

# **Dinner Menu**



### Soups

White Bean Chicken Chili (mildly spicy)

Featured Soup (see soup board)

	Cup -	-3- E	Bowl	-5
(	Cup -	-3- E	Bowl	-5

	Small Plates	
Fresh Cu <mark>t Fries</mark>	fresh cut and double fried Side -3- Ba	sket -5-
Pesto Fries	fresh cut fries tossed with basil pesto and grated parmesan Side -4- Ba	sket -7-
Beer Chees <mark>e Bacon</mark> Frie <mark>s</mark>	fresh cut fries topped with house beer cheese and bacon Side -5- Ba	sket -8-
Soft Pretzels	2 warm pretzel logs with your choice of spicy mustard, our honey mustard, or house beer cheese	-6-
Fresh Hummus	not from a tub, we make it right here, just for you, served with warm pita and vegetables, ask server for today's flavor	-7-
Scotch Eggs	2 hardboiled eggs, wrapped in sausage, breaded and fried, served with spicy mustard	-7-
Buffalo Chicken Dip	a creamy hot dip served with corn tortilla chips, celery and carrots.	-8-
Local <mark>M</mark> eat and Cheese Board	a selection of locally produced bologna and Goot Essa cheese served with spicy mustard and crackers	-9-
Barbecue Braised Beef Na <mark>c</mark> hos	corn tortilla chips topped with tomato, onion, our beer cheese, barbecue sauce, and beer braised chuck roast, made in house	-12-
	LOC Salads EN	
Garden Salad	mixed greens, tomato, onion, carrot, cucumber, parmesan, and house croutons add marinated grilled chicken breast (+3)	-7-
Grilled C <mark>hicken</mark> Caesar <mark>Salad</mark>	marinated grilled chicken breast, spinach, romaine, tomato, bacon, house croutons, parmesan, hardboiled egg, and a side of caesar	-11-
Buffalo C <mark>hicken</mark> Salad	cajun fried chicken breast tossed with hot sauce, mixed greens, cucumber, carrot, celery, blue cheese crumbles, and a side of ranch	-10-

Dressings: Ranch, Blue Cheese, French, Caesar House Italian, House Balsamic Vinaigrettes

## **Burgers**

All burgers are our signature 8oz fresh ground beef smash patties,

cooked to a juicy medium unless otherwise specified

served with one side Side Choices: fries, pasta salad, coleslaw, cup of soup +1, side salad +1, pesto fries +1, beer cheese bacon fries +2			
Bacon Cheddar Burger	smoky bacon and sharp cheddar cheese on a toasted Amoroso bun	-10-	
Steakhouse Burger	provolone cheese, mushrooms, caramelized onions, steak seasoning, and beer infused steak sauce, on a toasted Amoroso bun	-12-	
Boozy Burger	caramelized beer onions, bacon, blue cheese crumbles, and our maple bourbon sauce, on a toasted Amoroso bun	-12-	

# Sandwiches

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Side Choices: fries, pas	served with one side sta salad, coleslaw, cup of soup +1, side salad +1, pesto fries +1, beer cheese bacon f	ries +2
Grilled Veggie Pita	grilled peppers, mushrooms, and onions, spinach, blue cheese crumbles, - and house balsamic vinaigrette, served in a warm pita	
Fish Tacos	2 fried haddock pieces topped with rustic coleslaw and sriracha lime drizzle on soft flour tortillas	-12-
Broken Axe Cheesesteak	chipped steak, melted provolone, shredded iceberg, house Italian dressing, pecorino romano, and mayo, on a toasted Amoroso roll	-10-
Fried Chicken BLT	cajun fried chicken breast with bacon, lettuce, tomato and cajun ranch, on a toasted Amoroso bun	-11-
Braised Beef & Beer Cheese Sandwich	pulled chuck roast braised in beer for hours and smothered with house beer cheese on a toasted Amoroso bun	-12-
Fried Haddock Sandwich	beer battered fried haddock filet with house old bay tartar sauce, on a toasted Amoroso roll	-12-
	Wraps	
Grilled Chicken Caesar Wrap	sliced grilled chicken breast, romaine, tomato, house croutons, grated parmesan, and caesar dressing on a soft flour wrap	-9-
Steak Fajita Wrap	chipped steak, caramelized onions and peppers, provolone, iceberg lettuce, tomato, and house fajita seasoning on a soft flour wrap. Served with a side of salsa and sour cream	-10-

Snack Bar	*by the scoop*		Non-alcoholic Bevera	ages	
Pub Mix	8oz	-1-	Coke, Diet Coke, Sprite, Ginger Ale, Fanta Orange,		
Sourdough Pretzel Bites	8oz	-1-	Sweet Iced Tea, Raspberry Iced Tea, Lemonade,		
Peanut Butter Filled Pretzels	8oz	-1-	Orange Juice, Cranberry Juice, Pineapple Juice -1.50-		
Cashews	4oz	-2-	Bottled Water -1-		
Peanuts	4oz	-1-	Wine Offerings	Glass	
Pistachios	4oz	-2-			
Chocolate Covered Almonds	4oz	-2.5-	Hazlitt Red Cat	-4.5-	
Trail Mix	4oz	-1.5-	Hazlitt White Cat	-4.5-	
Hunter's Mix	4oz	-1.5-	Gnarly Head Cabernet Sauvignon	-6.5-	
Swedish Fish	4oz	-1-	Gnarly Head Chardonnay	-6.5-	
Reese's Pieces	2oz	-1-	Smoking Loon Merlot	-5-	
Skittles	2oz	-1-	Bolla Pinot Grigio	-5-	
Peanut M&Ms	2oz	-1-	Cupcake Sauvignon Blanc	-5-	

#### Small Menu, Small kitchen, Fresh food, Big Flavors

We are focused on the freshest food made to order every time. Working in a kitchen smaller than most food trucks we pride ourselves on serving you the freshest foods with some of the simple ingredients elevated to our high standards.

### Are you in a rush?

Have a prior engagement you must promptly arrive to? Please let us know so we can give you an honest estimate of wait times for food service during busy nights.

\*Consuming raw or undercooked foods may cause an increased risk of foodborne illness, especially in high risk individuals\*