

## APPETIZERS

*Devils Toenail Wings* – Choice of wings tossed in spicy buffalo sauce **or** honey apple BBQ sauce, served with a gorgonzola dressing and celery 12

*Centennial Trail Bread* – Flying Goat bread topped with house cheese blend, served with red sauce 8

*Riverside Focaccia* – Baked focaccia with olive oil, goat cheese, tomatoes basil and roasted garlic 10

*Pettet Pretzel* – Fire roasted, topped with Murray River salt, served with stout mustard 5

**\*\*McLellan Dumplings** – House made sausage, roasted jalapeno, Goat cheese wrapped in dough & deep fried 11

*“A” Street Chips* – Thin sliced potatoes deep fried with Flying Goat Seasoning **or** Salt & Vinegar 7

*Rockwell Pickled Egg* – Hard cooked egg, pickled in a zesty brine with pepperoncini, garlic & peppercorns 3

## SALADS

ADD A SIX INCH PARMESAN PIZZA SKIN TO ANY SALAD FOR \$2

*Albi Italian* – Mixed greens, cucumber, red onion, pepperoncini & tomato with Italian vinaigrette Full 7.50, Half 5.50

*Webster Seasonal Salad*– Spinach, quinoa, roasted Brussel sprouts, roasted mushrooms, goat cheese, tossed in roasted tomato vinaigrette 10

*Palisades Chef* – Romaine, ham, salami, pepperoni, provolone-mozzarella blend, tomato, hard cooked egg & gorgonzola dressing 11

*Nat Arugula* – Arugula tossed in lemon parmesan vinaigrette, served with chicken, roasted asparagus & roasted tomato 11

**\*Audubon Caesar** – Romaine & fresh baked croutons in our house Caesar dressing with roasted lemon Full 7.50, Half 5.50

*Aubrey* – Romaine, onion, fennel, tomato, fresh mozzarella, cucumber, parmesan & lemon vinaigrette 9

*Guinness Beef Stew* – House made stew with beef, potatoes, onions, carrots and celery Cup 5 Bowl 9

## SANDWICHES

ALL SANDWICHES SERVED WITH HOUSE CHIPS, GREEN SALAD OR ADD \$1 FOR A CUP OF GUINNESS BEEF STEW

*Garland Chicken* – Roasted chicken breast, arugula pesto, Fontina cheese, balsamic reduction, tomato & mixed greens 11

*Grace Veggie* – Roasted asparagus, roasted red peppers, tomato, cucumber, caramelized onion, goat cheese, arugula & balsamic reduction 9

**\*\*Milton Muffaletta** – Salami, pepperoni, back bacon, provolone, pepperoncini, caramelized onion, arugula pesto & red sauce on a toasted bun 10

*Pine Ct Pork* – Honey apple barbeque pulled pork with coleslaw on a house made bun 10.50

*Meenach Meatball* – House made pork meatballs, caramelized onions, roasted red peppers, provolone cheese & red sauce served in a mezzaluna 10

*Cochran Mezzaluna* – Linguica sausage, fontina, smoked onions, Mama Lils peppers, creamy mustard 11

## PIZZA

*Alice* – Red sauce & house cheese blend 11

Add meat 2

Add fresh veggie 1

*Gordon* – Red Sauce, house cheese blend, Pepperoni, Italian sausage, Kalamata olives & roasted Cremini mushrooms 16

*Waikiki* – Red sauce, house cheese blend, sweet Coppa, smoked back bacon, caramelized pineapple & roasted jalapeño 15

*Kerri Lynn Margherita* – Red Sauce, fresh mozzarella & fresh basil 12

Add ham 2

Add fresh tomato 1

**\*Kiernan** – Heavy cream, house cheese blend, Italian sausage, arugula, over medium egg, topped with truffle oil tossed arugula 15

*Longfellow* – Red sauce, soppressata, basil, fresh mozzarella, Mama Lils peppers, finished with a honey drizzle 15.50

*LaCrosse* – Olive oil, fresh mozzarella, house made Italian sausage, red pepper preserves, fresh basil & shaved pecorino 16

*Fairview* – Heavy cream, house cheese blend, house smoked back bacon, pears, gorgonzola cheese crumbles, white balsamic reduction 15.50

*Cleveland* – Extra virgin olive oil, roasted Yukon gold potatoes, goat cheese, linguica sausage, red onions, fresh basil and roasted garlic 15

**\*\*Cora** – Arugula pesto, house cheese blend, oven roasted diced chicken breast, artichoke hearts & herbed cherry tomatoes 15

*Dalton* – Honey apple BBQ sauce, house cheese blend, pulled pork, caramelized onion & coleslaw 14.50

*Providence* – Heavy cream, house cheese blend, roasted brussel sprouts, bacon, smoked red onions, finished with a dark balsamic reduction 14

*Wellington* – Heavy cream, house cheese blend, roasted asparagus, roasted Cremini mushrooms, roasted garlic & oregano 14

*“D” Street* – Yellow coconut curry, house cheese blend, chicken, potato, carrot, jalapeno, spicy Sriracha sauce, cilantro & lime juice 15

*Please let your server know if you would like to substitute any toppings*

*Flying Goat Cheese Blend: Mozzarella, Provolone, Fontina and Parmesan*

## DESSERTS

Fruit Cobbler 6

Stout Float (root beer for kids) 6

Chocolate Chip Cookie ice cream sandwich 5

Fry Bread with cinnamon and sugar 5

Chocolate Chunk Brownie 5

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

\*\*Items on our menu may be prepared with or around nuts and egg, please let your server know if you have any food sensitivities.

