



LUNCH MENU

SERVED 11AM - 4PM

SMALL PLATES

Bruschetta 9

*Bacon Jam, Goat Cheese Crumbles, Sorrel
Caramelized Eggplant & Onion, Microgreens
Shrimp Caprese*

CHEF'S CHOICE

Beet Plate 8

Wings 10

Buffalo - Korean - Honey Garlic

Fried Oysters 11

SOUPS

Clam Chowder 6/Bowl
w/ Bacon

Butternut Squash 5/Bowl

Redskin Potato 5/Bowl
w/ Horseradish Crème Fraiche

SALADS

Caesar 8

Gorgonzola & Fruit 9

Greek Salad 7

Shrimp Avocado Cobb 12

Egg & Bacon

Chef's Cobb 12

Ham, Turkey, Bacon, Egg & Cheddar

Small Side Salad 4

*House Dressings: Honey-Tarragon Vinaigrette - Blue Cheese
Buttermilk - Creamy Dijon Vinaigrette*

SANDWICHES

*All Sandwiches Include Choice of
Hand-Cut Fries, Slaw, or Chips*

Gaslight Burger 12

Impossible Burger - 16

Veggie Burger - 8
w/ Avocado Mayo

*Burgers served w/ Lettuce, Tomato and Onion
Choice of:*

Cheddar - Swiss - Monterey Jack - 1.25

Grilled Cheddar & Apple 8

Steak Hoagie 12

Mushroom, Meatball or Marinara - all 3 w/ Onion & Mozzarella

Po Boy 13

Oyster - Fish - Shrimp - Chicken

Club 11

Roast Turkey 10

Dried Cranberries - Avocado Mayo

CHEF'S CHOICE

Steak & Brie Slider 14

Salmon Salad Sandwich 11

Add Choice of Protein to any Dish

Chicken 3 Bacon 2 Steak 6

Shrimp 6 Salmon 11

SIDES

Grilled Asparagus 6

Beet Fregola 4

Hand-Cut Fries 4

Rotkohl 4

ENTRÉES

Greek Spaghetti 14
*Tomato, Onion, Tapenade, Spinach,
Add Bacon 2*

Fish and Chips 15

Fish Taco 14

Creamy Mushroom Risotto 14
Leeks, Asparagus, Asiago

*CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

DRINKS MENU

WINE SELECTION

ON TAP

- Nicolas Idiart Rosé (France) 8
- Coast & Barrel Pinot Noir (California) 8
- Coast & Barrel Cabernet Sauvignon (California) 8
- Puro Blanco Pinot Grigio (Italy) 8

WHITES

- Grayson Chardonnay (California) 9 / 32
- Ponga Sauvignon Blanc (New Zealand) 9/32
- Château La Galante White Bordeaux (France) 9 / 32
- Hi-Def Riesling (Germany) 9 / 32
- Guigal Cotes du Rhône Blanc Blend (France) 12 / 42
- Abbazia di Novacella, Kerner (Italy) 50
- Melville Estate Chardonnay (California) 60
- Domaine Chanson, Vire-Clesse Chardonnay (France) 55
- Greywacke Sauvignon Blanc (New Zealand) 55

REDS

- Sierra Cantabria Tempranillo / Rioja (Spain) 10 / 36
- Compass Merlot (Sonoma) 10/36
- La Posta "Pizzella Vineyard" Malbec (Argentina) 11 / 40
- Highway 12 Merlot (Sonoma) 50
- Grochau Cellars, Pinot Noir (Oregon) 14 / 50
- Villa Calcinaia Chianti Classico (Italy) 45
- Patricia Green Cellars Pinot Noir (Oregon) 65
- Robert Sinskey POV Blend (Napa) 75

SPARKLING

- Gratiot-Pilliet Champagne (France) 75
- Bellino Prosecco (Italy) Split 12

DESSERT WINE

- Noval Tawny Port (Portugal) 9
- Boston Bual Madeira (Portugal) 15

COCKTAILS

Fahrenheit 451 10

Tito's, Pomegranate Juice, Honey Syrup, Moroccan Bitter

Tell Tale Heart 11

Four Roses Bourbon, St. Germain Elderflower Liqueur, New Holland The Poet Oatmeal Stout

Dante's Inferno 11

Cazadores Reposado Tequila, Mezcal, Spicy Bitters, Sparkling Blood Orange

Madame Bovary 11

Karrikin Vodka, Lillet Blanc, Ginger Liqueur, Pear Juice

BEERS: BOTTLES & CANS

LAGERS

- Budweiser 4
- Bud Light 4
- Miller Lite 4
- Coors Light 4
- Michelob Ultra 5
- Lone Star 4
- Stella 6
- MadTree Lift Kolsch 6
- Heineken 6
- Modelo 6
- Bell's Bohemian 6
- PBR 3

IPAS

- Hi Wire Lo Pitch 7
- Hi Wire Hi Pitch 7
- Bell's Two Hearted 7
- Taft's Gavel Banger 7
- 3 Floyd's Alpha King 7

ALES

- MadTree Happy Amber Ale 6
- Taft's Nellie's Key Lime 7
- Elli's Brown Ale 7

PORTERS & STOUTS

- Breckenridge Nitro Vanilla Porter 8
- Platform Holiday Yammy (Sweet Potato, Candied Pecan, S'mores) 8

CIDERS, SOURS & SELTZERS

- White Claw Hard Seltzer 6
- Rhinegeist Slangria 7
- Rhinegeist Swizzle 6
- Rhinegeist Bubbles 6
- Rhinegeist Wowie 7

Kokoro 11

Suntori Whiskey, Fever Tree Ginger Beer, Cardamom Syrup

Harper Lee 10

Bombay Sapphire Gin, Fever Tree Tonic, Fresh Ginger Peel

Lola 9

Casamigos Blanco Tequila, Clove Syrup, Strawberry

Holly Golightly 9

Cucumber Vodka, Mint, Lime Martini

CBD Sparkling Sour 9

Mocktail of Sour Mix, Club Soda and CBD infused Bitters