



# BRANCH LINE

## DINNER

### STARTERS

<b>STICKY RIBS</b> <i>gf</i>	19
<i>sherry glaze, buttermilk coleslaw, pickled fresno chilis</i>	
<b>HARISSA GRILLED SHRIMP</b> <i>gf</i>	19
<i>chimichurri, lemon-saffron aioli</i>	
<b>SUGAR SNAP PEA SALAD</b> <i>gf/veg</i>	16
<i>almond vinaigrette, red onion, mint, ricotta</i>	
<b>SPANISH OCTOPUS</b> <i>gf</i>	20
<i>lidrivo olive oil, paprika, olive tapenade, roasted garlic aioli</i>	
<b>CLASSIC CAESAR SALAD</b>	17
<i>romaine, croutons, anchovy dressing</i>	

#### ADD TO ANY SALAD:

CHICKEN \$7, AVOCADO \$3  
 SHRIMP \$10, HARD BOILED EGG \$2  
 MARINATED TOFU \$6

## ROTISSERIE CHICKEN *gf*

*pasture raised  
 Crystal Valley Farm, IN*

<b>CHICKEN DRIPPINGS</b>	5
<i>served with iggy's francese bread</i>	
	<b>half / whole</b>
<b>BRANCH LINE BIRD</b>	28 / 48
<i>roasted green thumb farm potatoes, house sauce</i>	
<b>PIRI PIRI CHICKEN</b>	28 / 48
<i>piri piri, lemon, garlic, cilantro, garlic fries</i>	
<b>TRUFFLE-DIJON CHICKEN</b>	28 / 48
<i>wildflower honey, burgundy truffle, mustard seed truffle fries</i>	

### PLATES

#### WINE OF THE MOMENT

'23 KELLEY FOX "NERTHUS" WHITE BLEND 16/72  
*Willamette Valley, Oregon  
 60% muscat and 40% old vine pinot noir blended with a touch of black raspberry wine. malolactic fermentation in stainless steel. bone dry, but juicy, with clean minerality.*

### SIDES

<b>MASHED POTATOES</b> <i>gf/veg</i>	10
<i>classic buttery mashed potatoes</i>	
<b>CRISPY FRIED POTATOES</b> <i>gf/veg</i>	12
<i>dill, lemon, feta</i>	
<b>ROASTED WILD MUSHROOMS</b> <i>gf/veg</i>	14
<i>red wine agrodolce, crispy shallots</i>	
<b>MARINATED CUCUMBERS</b> <i>gf/veg</i>	8
<i>buttermilk, mint</i>	
<b>SHELLS &amp; CHEESE</b> <i>veg</i>	13
<i>sharp cheddar, old bay crumbs</i>	
<b>SHOESTRING FRENCH FRIES</b> <i>gf/veg</i>	9
<i>rosemary or garlic truffle + \$2</i>	
<b>ROASTED BROCCOLINI</b> <i>veg</i>	13
<i>greek yogurt, green tahini, pangrattato</i>	

<b>EGGPLANT PARMESAN</b> <i>veg</i>	28
<i>stracciatella, heirloom tomatoes, basil</i>	
<b>SAUSAGE &amp; TUSCAN KALE CAVATELLI</b>	29
<i>lemon, garlic, calabrian chili, pecorino</i>	
<b>GRILLED AUSTRALIAN LAMB KEBABS</b>	31
<i>preserved lemon labneh, couscous, butternut squash apricot, toasted almond, aleppo pepper oil</i>	
<b>ROASTED COD LOIN</b>	34
<i>vindaloo jus, kabocha squash, coconut, crispy shallot</i>	
<b>PRIME BAVETTE STEAK FRITES*</b> <i>gf</i>	37
<i>bèarnaise butter, pickled onion, herb fries, gribiche</i>	
<b>WILD BOAR BOLOGNESE</b>	32
<i>tagliatelle, pickled lemon, broccolini, pecorino</i>	
<b>GRILLED TAVERN BURGER*</b>	23
<i>sesame seed bun, grilled onion, gruyere tangy house sauce</i>	
<b>WARM HARVEST SALAD</b> <i>gf/veg</i>	20
<i>roasted vegetables, romesco, spiced hazelnuts greek olive oil</i>	
<b>ADD MARINATED TOFU \$6</b>	



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server if anyone in your party has a food allergy.