

LUNCH MENU



LUNCH MENU STARTS AT 12PM | FULL MENU STARTS AT 4PM

STARTER

PORK BELLY POUTINE

fries, cheese curds, gravy, pork belly confit, poached egg, chives 14

CUTTING BOARDS might be nutty
cheese 15 | meat 16 | combo 22

CRISPY BRUSSEL SPROUTS

balsamic, garlic, salt, pepper 11
add bacon 4 goat cheese 3

FIRE ROASTED WINGS

whole chicken wings, bourbon sriracha glaze, sesame seeds 14

FRIED PICKLE SPEARS [6]

beer battered, served with adobo ranch 11

SPINACH ARTICHOKE DIP

served with tortilla chips 12

WHITE FISH DIP

served with cajun potato chips 13

LOONEY SHROOMS

beer-battered buttons stuffed with dried cranberries, goat cheese, cream cheese, herbs, sriracha-mayo 12

CARNIVAL PRETZELS

fresh baked, dipping sauces 12

BANGKOK BRUSSELS

thai inspired sauce, sesame seed, cilantro 12

JOHNNY'S BREADSTICKS

deep dish, garlic parm butter, marinara sauce parm dipping sauce 11 | ADD mozzarella blend +1

SOUPS

CHICKEN TORTILLA SOUP

tortilla strips & garnish with cilantro 8

FRENCH ONION SOUP 7

BEER CHEESE SOUP 7

SALADS

ORCHARD APPLE SALAD ^{GF}

grilled apples, spiced pecans, cranberries, bleu cheese, red onion, arugula, maple-vinaigrette 15 add bacon 4

THAI PEANUT SALAD

mixed greens, cabbage medley, thai peanut dressing, wonton strips, sesame seeds, chopped peanuts 14

ROASTED VEGGIE SALAD ^{GF}

onion, zucchini, squash, carrots, arugula, goat cheese 14

BLT WEDGE

bacon, iceberg, tomato, bleu cheese crumbles, bleu cheese dressing 16

KARAAGE VEGAN TOFU SALAD ^{GF}

tossed in buffalo, mixed greens, cherry tomato, vegan cheese, red onion, vegan ranch 16

TACO SALAD

mixed greens, cheddar, seasoned ground beef, pico, jalapeño, crispy flour tortilla, adobo ranch 17

ANTIPASTO SALAD ^{GF}

mixed greens, salami, capicola, garbanzo beans, goat cheese, pepperoncini, red onion, red wine vinaigrette 17

HANDWICHES

SERVED WITH HAND CUT FRIES OR SUBSTITUTE ONION RINGS OR A SALAD FOR 2

MIKELLY BACON POPPIN GRILLED CHEESE

blended cheese, cream cheese, brie, jalapeno & bacon, rustic italian 16

RIDICULOUSLY GOOD GRILLED CHEESE

side of tomato jam, rustic italian 14

BLT

pecan smoked bacon, arugula, tomato, garlic aioli, rustic italian 16

PORTABELLA

green chilies, sharp cheddar, greens, tomato, onion, garlic aioli, brioche bun 16

BETTY BURGER

pecan smoked bacon, sharp cheddar, garlic aioli, greens, tomato, onion, brioche bun 18

BETTY'S RODEO BURGER | add bacon +3

mixed greens, white cheddar cheese, BBQ sauce, jalapeño pickle relish, topped with crispy onion ring straws 18

KARAAGE TOFU KIMCHI SANDWICH {vegan & gluten free}

kimchi, cabbage, mixed greens, vegan ranch, gluten free bun 17

FWANCH DEEP

braised beef, sharp cheddar, horseradish sauce, au jus, hoagie roll 18

THE IMPOSTER {beyond meat is plant-based burger}

beyond meat, greens, tomato, onion, aioli, cheddar cheese, brioche bun 17

CUBAN

ham, pork belly, pickles, mustard, cheddar, hoagie 18

SOUTHERN CHICKEN

parmesan crusted chicken, shredded lettuce, pickle, mayo, brioche bun 17

PHILLY CHEESE STEAK SANDWICH

slow roasted beef brisket, caramelized onions and green peppers, pepper jack cheese, garlic aioli, hoagie roll 18

BETTY'S REUBEN

smoked turkey, sharp cheddar, russian dressing, cole slaw, marble rye 16

SWEETS

HOMEMADE DONUTS

choose 3 for 9

POWDERED SUGAR-CINNAMON SUGAR MAPLE BACON-PEANUT BUTTER & SRIRACHA

APPLE BROWN BETTY

vanilla ice cream 9

ONE-EYED BROWNIE

warm chocolate brownie, candied-pecans, caramel drizzle 7

STRAIGHT UP ICE CREAM

a scoop of treat dreams
5 butterbeer [or] salted caramel brown bread

BUTTER BEER SUNDAE

treat dreams butterbeer ice cream, hot fudge, whipped cream, nuts, cherry 10

DONUT OF THE WEEK

ask your server for details 6

SIDES

ROASTED

VEGETABLES ^{GF} 5

BLACK BEANS ^{GF} 5

ONION RINGS 6

HAND-CUT FRIES 4

COLE SLAW ^{GF} 4

SIDE SALAD

WITH CROUTONS 5

ARUGULA SALAD ^{GF} 5



GLUTEN FREE

ASK YOUR SERVER FOR ADDITIONAL ITEMS THAT CAN BE EASILY MODIFIED FOR MORE GF OPTIONS

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Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. **ALLERGY ALERT:** we cannot guarantee an allergen-free kitchen or the ingredients we receive from vendors. Please ask for a manager, only a manager can advise on what we can safely accommodate.