

# LUNCH

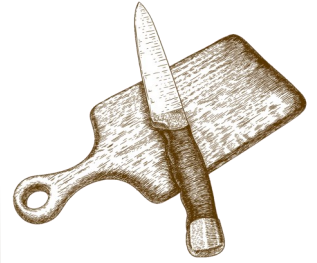


## RESTAURANT HOURS

Lunch: Thurs ~ Sat

Dinner: Thurs & Fri

Brunch: Sundays



PET FRIENDLY

## SMALL & LIGHT

\* | DEVIL OF THE DAY \$9 |

Chef's deviled egg of the day with eggs pulled from local farms

| BAVARIAN PRETZEL \$8 |

Cold Spring Village ale fondue

\* | ROASTED BRUSSEL SPROUTS \$9 |

Crispy pancetta & garlic lemon aioli

| VOLCANO CAULIFLOWER BITES \$12 |

Dredged in a firecracker beer batter with volcano sauce

| FRENCH ONION DUMPLINGS \$10 |

Baked with a gratinee of gruyere

## MORE THAN JUST A BITE

| DISCO TOTS \$9 |

Topped with fried cheese curds, brown gravy, & drunken cheese

\* | BURRATA CAPRESE SALAD \$14 |

Sliced heirloom tomatoes with Bermuda red onions, on a bed of arugula & topped with a basil pesto & balsamic reduction

| PIEROGI ENSALADA \$14 |

Served over arugula with crispy Vidalia onions, smoked pork belly, warm goat cheese & a balsamic glaze

\* | CHARRED OCTOPUS \$15 |

Served over a bed of arugula, pickled fennel, red onion, heirloom tomatoes & topped with a lemon-thyme vinaigrette

| SLIDERS \$14 |

1 selection — 3 to an order

- Kobe Beef with Wisconsin cheddar & truffle aioli
- Filet Tips with red onion confit & horseradish cream
- Crab Cakes with chipotle aioli

## THE MAIN EVENTS

| BAAT \$11 |

Crispy slab bacon, avocado, arugula, marinated tomatoes, with a basil pesto aioli served on thick toasted artisan bread

| GRANGE BURGER \$14 |

8oz house blend of brisket, chuck, & short rib, topped with slabbed smoked pork belly, bourbon BBQ, smoked gouda & frizzled onions

| CHICKEN N' WAFFLE SLIDERS \$12 |

Buttermilk fried chicken on Belgium waffles topped with a lite local maple honey

| DRUNKEN FISH & CHIPS \$14 |

Cold Spring Ale battered cod served with French fries & house tarter

| LOBSTER ROLL \$17 |

Whole Maine lobster salad with cucumber dill aioli on a buttery grilled potato roll

| CHICKEN SALAD \$12 |

California chicken salad, with slab bacon & marinated tomatoes, on grilled artisan bread

| THE GARDEN ROLL \$12 |

Roasted portabella mushrooms, red peppers, zucchini, squash, honey goat cheese & balsamic reduction served on a semolina roll

**\*Gluten Free**

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.\*\*



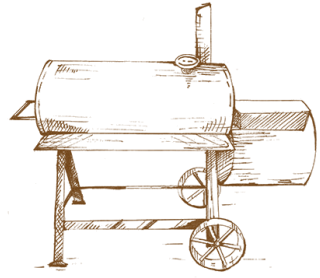
BBQ



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## BBQ ENTREES

Entrees Come with Choice of 2 Sides

\* | DRY RUBBED TURKEY WINGS \$13 |

1lb of smoked turkey flats with an Alabama white sauce

\* | SCALLOPS & PORK BELLY \$14 |

6 Smoked scallops wrapped in pork belly served with horseradish cream

| SMOKED BRISKET BÁNH MÌ \$15 |

Bánh mì with a twist! Smoked with a Kansas City BBQ & pickled slaw

| PULLED BBQ PORK SANDWICH \$13 |

Smoked with a Kansas City BBQ and napa slaw served on a brioche roll

| SAUSAGE PEPPERS & ONIONS \$12 |

Served on a semolina roll

\* | KANSAS CITY BABY BACK RIBS | Half- \$15 | Full- \$25 |

## BBQ SIDES \$3 ea.

\* | JEWEL'S BAKED BEANS & SHREDDED BURNT ENDS |

| KIM'S SLAPPIN MAC N' CHEESE |

\* | MIKE'S POPPIN COLESLAW |

\* | DENISE'S CRACKIN POTATO SALAD |

\*Gluten Free