

## SMALL STUFF

### WINGS {12}

1lb bbq or buffalo wings served with fried brussels and apricot horseradish cream

### VEGGIE WINGS {12}

bbq or buffalo seitan served with fried brussels and apricot horseradish cream (v, v̄)

### CAULIFLOWER FRITTERS {10}

cauliflower fritters tossed in sesame glaze over spicy peanut butter collard greens (v̄)

### CAPRESE SOFT PRETZEL KNOTS {6}

housemade basil pretzel topped with fresh mozzarella, cherry tomatoes & balsamic reduction drizzle (v)

### FRIED GREEN TOMATO TOAST {10}

black toast topped with pimiento cheese, fried green tomatoes, pickled peanuts, and white BBQ sauce (v)

### LOADED PIEROGI NACHOS {11}

potato & cheese pierogis, sautéed with jalapeños and onions topped with cheddar cheese, elote crema, tomatoes & scallions (v)

*add chorizo \$4*

### MAC & CHEESE {8}

rock shrimp, old bay {13}

buffalo brussels (v) {12}

caprese: tomato, basil & mozzarella (v) {12}

### FRIED PICKLES {9}

fried dill pickle coins served with pickle juice aioli (v)

### PARMESAN HERB FRIES {6}

with buttermilk ranch (v)

(v) *vegetarian, or can be made vegetarian*

(v̄) *vegan, or can be made vegan*

*20% GRATUITY may be added to parties of 6 or more*

*\*Consuming raw or undercooked eggs, beef, lamb, pork, poultry, seafood, shellfish or milk products may increase your chances of foodborne illness.*

## SALADS

*add grilled chicken or seitan \$3 • add steak tips or rock shrimp \$5*

### BUFFALO CAULIFLOWER CAESAR {12}

buffalo cauliflower fritters, cherry tomatoes & chopped romaine tossed in a caesar dressing (v)

### CEDAR POINT COBB {12}

mixed greens, grilled chicken, bacon, tomato, blue cheese, avocado & egg served with a side of blue cheese dressing

### BEER NUT NOODLE SALAD {11}

soba noodles tossed in a spicy peanut butter vinaigrette with napa cabbage, mixed peppers & housemade beer nuts (v̄)

### TOFU WALDORF WEDGE SALAD {13}

tofu, apples, almonds, grapes, celery & scallions tossed in a creamy ginger dressing served over an iceberg wedge (v̄)

## BIGGER STUFF

### FRIED CHICKEN & WAFFLE {17}

boneless buttermilk chicken, fried and served on a cornbread waffle with bbq syrup

### HANGER STEAK & SHRIMP {25}

grilled 6oz hanger steak over mashed potatoes topped with a rock shrimp green chili sauce

### RICOTTA GNOCCHI {17}

housemade ricotta gnocchi with blistered tomatoes, sautéed spinach & whipped ricotta served with an herb rosé wine sauce (v)

### JAMBALAYA {17}

spicy dirty rice with veggies, vegan sausage, tempeh & hearts of palm (v̄)

*We would like to thank our local partners for providing us with top-quality products*

## SANDWICHES

*(choice of salad or fries)*

### ONION BURGER {13}

custom blend local beef, chive cheddar, melted leek aioli, fried onion strings & pickled red onions

### CPBK BURGER {11}

custom blend local beef with lettuce & tomato *add for \$1* • caramelized onions, sautéed mushrooms, fresh jalapeños, swiss, cheddar, american cheese *add for \$2* • bacon, sunny egg, avocado, fontina, chive cheddar cheese, daiya

### RED CURRY CHEESESTEAK {14}

grilled steak tips or seitan, red curry aioli, shredded cabbage, peppers, onions & american or daiya cheese (v̄)

### POPEYE BURGER {13}

spinach & edamame burger with fresh spinach & tomato jam (v̄)

### CUBANO {13}

slow cooked pulled pork adobo, sliced ham, swiss, pickles & mustard on pressed traditional cubano bread

### TEMPEH REUBEN {13}

tempeh bacon, russian dressing, local sauerkraut, swiss on toasted rye bread (v)

### CHICKEN CUTLET SANDWICH {14}

breaded chicken cutlet on ciabatta with sautéed mushrooms, caramelized onions, fontina cheese & spicy pepper garlic aioli

### CRAB CAKE CLUB SANDWICH {14}

served on brioche with arugula, smoked paprika remoulade & bacon

## SIDES

PEANUT BUTTER GREENS {6} v̄

MASHED POTATOES {6} v

BUFFALO CAULIFLOWER FRITTERS {6} v̄

GRILLED BRUSSELS {5} v̄

HOUSE SALAD {5} v̄