

BAR SNACKS

MARINATED OLIVES (contains pits)	\$4
CURRY CHEX MIX plantains, pepitas, peanuts, rice chex (GF)	\$3
SPICY TOASTED CHICKPEAS	\$3
PICKLED VEGETABLES spicy carrots, garlic-dill zucchini, pickled red onions from Pork & Pickles	\$5
CHIPS & SALSA medium salsa and Shagbark corn chips	\$4

SMALL PLATES & SHAREABLES

BEANS AND RICE Shagbark black beans and cilantro lime rice	\$4
NACHOS Shagbark chips, cheddar cheese sauce, medium salsa, your choice of chorizo or black beans, and more.	\$9

SALADS

KALE CAESAR romaine, cucumber, croutons, homemade caesar dressing Make it a meal and add King Family Chicken breast (\$4)	\$8
NUTS & GREENS apples, arugula, nuts, pepitas, chevre, red wine vinaigrette	\$7

ENTREES

BARBACOA TACO BOWL slow roasted Dexter Run Pork, local ham, swiss cheese, dijonaise, dill pickle served with a side salad	\$15
CUBAN SANDWICH slow roasted Dexter Run Pork, local ham, swiss cheese, dijonaise, dill pickle served with a side salad	\$14
SALMON BURGER Crumbs' Bakery brioche bun, tzatziki sauce, dill & served with a side salad	\$15
CHICKEN MACRO BOWL rotating seasonal veggies, quinoa, barley, roasted chicken. choice of sauce: miso vinaigrette, herbed buttermilk dressing, honey dijon	\$15
PLANT BASED MACRO BOWL rotating seasonal veggies, quinoa, barley, chickpeas, nuts. choice of sauce: miso vinaigrette, herbed buttermilk dressing, honey dijon	\$14

