



DINNER

APPETIZERS

**WARM MARINATED OLIVES 6 DAILY SOUP 5

*TOMATO BASIL SOUP

san marzano tomatoes - cream - fresh basil - garlic croutons 6

CANDIED BRUSSELS SPROUTS

tossed with bacon & parmesan cheese 10

*ROASTED CARROTS & CAULIFLOWER

spiced yogurt - toasted pepitas - fried garlic - furikake 10

*TRUFFLED FRENCH FRIES

crisp shoestring fries - truffled sea salt - rosemary aioli 8

RED CHICKEN NACHOS

red chili marinated chicken - pickled red onion - black beans
fontina - aged cheddar - tomatillo salsa - sliced avocado - cilantro 13

SNACK BOARD

cured meats - beer friendly cheeses - pickled vegetables
grapes - olives - grainy mustard - sliced baguette 15

LOUISIANA SHRIMP

white gulf shrimp - butter - lemon - onion - garlic
worcestershire - amber ale - toasted baguette 12

SALADS

*FARRO

shaved brussels sprouts - kale - pickled red onions
dried cranberries - feta - whole grain mustard vinaigrette 15

*QUINOA

seasonal lettuces - pickled carrots - chioggia beets - watermelon radish - roasted brussels
broccoli - goat cheese - roasted almonds - preserved lemon vinaigrette 13.5

°STEAK

grilled steak - farm spinach - grape tomatoes - fingerling potatoes
amish blue cheese - shaved broccoli - basil vinaigrette 18

WEDGE

little gem lettuce - stilton cheese - smoked bacon lardons
grape tomatoes - warm potato croutons - blue cheese dressing 12.5
+grilled chicken breast 4

COBB

seasonal lettuces - shaved red onion - hard cooked farm egg
sliced avocado - kalamata olives - garlic croutons - amish blue cheese
oven-roasted tomatoes - bacon - buttermilk dressing 13.5

SANDWICHES

SERVED WITH A PICKLED ZUCCHINI SPEAR &
CHOICE OF SHOESTRING FRENCH FRIES OR MARKET SALAD

°JP BURGER

custom blend of grass fed beef - cambozola cheese
crimini mushrooms - bacon - tomato - challah roll 14.5

PERFECT FRIED CHICKEN SANDWICH

pastured chicken - sesame cilantro slaw - sriracha
turmeric aioli - spicy pickles - sriracha brioche 14

NOT JUST A BLT

applewood smoked bacon - arugula - oven-roasted tomatoes
housemade mozzarella - salsa verde - rustic country bread 13.5

*WARM ARTICHOKE SANDWICH

marinated artichokes - pepperoncinis - roasted red peppers
chick pea spread - feta - olive bread 13

°LAMB BURGER

cumin spiced ground lamb - garlicky spinach
fried farm egg - roasted red onion aioli - challah roll 15.5

GRILLED SALMON BURGER

smashed avocado - tomato - arugula - lemon mayo - toasted sriracha bun 15

**TOFU BIBIMBAP SANDWICH

seared marinated tofu - kimchi - cucumber slaw - sesame seeds
bibimbap sauce - sambal mayo - toasted hoagie roll 14.5

*CREAMED KALE MELT

roasted garlic béchamel - morbier - white cheddar cheese
toasted panko - griddled farm bread 13

SHRIMP PO' BOY

creole-simmered shrimp - napa slaw - rosemary aioli - toasted hoagie roll 15.5



we are committed to sourcing ingredients from sustainable farmers,
organic growers and artisan producers
please inform your server of any food allergies

*VEGETARIAN **VEGAN °COOKED TO ORDER

NOTICE: 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.

GRANITE BAKED PIZZA

CHEWY & FLAVORFUL CRUST MADE FROM A 100 YEAR OLD SOURDOUGH STARTER
VEGAN MOZZARELLA AVAILABLE ON REQUEST

CARNIVORE

pepperoni - fennel sausage - applewood smoked bacon
charred tomato sauce - mozzarella 16

FIRE & SMOKE

smoked chicken - charred sweet peppers - chipotle tomato sauce
smoked mozzarella - scallions - fresh basil 15

*CHARRED BROCCOLINI PIZZA

roasted garlic béchamel - charred broccolini - oven-dried tomatoes
balsamic braised onions - smoked mozzarella - caramelized kimchi - red chili flakes 14.5

*MARGHERITA

oven-dried tomatoes - extra virgin olive oil - housemade mozzarella - fresh basil 14.5

*TRUFFLE

béchamel - sautéed shiitake mushrooms - goat cheese - parmesan
housemade mozzarella - truffle oil - arugula - red wine vinaigrette 14.5

*POPEYE

farm spinach - shaved garlic - preserved lemon - extra virgin olive oil
housemade mozzarella - parmesan - cracked black pepper 14

SOUTH PACIFIC

chipotle tomato sauce - honeyed bacon - candied pineapple - jalapeños
scallions - black sesame seeds - shredded mozzarella 15

DESSERTS

*WARM BEIGNETS

powdered sugar - cinnamon - honey 7

*PUMPKIN WHOOPIE PIE

ginger creme anglaise 7

**VEGAN CHOCOLATE CAKE

mocha frosting - dark chocolate coconut milk "ice cream" 7

*SIMPLE SCOOP

coconut milk "ice cream" or french vanilla ice cream
almond shortbread cookie - berry garnish 6

*WARM CHOCOLATE CHIP SEA SALT COOKIES

ice cream 8

JOLLY PUMPKIN MUG CLUB



Memberships are only available on select days each year.
Visit our web site to sign up for notification!

STANDARD LIFETIME MEMBERSHIP

get an exclusive MUG CLUB shirt & logo glass when you join. 60

PREMIUM LIFETIME MEMBERSHIP

get an exclusive MUG CLUB shirt & logo glass when you join AND choose a unique hand-blown glass mug to hang here and drink from whenever you visit. 120

JOIN & START EARNING POINTS

earn one point for every dollar you spend. points are worth 10 cents each and are redeemable towards food, non-alcoholic beverages and merch!

TUESDAY = DOUBLE POINTS

FIRST TUESDAY OF EVERY MONTH = TRIPLE POINTS

KIDS

APPETIZERS

*MARKET SALAD
fresh greens - choice
of dressing 3.5

SOUP OF THE DAY
please ask your server 3.5

TOMATO BASIL SOUP
bowl san marzano tomatoes
cream - fresh basil
garlic croutons 4

**GRILLED FLATBREAD
hummus 5

CANDIED
BRUSSELS SPROUTS
bacon - parmesan cheese 5

*TRUFFLED FRENCH FRIES
crisp shoestring fries 5

ENTRÉES

*CHEESE PIZZA
tomato sauce 7

CHICKEN STRIPS
breaded chicken tenders
cornflake crust - shoestring
french fries 7

BURGER
beef patty - choice of melted
cheddar - toasted challah roll
shoestring french fries or
market salad 7

*GRILLED CHEESE
aged cheddar - rustic italian
bread - shoestring french fries or
market salad 7

GRILLED CHICKEN
sautéed seasonal vegetables
fingerling potatoes 8

DESSERTS

**VEGAN
CHOCOLATE CAKE
scoop of dark chocolate
coconut milk "ice-cream" 5

*SIMPLE SCOOP
coconut milk "ice cream" or
french vanilla ice cream 4

*PUMPKIN WHOOPIE PIE
pumpkin cake "sandwich"
cream cheese frosting
vanilla sauce 5



WEDNESDAY SANDWICH NIGHT

SPECIAL NEW SANDWICH CREATIONS EACH WEEK

SEASONAL LUNCH SPECIALS

WEEKDAYS | 11AM - 4PM

SEASONAL DINNER SPECIALS

WEEKDAYS | AFTER 4PM
WEEKENDS | AFTER 3PM

WEEKEND BRUNCH 10AM - 2 PM

LATE NIGHT MENU

FRIDAYS + SATURDAYS | AFTER MIDNIGHT

BOTTLED BEER

we proudly carry an impressive selection of artisan bottled beer ask your server for a full list.

DRAFT BEER

all of our draft beer is also available in 5oz pours so you can build your own sampler.

SEASONAL

ask your server what's on tap!

BEER TO GO

have a craving for our draft beer in the comfort of your home? all of our draft beer is available for purchase in 64oz growlers.