

EATS

STARTERS

CHICKEN AND WAFFLES (6) 10

Vermont maple syrup

BEEF SLIDERS (2) 8

sharp cheddar, cajun remoulade sauce, tomato-sesame jam and alfalfa sprouts

CHIPS AND DIPS [V] 10

guajillo chile-tomato salsa, creamy jalapeño queso dip, and avocado-tomatillo salsa with taro and corn tortilla chips

PRETZEL KNOTS (5) [V] 7

with jalapeno cheese sauce

CORN DOGS (4) 7

all beef dogs with honey mustard and curried ketchup

EMPANADAS (2) [V] 7

kabocha squash, pasilla pepper, scallion and queso fresco filling with chipotle cream

- each additional empanada \$3.5

MAC AND CHEESE [V] 7

- add applewood-smoked bacon \$2
- add broccoli \$2

HUMMUS AND VEGGIES [VV] 8

served with grilled flatbread

SALADS

BABY SPINACH & WILD ARUGALA SALAD [VV] [GF] 8

tart apples, toasted pecans, sweet potato, cider vinaigrette

GREENSKEEPER SALAD* [V] 9

avocado, chickpeas, quinoa, cherry tomatoes, fennel, cucumber, baby greens, herb-buttermilk dressing

- add grilled free-range chicken breast \$7
- add 3 grilled wild prawns \$7

ENTREES

JAMBALAYA [DF] [GF] 22

wild prawns, cajun chicken, andouille sausage, creole pepper - tomato sauce and scallion rice

CURRIED SQUASH IN COCONUT BROTH [VV] [GF] 17

bean curd, baby bok choy, shiitake mushrooms, galangal, lemongrass, onion, cilantro, bean thread noodles and garlic-chili sauce

POUTINE STYLE STEAK FRITES* [GF] 21

grilled black angus hanger steak, herb-marinated cheese curds, sautéed mushrooms, garlic chips, beef gravy and crispy french fries

SIDES

PRIVATE RESERVE FRENCH FRIES 5

SWEET POTATO FRENCH FRIES 6

BUTTERMILK BISCUIT W/ HONEY BUTTER 5

SMALL GREEN SALAD, GRILLED LEMON VINAIGRETTE 5

BURGERS & SANDWICHES

GRIDDLED BEYOND BURGER [VV] [DF] 15

grilled red onion-avocado mash, sesame-tomato jam and alfalfa sprouts, on a focaccia bun with a baby greens salad

UP BURGER* 15

local beef, balsamic-caramelized onions, dijon aioli, portobello mushrooms, and arugula on a toasted brioche bun with french fries

- add applewood smoked bacon \$2.5

- add cheese: sharp cheddar, monterey jack, swiss, american, blue cheese, smoked mozzarella \$1

GRILLED CHEESE SANDWICH & TOMATO SOUP [V] 11

monterey jack and sharp cheddar cheese on sourdough & a cup of creamy tomato soup

CUBANO SANDWICH 16

mojo-marinated pork shoulder, sliced ham, swiss cheese, pickles and mustard pressed in a baguette, served with sweet potato french fries

12" THIN CRUST PIZZA

THE CADDY SHACK 16

house-cured pork belly, grape tomatoes, jalapeño peppers, scallions, mozzarella and tomato sauce

THE GIMME [V] 11

mozzarella, provolone, white cheddar and parmesan cheeses, tomato sauce, basil chiffonade

- add pepperoni, pork sausage or mushrooms, \$2.5 each

THE MULLIGAN [V] 14

butternut squash, shiitake mushrooms, pickled onions, broccoli, fresh mozzarella cheese, tomato sauce, parmesan cheese and chili-infused olive oil

THE LINKS [V] 16

fennel pork, hatch green chile chicken and andouille sausages with cremini mushrooms, fresh oregano, mozzarella and tomato sauce

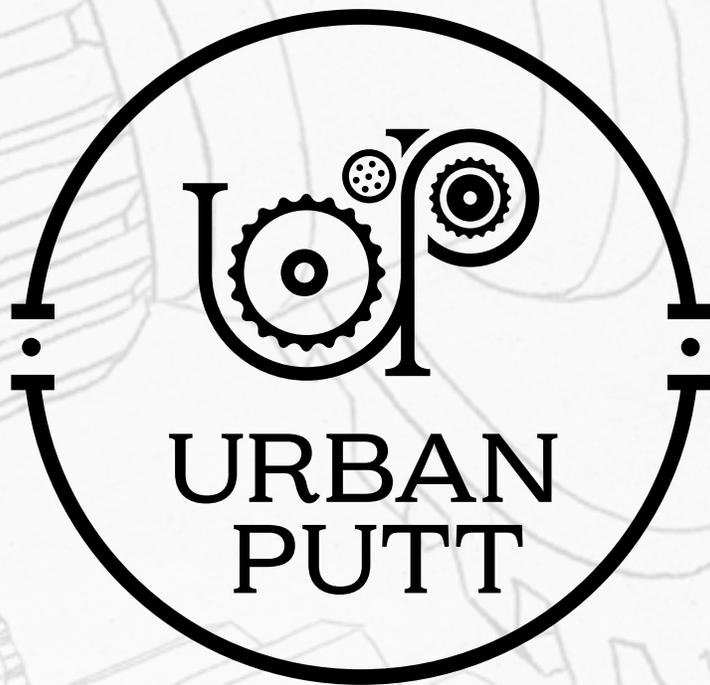
THE BIRDIE 15

free-range chicken, roasted garlic white sauce, grape tomatoes, red onions, parmesan cheese, arugula, grilled lemon vinaigrette

gluten free cauliflower crust available for \$2 extra

DF = dairy-free, GF = gluten-free, V = vegetarian, VV = vegan

* These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have a medical condition.



URBAN
PUTT