	Two breakfast sausage patties, American cheese, fried egg, maple syrup & a French toast bun
Hollandaised & Confused*	Beef patty, hollandaise sauce, home fries, fried egg & Cajun thick cut bacon
Bacon Cheese*	American cheese, bacon, caramelized onions & garlic mayo
Blue Cheese*	Caramelized onions, blue cheese & bourbon BBQ sauce
Big Mini*	A big version of our mini burgers. Fresh ground beef topped with lots of gooey American cheese
Baja*	Fresh avocado, jalapeños, tomato, jack cheese, lettuce & chipotle spread
The Squealer	Half pork, half beef burger with bacon, lettuce, pickles, cheese, tomato, mustard & mayo
Turkey Club	Fresh ground turkey burger with lettuce, tomato, bacon, avocado & mayo
3 Shrooms*	Sautéed mushrooms, mushroom spread, truffle mayo & Swiss cheese
Organic Veggie Burger V	House-made with organic beans, quinoa & fresh veggies, with lettuce, sliced tomato, American cheese & roasted garlic mayo

SALADS

Super Salad V | GF
Kale, shaved Brussels sprouts & red cabbage, tossed with apple sticks, carrots, candied walnuts, fresh mozzarella & a sweet & spicy vinaigrette

California Cobb
Iceberg & romaine topped with chicken, baby tomatoes, fresh avocado, boiled egg, bacon & blue cheese with a truffle ranch

Burger Salad *
Iceberg & romaine topped with our cheeseburger*, bacon, cheddar cheese, tomatoes, pickles, red onion, tater tots, special dressing & topped with organic frizzled onions

SIDES

House-made Sausage

Home Fries

Egg Any Style

Fancy Fries GF

Onion Rings GF

Tater Tots GF

Our Chicken

*Always Fresh
Ground In-House
Antibiotic Free
Vegetarian Diet*

Our Beef & Pork

*Always Fresh
Ground In-House Daily
No Antibiotics
No Hormones
Vegetarian Diet
Never Frozen
Always American
Source Verified*

SUNDAY FUN DAY

Mixed Fresh Berries V

Topped with bourbon whip cream & a light minted simple syrup

Mushroom Frittata V | GF

Crimini, white and portobello mushrooms, caramelized onions & fluffy egg whites served with a seasonal side salad

Waffles Bananas Foster

Crispy Belgian waffles, brûlée banana, bacon, pecans, bourbon caramel & whipped cream

Your Omelet GF

3 eggs, choose any 3 ingredients:
Veggies: Kale, Spinach, Onions, Fresh Jalapeños, Mushrooms, Avocado
Cheese: American, Cheddar, Jack, Swiss
Meat: Bacon, Burger, Sausage

Scrambled Egg Skillet

Home fries, andouille sausage, peppers & onions

Twisted Eggs Benny

Poached eggs, buttermilk biscuit, sausage patty, smoked tomato hollandaise & sweet potato andouille hash

Smoked Salmon Eggs Benedict

Poached eggs, toasted English muffin, Boursin cheese, chive hollandaise & home fries

Breakfast Burrito

House-made sausage burrito, crispy potatoes, cheddar cheese & pico de gallo

Bourbon Soaked French Toast V

Thick cut brioche & bacon maple syrup, with seasonal fruit

Hot Fried Chicken & Biscuits

"Nashville style," country pickle & home fries

Mustard-Coriander Dusted Salmon Fillet

Served with roasted red pepper mashed & charred seasonal vegetables

Mac 'N Jack *

Organic pasta, 4 cheeses & caramelized onions

Steak & Eggs*

House-cut Delmonico steak & two fried eggs with roasted garden tomatoes & dressed organic greens

Enjoy our farm fresh eggs, delivered locally from

Pete & Gerry's Organic Cage Free Eggs · Monroe, NH

EYE OPENERS

Bottomless Bourbon Sour

Yup bottomless and Jim Beam bourbon, you read that right - drink up

Bottomless Mimosa

All the champagne and OJ you can drink

"Meat" Our Mary

One bloody mary to rule them all... Tito's Handmade Vodka, our house-made bloody mary mix, lime, olives, tomatoes, half sour pickle & a mini cheese burger

Modern Screwdriver

Tito's Handmade Vodka, fresh blood orange juice, Aperol, rosemary & Sprite float on crushed ice

Benjamin Button

Am I getting younger or is that the bourbon talking? Buffalo Trace Bourbon with a little orange blossom honey & fresh lemon juice

The Rejuvenator

Two Birds with one stone - cold brew coffee, Myers's rum, coconut water, simple syrup & almond milk on the rocks

Kentucky Coffee

Make your coffee interesting with some bourbon & cream

Prosecutor

Undecided? Need a ruling? Classic cocktail with Jim Beam Rye, Yellow Chartreuse, St. Germain and lemon. Case dismissed!

Hand Squeezed Salty Dog

You've tried the rest, now its "thyme" to try ours! Sweet, salty and tart, with Tito's Handmade Vodka, hand-squeezed ruby red grapefruit juice, house-made thyme simple syrup & a salted rim

The American Cucumber Basil Gimlet

"So fresh and so clean, clean." This drink is the reason people say gin is the most mixable spirit. Made with our house infused Aviation American Gin

Goose Island Sofie (12oz Bottle)

Sparkling Belgian Style Farmhouse Ale - wine barrel-aged. Light and refreshing with orange peel & a creamy vanilla finish. Will excite those fond of Champagne

Make it a "Sofie-mosa" with your favorite juice.