

# LUNCH



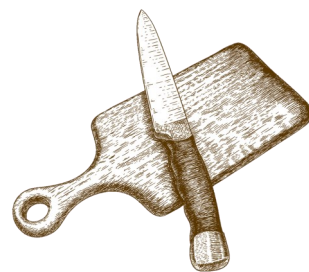
LUNCH: THURS~SUN

BEGINNING JUNE 6th

Lunch: Tues ~ Sun

Dinner: Thurs & Fri

Brunch: Sundays



**B.Y.O.B**

## SMALL & LIGHT

\* | DEVIL OF THE DAY \$9 |

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

| FRENCH ONION DUMPLINGS \$7 |

Baked with a gratinee of gruyere

| BAVARIAN PRETZEL \$7 |

Cold Spring Village ale fondue

\* | ROASTED BRUSSEL SPROUTS \$7 |

Crispy pancetta & garlic lemon aioli

\* | PORK BELLY \$9 |

Five spice crispy pork belly with a local maple honey & pistachio crust

| SOUP DU JOUR |

## MORE THAN JUST A BITE

| DISCO TOTS \$7 |

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

\* | CHARRED OCTOPUS \$12 |

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

\* | CRAB TOWER \$14 |

Layered avocado & fire-roasted tomato

\* | HEARTS OF ROMAINE \$8 |

Charred romaine heart with creamy caesar, garlic crouton & shaved locatelli

| PIEROGI ENSALADA \$12 |

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

## THE MAIN EVENTS

| BAAT \$8 |

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

| GRANGE BURGER \$12 |

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

| CHICKEN N' WAFFLE SLIDERS \$10 |

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

| CHIMICHURRI STEAK CIABATTA \$13 |

Marinated grilled hangar, with pickled red onion, heirloom tomato & chipotle lime aioli

| DRUNKEN FISH AND CHIPS \$13 |

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

| LOBSTER ROLL \$14 |

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

| MEATLOAF \$10 |

Bacon wrapped meatloaf with a stout bbq, frizzled onions on grilled artisan bread

| PULLED PORK CARNITAS \$11 |

Slow cooked pork shoulder on flour tortillas with napa cabbage, pineapple salsa, pickled jalapenos & monterey jack cheese

| CHICKEN SALAD \$12 |

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

**\*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.