



STARTERS	PORK BELLY POUTINE fries, cheese curds, gravy, pork belly confit, poached egg, chives 14	SAUTÉED FIRECRACKER SHRIMP cajun, lemon zest, garlic compound butter, coleslaw crispy potato hash, radicchio, toasted sesame seeds spicy mayo 15	WHITE FISH DIP cajun potato chips, capers & minced red onions 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
	TUNA NACHOS wontons, sesame seed grilled ahi tuna, wasabi mayo, jalapeño, micro greens, watermelon radishes 20	ON THE HALF SHELL OR ROASTED half dozen 20 whole 38	CARNIVAL PRETZELS fresh baked, dipping sauces 12
	[6] FRIED PICKLE SPEARS beer battered, served with adobo ranch 12	ROCKEFELLER 1/2 DOZEN spinach, cheese, artichoke, bacon, bread crumbs 26	BANGKOK BRUSSELS thai inspired sauce, sesame seed, cilantro 12
	LOONEY SHROOMS beer-battered buttons stuffed, dried, cranberries, goat cheese, cream cheese, herbs, sriracha-mayo 12	SPINACH ARTICHOKE DIP served with tortilla chips 13	JOHNNY’S BREADSTICKS deep dish, garlic parm butter, marinara sauce parm dipping sauce 11 ADD mozzarella blend +1

SOUP & SUCH		HANDWICHES	
BEER CHEESE SOUP 7 FRENCH ONION SOUP 7 CHICKEN TORTILLA SOUP tortilla strips & garnish with cilantro 8 CHICKEN & SAUSAGE GUMBO 13 add [3] shrimp +3		SERVED WITH HAND CUT FRIES SUBSTITUTE GARLIC PARMESAN FRIES +1 [OR] ONION RINGS OR A SALAD FOR +2	

SALADS		MIKELLY BACON POPPIN GRILLED CHEESE blended cheese, cream cheese, brie, jalapeño & bacon, rustic italian 17	
ORCHARD APPLE SALAD grilled apples, spiced pecans, cranberries, bleu cheese, red onion, arugula, maple-vinaigrette 15 add bacon 4		RIDICULOUSLY GOOD GRILLED CHEESE side of tomato jam, rustic italian 14	
THAI PEANUT SALAD mixed greens, cabbage medley, thai peanut dressing, wonton strips, sesame seeds, chopped peanuts 14		THAI PEANUT CHICKEN WRAP mixed greens, house-made Thai peanut butter dressing, crispy wonton strips & roasted peanuts 18	
ROASTED VEGGIE SALAD onion, zucchini, squash, carrots, arugula, goat cheese 14		BUFFALO CHICKEN WRAP mixed greens, house-made blue cheese dressing, spicy buffalo sauce pickled red onions and fresh watermelon radish 18	
BLT WEDGE bacon, iceberg, tomato, bleu cheese crumbles, bleu cheese dressing 16		BLT pecan smoked bacon, arugula, tomato, garlic aioli, rustic italian 16	
KARAAGE VEGAN TOFU SALAD tossed in buffalo, mixed greens, cherry tomato, vegan cheese, red onion, vegan ranch 17		PORTABELLA green chilies, sharp cheddar, greens, tomato, onion, garlic aioli, brioche bun 17	
TACO SALAD mixed greens, cheddar, seasoned ground beef, pico, jalapeño, crispy flour tortilla, sour cream, adobo ranch 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	
ANTIPASTO SALAD mixed greens, salami, capicola, garbanzo beans, goat cheese, pepperoncini, red onion, red wine vinaigrette 17		PHILLY CHEESE STEAK SANDWICH slow roasted beef brisket, caramelized onions and green peppers, pepper jack cheese, garlic aioli, hoagie roll 18	
PLATES		KARAAGE TOFU KIMCHI SANDWICH {vegan & gluten free} kimchi, cabbage, mixed greens, vegan ranch, gluten free bun 18	
CHICKEN TCHOUPITOULAS cajun seasoning, andouille sausage, green chilies, potatoes, béarnaise 18		BETTY BURGER pecan smoked bacon, sharp cheddar, garlic aioli, greens, tomato, onion, brioche bun 18	
PAILLARD OF THE COMMUNITY parmesan-breaded chicken, lemon, garlic, parsley, noodles, blistered tomato, arugula, olive oil 18		FWANCH DEEP braised beef, sharp cheddar, horseradish sauce, au jus, hoagie roll 18	
NEW BREADED PORK SCHNITZEL pork loin, mashed potatoes, garlic butter green beans, pork gravy 22		THE IMPOSTER {beyond meat is plant-based burger} beyond meat, greens, tomato, onion, aioli, cheddar cheese, brioche bun 17	
TUNA POKE BOWL seared sesame encrusted tuna, pickled ginger, cucumbers, shredded carrots, shredded red cabbage, jalapeños, edamame, soy sauce, sesame seeds, avocado lime cream, wasabi mayo served over rice 20		CUBAN ham, pork belly, pickles, mustard, cheddar, hoagie 18	
SCOTTISH SALMON blackened salmon, coconut rice, cilantro sauce 22		SOUTHERN CHICKEN parmesan crusted chicken, shredded lettuce, pickle, mayo, brioche bun 17	
NEW BEEF STROGANOFF creamy mushroom sauce, beef tenderloin, onions, egg noodles 22		BETTY'S REUBEN smoked turkey, sharp cheddar, russian dressing, coleslaw, marble rye 16	
OBLIGATORY FISH & CHIPS fresh fish fillet, hand cut fries, cole slaw, lemon-caper aioli 24			
STEAK FRITES top sirloin, chimichurri, fries, arugula salad 27			
VACA TACOS braised beef, cheddar, pico, cilantro sauce, side of black beans 18			
POOR MAN’S PLATE kielbasa, rice, black beans, melted cheddar, sour cream, chives 15			
WILD MUSHROOM RAVIOLI maitakes, portobello, woody shiitakes, crimini & meaty oyster mushroom stuffed ravioli coated in house-made bechamel sauce 16			
VEGAN SOY TACOS soy chorizo, pico, lettuce, side of black beans 15			
FISH TACOS flour tortillas, fried cod, pico, avocado lime crema coleslaw with a side of cilantro rice 20			
VEGAN NACHOS corn chips, vegan nacho cheese, black beans, soy chorizo, pico 18			
TUNA TACOS flour tortillas, sesame seed grilled ahi tuna, pico, wasabi mayo, watermelon radish, cilantro lime rice 20			
NEW MEATLOAF mashed potatoes, garlic butter green beans, pork gravy 22			

SWEETS		SIDES	
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 8 STRAIGHT UP ICE CREAM a scoop of treat dreams 6 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		ROASTED ROASTED VEGGIES 6 BLACK BEANS 5 ONION RINGS 7 HAND-CUT FRIES 5 GARLIC PARMESAN FRIES 6 COLE SLAW 5 SIDE SALAD WITH CROUTONS 6 ARUGULA SALAD 6	
		= GLUTEN FREE (ASK YOUR SERVER FOR ADDITIONAL ITEMS THAT CAN BE EASILY MODIFIED FOR MORE GF OPTIONS)	

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.		OEB262109
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