

APPETIZERS

Veggie House-Made Onion Rings \$10
Served with Ranch & Chipotle BBQ

Veggie Fried Pickles \$10.50
Served with Spicy Aioli & Honey Mustard

Veggie Club-Haus Giant Pretzel \$10.50
German Style Pretzel served with Stone-Ground Mustard, Honey Mustard, & Cheese Sauce

Veggie Cheese Stix \$9.50
Served with Marinara

GF Veggie Spinach & Artichoke Dip \$10.50
Served with Pita, Celery, & topped with Parmesan Cheese. Make it Gluten Free: Ask your server to hold the Pita!

Chicken Strips \$10.50
Served with House BBQ

GF V Hummus Platter \$10.50
Roasted Garlic Hummus & Spinach Hummus served with Pita & Cucumber. Make it Gluten Free: Ask your server to hold the Pita!

GF Steak-Bites* \$14

Certified Angus Beef aged for 28 Days, otopop a bed of dressed Arugula. Served with a side of Tiger Dill Sauce. We raise a glass to our friends at Ringside Steakhouse.

TOTS & FRIES

V Basket (Tots or Fries) \$6
Tots are Gluten Free!
*** Try it Cajun for \$0.50! ***

Bacon Cheese Fries \$12
Crispy French Fries lathered in our Cheese Sauce, topped with Bacon & Green Onions.

GF Veggie Totchos Grande \$13
Chili, Cheddar, Jack Cheese, Jalapeños, Diced Roma Tomatoes, Sour Cream, Cilantro, Jalapeño Yogurt Sauce
*** Choice of Protein: \$4 ***

CHARCUTERIE & CHEESE

We Cannot Substitute

Any Items On The Charcuterie & Cheese boards!

European Board \$16
Purple Haze, Manchego, Bellavitano Gold, Sopprasata, Spanish Chorizo, Bayonne Ham

Cheese Board \$16
Purple Haze, Manchego, Bellavitano Gold, Bay Bleu, Ewephoria, Face Rock Aged Cheddar

Domestic Board \$16
Bay Bleu, Ewephoria, Face Rock Aged Cheddar, Wild Boar Salami, Salami Nostrano, Mole Salami

SALADS & SOUPS

House-Made Dressings:

House Vinaigrette, Raspberry Vinaigrette, Green Parmesan Dressing, Ranch, Bleu Cheese, Honey Mustard

Veggie Small House Salad \$6.50
Mixed Greens, Grape Tomatoes, Cucumbers, Red Onions, Croutons, Choice of Dressing

Veggie Large House Salad \$10
Mixed Greens, Grape Tomatoes, Cucumbers, Red Onions, Croutons, Choice of Dressing

GF Veggie Quinoa/Beet/Kale Salad \$14
Quinoa, Beets, Kale, Feta, Red Bell Peppers, Cucumbers, Green Onions, Cilantro, Black Beans, tossed in our House Vinaigrette, Served with Pita

GF Steak Salad \$16
Spring Mix, Certified Angus Steak, Banana Peppers, Bleu Cheese Crumbles, Grape Tomatoes, Red Onions, Radishes, Cucumbers, Choice of Dressing
***Served with Slice of Rustic White Bread**

Veggie Grilled Romaine Salad \$13
Romaine Hearts, Shaved Parmesan, Croutons, Green Parmesan Dressing
*** Add a Chicken Breast \$4 ***

GF Spinach Salad \$14
Spinach, Goat Cheese, Grape Tomatoes, Candied Walnuts, Bacon Crumbles, Red Onions, Balsamic Glaze

Veggie Tomato Bisque \$7
Creamy Roma Tomato Soup, served with Rustic White Bread

GF Veggie Vegetarian Chili \$7
Want it Vegan, Hold the Cheese & Sour Cream
*** Add Choice of Protein \$4 ***

GF V.E.B. SIGNATURE SMOKED WINGS

Try an order brushed with one sauce, or dry-rubbed with any sauces on the side!

3 Set \$9.50
Served with celery & your choice of Ranch or Bleu Cheese

6 Set \$15.50
Served with celery & your choice of Ranch or Bleu Cheese

9 set \$21
Served with celery & your choice of Ranch or Bleu Cheese

House-Made Sauces

House Mild
House BBQ
Teriyaki
Garlic/Lime/Cilantro

HOT House Hot
HOT Chipotle BBQ
HOT Szechuan Zing
HOT K2 Habanero

15% gratuity will automatically be added to parties of 8 or more.
No separate checks.

All Burgers & Sandwiches served A la Carte!

Add a Side of Fries or Tots \$3

Add a Side Salad \$4

BURGERS*

All Burgers Served on a Brioche Sesame Bun

Glendo-Burger \$10

Cheddar, Smoke-House Sauce,
Lettuce, Tomato, White Onion,
Pickle

Bacon Cheddar \$12.50

Cheddar, Bacon, Mayo, Lettuce,
White Onions, Tomato

Kimchi Sunrise \$13

Jalapeños, Pork-Belly,
Szechuan Zing, Kimchi,
Sunnyside Egg*, Cilantro,
Sesame Seeds

Sautéed Mushroom &

Gruyere \$12.50

Gruyere, Caramelized Onions,
Sautéed Mushrooms

Sweet & Spicy \$13

Pork-Belly, Pineapple,
Char-Grilled Jalapeño, Fried
Egg*, Cheddar, House BBQ

Substitute any burger with an
"Impossible Burger" Meatless Patty!
\$2.00

Black & Bleu \$13

Kale Chip, Bacon, Chipotle BBQ,
Caramelized Onions, Bleu
Cheese Crumbles, Cajun
Seasoning

No Moo for You! \$15 (Impossible Patty)

Basil Pesto, Sundried
Tomatoes, Kale Chip, Pickled
Onions, on Vegan Ciabatta.
Remove the Pesto to make it
Vegan!

MAC & CHEESE

Mac & Cheese Bowl \$12

Cavatappi Noodles, House-Made Cheese Sauce, Cheddar, Parmesan Panko, Topped with Shaved Parmesan.

Add Brisket, Pork, Chicken, or Bacon! \$4

PIZZA

All V.E.B. Pizza's come on a House-Made 10" Crust

Sausage & Pepper \$12.50

Marinara, Mozzarella, Provolone,
Fennel Sausage, Banana
Peppers, Peruvian Sweet
Peppers

Cheese \$11.50

Marinara, Mozzarella, Provolone,
Parmesan

Margherita 12.50

Marinara, Fresh Mozzarella,
Fresh Basil

Bayonne Ham & Arugula

\$12.50

Marinara, Mozzarella, Provolone,
Bayonne, Arugula tossed in
House Vinaigrette, Topped with
Grated Parmesan

Balsamic Kale Deluxe

\$12.50

Garlic Oil, Kale, Goat Cheese,
Mozzarella, Provolone,
Caramelized Onions, Balsamic
Glaze

Pepperoni \$12.50

Marinara, Mozzarella, Provolone,
Pepperoni, Topped with Grated
Parmesan

CHICKEN SANDOS

Add Bacon for \$2

Chipotle BBQ Fried Chicken \$12

Chipotle BBQ, Lemon Pepper Aioli, Pickles, Slaw,
Pickled Onions, Brioche Bun

Grilled Chicken Sando \$12

Basil Pesto, Avocado, Cheddar, Tomato, Red Onions,
Brioche Bun

SMOKED MEAT SANDOS

Add Bacon for \$2

Backyard BBQ Sando \$12

Your Choice of Pork or Brisket, your choice of BBQ
Sauce, Crinkle Pickles, Slaw, Smokehouse Sauce,
Ciabatta Bun

House BBQ Brisket Sando \$12

Brisket, Cheddar, Crinkle Pickles, House BBQ, Horsey
Sauce, Ciabatta Bun

MELTS & HOAGIES

Pork-Belly Cubano \$12

Pork-Belly, Emmental Swiss, Crinkle Pickles, Yellow
Mustard, House Hot Sauce, Ciabatta Hoagie

Elevated Emily's \$12

Brisket, Emmental Swiss, Caramelized Onions,
Sautéed Mushrooms, Horsey Sauce, Ciabatta
Hoagie, Served with Au Jus

Adult Grilled Cheese \$12

Smoked Gouda, Provolone, Basil Pesto, Balsamic
Glaze, Sun Dried Tomatoes, Kale, Rustic White
Bread

Salmon Banh Mi \$16

Smoked Salmon, Kimchi, Cucumber, Avocado,
Radish, Jalapeños, Cilantro, Spicy Aioli, Hoagie Roll

*All of our burgers and eggs
are cooked to order. Consuming raw
or undercooked meat, eggs, and seafood
may increase your risk for foodborne illness.

Gluten Free?
Ask about our Buns and Pizza Crust!
GF = Gluten Free V = Vegan