

entree burgers + sandwiches are served with Kettle Chips | SUB FRIES FOR \$3 | SUB RADICCHIO CAESAR FOR \$5
SUB GLUTEN FREE BREAD FOR \$2

BURGERS

all burgers are cooked **MEDIUM** unless otherwise specified
add Bacon +\$3, add Avocado +3

BURGER HARN // \$18

Third pound house ground Oak Ridge Angus patty, American cheddar, fancy sauce, onion butter, red onion, shredded iceberg, tomato, and dill pickle on a Costeaux brioche bun

OMNIVORE'S DILEMMA (VEG) // \$18

Impossible Burger, American cheddar, fancy sauce, onion butter, red onion, shredded iceberg, tomato, and dill pickle on a Costeaux brioche bun

THE TAYLOR // \$16

Third pound house ground Oak Ridge Angus patty, American cheddar, fancy sauce, onion butter, and pickles on a Costeaux brioche bun

SANDWICHES

CHICKEN PARM // \$18

Parmesan breaded chicken breast, organic Bianco DiNapoli marinara, sharp provolone, mozzarella, and fresh basil on a toasted Costeaux brioche bun

FRIED CHICKEN SANDWICH // \$16

Buttermilk brined and fried chicken thigh, spicy slaw, and dill pickles on a Costeaux brioche bun

GRIDDLED MORTADELLA // \$18

Red Bird organic hoagie roll with griddled mortadella and sharp provolone, Mama Lil's peppers, shredded iceberg, and our house garlic chili aioli

SPICY ITALIAN // \$18

Red Bird organic hoagie roll with mortadella, salami, and prosciutto, sharp provolone, garlic chili aioli, pickled pepper vinaigrette, and Mama Lil's peppers

MEATBALL SUB // \$18

Housemade Oak Ridge Angus beef and Mountain View pork meatballs with marinara sauce, sharp provolone, mozzarella, ricotta and parmesan on a Red Bird hoagie roll

SMASH BURGERS

OKLAHOMA FRIED ONION BURGER // \$18

Two 3.5 oz Silver Sky Ranch smash patties, thinly sliced caramelized onions, American Cheddar, and pickles

CREATURE BURGER //

\$15 SINGLE, \$19 DOUBLE

Single or Double smash burger with our house made American Cheddar, griddled onions, lettuce, onion, tomato, pickle, and fancy sauce on a toasted brioche bun

MELTS

TUNA MELT // \$18

Line caught albacore tuna with garlic chili aioli, dijon, capers, Mama Lil's pickled peppers, and fresh herbs topped with American Cheddar on Red Bird sourdough pullman

PESTO GRILLED CHEESE (VEG) // \$16

House made pepita pesto, garlic chili aioli, and our Highway 1 fontina, CA jack, and coastal cheddar blend on Red Bird pullman

PROSCIUTTO PESTO // \$18

House made pepita pesto, ricotta, and thin sliced prosciutto with our Highway 1 fontina, CA jack, and coastal cheddar blend on Red Bird pullman

KIMCHI GRILLED CHEESE // \$17

(CONTAINS SHELLFISH)

Housemade Kimchi, black garlic miso aioli, and our three cheese blend on Red Bird sourdough pullman

KIDS

THE LITTLE RASCAL // \$10

3oz house Oak Ridge Angus patty, American cheddar, and ketchup. Served with a small side of fries

GRILLED CHEESE // \$10

House made American cheddar on Texas toast. Served with a small side of fries

SIDES + SALADS

FRIES (SHAREABLE) // \$8

A generous portion of crispy fries served with our house made garlic chili aioli

DIRTY FRIES // \$15

Fries topped with chevré ranch, house cured and smoked bacon, pepperoncinis, confit garlic, and green onion

TRUFFLE PARMESAN FRIES // \$15

Fries tossed with truffle oil, parmesan cheese, and parsley

RADICCHIO CAESAR // \$15

add breaded chicken breast +\$7

Radicchio with house made caesar dressing, rosemary garlic croutons, and Parmesan

WINTER SALAD // \$18

add breaded chicken breast +\$7

Local butter lettuce, roasted winter vegetables, chives, avocado, pickled beets, pastured 8 minute egg, and hemp seeds with house ranch dressing and lemon

ROASTED RED PEPPER AND

TOMATO SOUP // \$6 CUP \$10 BOWL

Organic Bianco DiNapoli Tomatoes, roasted red peppers, roasted garlic, and cream

SIDE OF RANCH // \$2

ADDITIONS

ADD BACON // \$3

ADD AVOCADO // \$3

ADD 8 MINUTE EGG // \$3

ADD BREADED CHICKEN BREAST // \$7

ADD BURGER PATTY // \$8

EXTRA CHEESE // \$1.5