



LUNCH MENU \$35

STARTERS

YOUR CHOICE OF:

ROASTED GARLIC HUMMUS

WHIPPED FETA, GRILLED EGGPLANT & ZUCCHINI, CHERRY TOMATOES, KALAMATA OLIVES, LEMON, WALNUT PEPPER OIL, PARSLEY, GRILLED PITA

SHORT RIB & CABBAGE BORSCHT

HORSERADISH, CHIVE CREMA

LONG LAKE CAESAR

CHOPPED ROMAINE HEARTS, BLACK OLIVES, BOILED SHRIMP, ARTICHOKE, HEARTS OF PALM, CHOPPED TOMATO, RED ONION, SHAVED PARMESAN, HARD-BOILED EGG, SOURDOUGH CROUTONS, BUTTERMILK CAESAR VINAIGRETTE

SMOKED BBQ RIB SNACK

BABY BACK RIBS, HOUSE BBQ SAUCE, HOMEMADE POTATO WAFFLE CHIPS

ENTRÉES

YOUR CHOICE OF:

FRIED CHICKEN SANDWICH

BUTTERMILK BRINED CHICKEN THIGHS, CILANTRO JALAPENO SLAW, CUCUMBER PICKLES, TZATZIKI, NASHVILLE HOT AND CORN SALSA

BEEF SHORT RIB 'BIRRIA' TACOS

FOUR CHEESE, ONION, CILANTRO, BIRRIA SAUCE

SEARED SALMON BOWL

GRILLED SALMON, POACHED EGG, KIMCHI, QUINOA, AVOCADO, EDAMAME, NORI, YUM YUM SAUCE

ADD A BEER FLIGHT \$10

COFFEE CHOCOLATE GOLDEN ALE, HAZY IPA,
BIRCH'S BLONDE ALE, BLOOD ORANGE BERLINER WEISS