

SMALL PLATES

- Plank Fries** (GF) ~ Hand-cut fries with Hobbit's Habit ketchup 7
 Add: Garlic, parmesan and herbs (GF) \$2
 BBQ pulled pork and cheese sauce \$5
 Carne Asada, avocado, sour cream and cheese sauce (GF) \$6
- Grilled Carrots** (GF) 9
 Served over curry spiced yogurt with herbs and toasted pepitas
- Grilled Shrimp Skewers** (GF) 14
 Served over romesco sauce, finished with toasted Oregon filberts and grilled lemon
- Plank Town Hummus Plate** 13
 Rotating variety of hummus and accompaniments
- Heirloom Tomato** (GF) 8
 Thick sliced heirloom tomato, whipped feta, sliced cucumber, red onion, basil and capers
- Tacos** (GF) 14
 Choice of Shrimp or Carne Asada, slaw*, red onion, habanero sauce and cilantro, served with spicy Hobbit's Habit pickled vegetables
- House Roasted and Spiced Nuts** (GF) 6

SALADS & SOUP

- Strawberry Salmon Salad** (GF) 20
 Pan seared salmon filet over spinach with fresh strawberries, blue cheese, toasted Oregon filberts and strawberry vinaigrette
- Caesar Salad** (GF) 8
 Chopped romaine tossed in caesar dressing*, topped with crispy stone-ground polenta croutons and parmesan cheese
- Mediterranean Salad** (GF) 13
 Spring mix lightly tossed in a lemon tahini dressing with marinated garbanzo beans, tomato, red onion, cucumber, kalamata olives and feta cheese
- Side Salad** (GF) 6
 Spring mix, radish, pickled onion, tomato and choice of dressing: ranch, caesar*, blue cheese, roasted garlic vinaigrette, strawberry vinaigrette or lemon tahini (add cup of soup for \$3)

Add To Any Salad

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|-------------------------------|--------------------------|
| Shrimp Skewers \$12 | Smoked Salmon \$8 |
| Jerk Rubbed Chicken Thigh \$8 | Sliced 8 oz Sirloin \$15 |
| Confit Chicken Thigh \$8 | Marinated Portobello \$5 |
| Pan Seared Salmon \$12 | |

- Soup of the Day** ~ Daily selections 4/6

DESSERTS & BEER PAIRINGS

Please ask your server!

SANDWICHES

Burgers & sandwiches served with fries, coleslaw, or cup of soup*

- Plank Town Burger*** 13
 Lettuce, tomato, pickled onion and aioli*
- Bacon Cheddar Burger*** 17
 Bacon, cheddar, lettuce, tomato, pickled onion and horseradish sauce
- BBQ Burger*** 17
 Fried jalapeños, Streetcar Stout BBQ sauce, slaw*, cheddar, bacon and Bread & Butter pickles made with FURTHR Amber
- Madeira Mushroom Burger*** 16
 Sautéed mushrooms in a creamy Madeira wine and chèvre sauce, toasted Oregon filberts and fresh arugula
- Grilled Portobello Sandwich** 13
 FURTHR Amber marinated portobello cap, house vegan aioli, mixed greens, tomato, avocado, Blue Pool dill pickles and red onion on a house bun
- Pulled Pork Sandwich** 14
 Coleslaw*, Blue Pool dill pickles and Streetcar Stout BBQ sauce
- Apple and Pork Dip** 14
 Pulled pork, apple chutney and Swiss cheese on ciabatta, served with beer cheese jus
- Mushroom Dip** 14
 Sautéed mushrooms, onions, peppers, roasted garlic, spinach and swiss cheese on ciabatta, served with beer cheese jus
- Jerk Chicken Thigh Sandwich** 14
 Grilled jerk marinated chicken thigh, slaw*, pickled pineapple, avocado and aioli* on ciabatta
- Nashville Hot Fried Chicken Sandwich** 16
 Fried chicken thigh glazed in a sweet and spicy sauce, slaw* and pickles
*Substitute garlic herb fries for \$1, BBQ pulled pork fries or side salad for \$3
 Substitute a marinated portobello for protein gratis, add cheese for \$1
 Burgers cooked medium* unless otherwise requested*

ENTRÉES

- Mac & Cheese** 13
 Cavatappi pasta in a our house-made cheese sauce topped with fresh herbs and parmesan panko
 Add pulled pork, bacon or sautéed mushrooms \$4
- Beer Battered Fish & Chips** 20
 Alpine Trail Pale Ale beer battered salmon with fries, slaw* and tartar* sauce
- Grilled Sirloin** (GF) 26
 Yam purée, grilled carrots and chimichurri
- Confit Chicken Thigh** (GF) 21
 Tender and slow cooked chicken thigh over creamy chèvre polenta, grilled asparagus and grilled tomatoes, fresh herbs and arugula
- Pan Seared Salmon** (GF) 24
 Roasted herb Yukon Gold potatoes, grilled asparagus, romesco sauce and fresh herbs

(GF) ~ gluten free dish (GF) ~ gluten free option available

We do not have a dedicated gluten-free kitchen. All of our food is prepared in a shared kitchen and cross-contact with gluten-containing ingredients can occur.

A gratuity of 18% will be added for parties of seven or more.
 A charge of 50¢ per item will be added to take-out orders.