

Soups, Salads & Appetizers

*Soup Du Jour

Chef's seasonal soup of the day, always gluten free!

MARKET

*House Salad

Mixed greens, watermelon radish, quinoa, crispy parsnips, pickled shallots, polenta crouton, lemon thyme dressing

9

*Warm Pear Salad

Red wine poached pears, dried cranberries, crispy prosciutto, candied cashews, blue cheese crumbles, baby kale, duck fat vinaigrette

14

Beer Cheese Dip

Baked jumbo pretzel, Sea salt

8

General Gau's Arancini

Deep-fried chicken rice balls, Hoisin sauced, Bok Choy, Sesame seeds

16

"The Chachie" Poutine

Sweet potato fries, smoked blue cheese, scallion aioli, crispy buffalo pork, crispy pickle chips

16

Veggie Stir Fry

Veggies, Rice & Egg

7

Add any of the following: Tempura Shrimp **9** Pork Belly **6**

Teriyaki Beef **11** Crab Rangoon **13** Bok Choi **9**

Wild Mushroom Crostini

Grilled baguette, crème de brie, crispy prosciutto, pickled fennel

11

Bubba Phats Bloomin' Mozzarella

Sundried tomato jam, pesto, herb grilled bread

11 half order 19 full order

Steak & Cheese Eggrolls

Beef tenderloin, Cheddar jack, Cream cheese, seasonings, our famous house ketchup

13

*Charcuterie

House cured meats and mix of cheeses, Kalamata olives and dried fruits and baguette

16

Sandwiches

*Turkey and Brie

Roast turkey, Brie, Applewood bacon, Cranberry mayo, Baby greens

13

Eggplant Parmesan

Baby kale, smoked mozzarella, house marinara, baguette

16

Triple Grilled Cheese

3 different cheeses, candied bacon, grilled tomato

14

*The Dungeon Burger

10oz. Patty wrapped in bacon and smoked, served slightly pink, topped with cheddar and caramelized onions, shaved pastrami, horseradish aioli

21.5

All sandwiches served on pretzel roll or focaccia, with your choice of fries or side salad, and of course our house pickles. Substitute fries/salad for soup du jour (market), sweet potato fries (\$3.50) or truffle parmesan fries (\$5.00).

Entrees

*Sesame Salmon

Crispy rice cake, baby Bok Choy, Baby carrots, Parsnip sauce, Citrus Teriyaki, Parsnip crisps

29.5

*Seared Flat Iron

Blue cheese fries, arugula and pickled shallot salad, rosemary fig demi

32

*Statler Chicken

Stuffing patty, Mashed Potato, Cranberry Demi, Chefs Veg

24

Butternut Squash Ravioli

Gorgonzola cream sauce, wild mushrooms, baby kale, dried figs, balsamic pomegranate reduction, pepitas

24

*Braised Beef Short Rib

Truffle celery root puree, veggie of the day, crispy onion rings, rosemary fig demi

26.5

* Indicates the dish can be prepared gluten free. Please let your server know about any food allergies you may have.

A gratuity of 18% may be added to parties of 6 or more. No separate checks for parties of 8 or more. Thank you.

The Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune system.