

1528

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BRUNCH

- CLASSIC EGGS BENEDICT*** 12
English Muffin, Ham, Hollandaise, Home Fries
- SOUTHWEST FRITTATA***10
Eggs, Focaccia, Chorizo, Chilies, Onion, Cheddar, Pico de Gallo, Sour Cream
- WFRENCH TOAST**7
Vanilla Battered French Toast, Powdered Sugar
- BELGIAN WAFFLE** 9
Malted Waffle Batter, Berries, Whipped Cream
- POWER SKILLET*** 12
Scrambled Eggs, Turkey Sausage, Kale, Spinach, Onion, Tomato, Squash, Mushroom

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FAVORITES

- MILLIONAIRE BURGER*** 13
Cheddar, Lettuce, Tomato, Onions, Bacon, House Sauce, Brioche • Add Fried Egg or Beer Cheese +1
- THE ROCKET BIRD**12
Crispy Buttermilk Chicken, Sriracha Honey, House Slaw, Brioche
- THE LOCAL WRAP • VEGETARIAN** 10
Hummus, Garlic Aioli, Cucumber, Roasted Tomato, Avocado, Radish, Mixed Greens, Feta, Whole Wheat Tortilla
- FAMOUS FRENCH DIP** 15
Swiss, Horseradish Sauce, Au Jus, Hoagie • Add Beer Cheese +1

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SHARE

ROASTED GARLIC KNOTS • VEGETARIAN	6
Garlic Butter, Parsley, Marinara, Beer Cheese	
BRUSSELS SPROUTS • VEGETARIAN	9
Crispy Tempura, House Sauce	
KNOCKOUT NACHOS	13
Beer Cheese, Ground Beef, Pickled Red Onion, Jalapeño, Sour Cream, Pico de Gallo, Guacamole	
TRADITIONAL WINGS	10
Choice of Buffalo, BBQ, or Sriracha Honey	
CAST IRON MEATBALLS	8
Reggiano Parmigiana, Grilled Bread	
HUMMUS PLATTER • VEGETARIAN	8
Greek Dressed Veggies, Feta, Flatbread	
BRUSCHETTA DUO	11
• Pesto, Avocado, Tomato, Parmesan, and Balsamic • Salami, Roasted Red Pepper, Olive, Feta, and Arugula	

FARM & GARDEN

Add Chicken +6 • Salmon* or Shrimp +8

LITTLE HOUSE • VEGETARIAN	6
Mixed Greens, Tomato, Cucumber, Carrots, Croutons	
WILD ARUGULA • GLUTEN FREE	10
Beets, Goat Cheese, Carrots, Almonds, Pomegranate Vinaigrette	
LOCAL FIELD COBB • GLUTEN FREE	13
Mixed Greens, Turkey, Egg, Tomato, Bacon, Bleu Cheese, Avocado, Ranch	
KALE QUINOA • VEGETARIAN & GLUTEN FREE ...	11
Mixed Greens, Kale, Quinoa, Grapes, Feta, Blueberries, Almonds, Lemon Champagne Vinaigrette	
BACON & BLEU WEDGE	9
Bacon, Tomato, Onion, Olives, Bleu Cheese	
CLASSIC CAESAR	6 • 10
Romaine, Parmesan, Croutons, Caesar Dressing	
ITALIAN CHOP CHOP • GLUTEN FREE	12
Romaine, Salami, Mozzarella, Olives, Pepperoni, Chickpeas, Tomato, Red Onion, Peperoncini, Red Wine Vinaigrette	

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