

SHARABLES & FLATBREAD

Spinach Dip \$9 **GLUTEN FREE**

A bubbling crock of fresh spinach & three creamy cheeses. Served with corn tortilla chips.

Deviled Eggs \$7 **GLUTEN FREE**

Six egg halves filled with your choice of traditional homestyle, cucumber & dill or topped with BBQ pork. Choose any or all!

Cider-Brined Wings \$14

Eight chicken wings brined in hard cider then fried & tossed in Red Hot Riplets seasoning. **GLUTEN FREE**

Ozark Forest Flatbread \$10

Balsamic marinated cremini, white and portabella mushrooms, grilled onion & cauliflower purée. **VEGAN**

Damascus Flatbread \$10

Curried apricots, pistachio nuts, spinach and herbed cream cheese.

Americano Flatbread \$11

Marinara base, grilled chicken breast, applewood smoked bacon, red onion, mozzarella and oregano.

Texas Flatbread \$11

Zesty BBQ sauce topped with house-smoked pulled pork, mozzarella cheese, red onion & candied jalapeños.

SALADS & SANDWICHES

Brick River Caesar Salad \$8

Romaine & Bibb lettuce tossed in buttermilk dressing, dill, lemon zest, shaved parmesan and croutons. Gluten free: substitute pistachios for croutons. Add grilled chicken: \$4

Spinach & Strawberry Salad \$10

Baby spinach, fresh-sliced strawberry, pistachio, red onion and creamy poppyseed dressing. **VEGAN GLUTEN FREE**

Cobb Salad \$12 **GLUTEN FREE**

Spring greens tossed in brown derby dressing & topped with grilled chicken breast, applewood smoked bacon, egg, tomato & crumbled bleu cheese.

BLT Salad \$11

Romaine & Bibb lettuce, Roma tomato, candied bacon and sourdough croutons with buttermilk dressing.

Portabella Grill Sandwich \$11 **VEGAN**

Balsamic marinated portabella mushrooms, roasted red peppers and basil-garlic gremolata on toasted sourdough.

Orchard Grill Sandwich \$11

Fresh-sliced apple, smoked gouda, spinach and apple butter on toasted sourdough bread.

French Onion Chicken Sandwich \$13

Grilled chicken breast topped with caramelized onions, mozzarella and basil-garlic gremolata on a toasted brioche bun.

Pulled Pork Sandwich \$12

Pork shoulder seasoned with our secret blend of ten herbs & spices then slow-smoked over hickory & applewood. Served on a toasted brioche bun with a side of BBQ sauce.

Brick River Burger \$11

6oz. burger with lettuce, tomato, pickles and red onion on a brioche bun. Add cheese \$1.

Stuffed Burger \$14

6oz. burger stuffed with smoked pork, chicken, applewood smoked bacon & American cheese on a toasted brioche bun. Garnished with lettuce, tomato, pickles and red onion.

Kids' Grilled Cheese \$6

American cheese on grilled sourdough bread.

UPGRADE SIDE OF CHIPS TO BRUSSELS SPROUTS OR SIDE SALAD FOR \$2

SIDES & DESSERT

Roasted Brussels Sprouts \$6

Brussels sprouts, olive oil, garlic, salt & pepper

VEGAN

Side of Chips \$4

salted kettle cooked potato chips

GLUTEN FREE

Flourless Chocolate Torte \$5

Rich flourless chocolate torte with raspberry sauce

GLUTEN FREE

ENTREES

Mushroom Risotto \$15 **VEGAN GLUTEN FREE**

Creamy Arborio rice with sauteed cremini, white and portabella mushrooms & fresh baby spinach.

Pulled Pork Mac & Cheese \$14

Cavatappi noodles tossed in a creamy blend of three cheeses & topped with house-smoked pulled pork and BBQ sauce.

Mac & Cheese \$9

Cavatappi noodles tossed in a creamy blend of three cheeses.

OUR ENTIRE MENU CAN BE MADE GLUTEN FREE AT NO ADDITIONAL CHARGE!