



GASLIGHT

BAR & GRILL

LUNCH MENU

SERVED 11AM - 4PM

SMALL PLATES

Bacon & Fig Jam Bruschetta 9
Eggplant & Cheddar Bruschetta 9

CHEF'S CHOICE

Beet Plate 8

Wings 12

Buffalo - Korean - Honey Garlic

Fried Oysters 11

SOUPS

Clam Chowder 6

Bacon

Butternut Squash 5

Redskin Potato 5

Horseradish Crème Fraiche

SALADS

Caesar 8

Roasted Root Vegetable Salad 12

Roasted Parsnip & Carrot, Candied Walnuts, Goat Cheese

Greek Salad 8

Shrimp Avocado Cobb 14

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 - Pepper Jack - 1.25

Grilled Cheddar/Gorgonzola & Apple 9

Bánh Mi 14

Choice of Pork or Tofu

Po Boy 14

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 Tofu 2 Bacon 2 Steak 6

Shrimp 6 Salmon 11

SIDES

Sweet Potato Hash 5

Grilled Asparagus 5

Hand Cut Fries 4

Brussel Sprouts 4

ENTRÉES

Greek Spaghetti 15
*Tomato, Onion, Tapenade, Spinach,
Add Bacon 2*

Fish and Chips 16

Fish Taco 15

Creamy Mushroom Risotto 16
Leeks, Asparagus, Pecorino

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

DRINKS MENU

WINE SELECTION

ON TAP

- Coast & Barrel Chardonnay (California) 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
- Massey Dacta 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
- Honoro Vera Merlot (Spain) 8/32
- 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

- Gratitot-Pilliet Champagne (France) 75
- Cuvee Beatrice Prosecco (Italy) Split 12

DESSERT WINE

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

BEERS: BOTTLES & CANS

LAGERS

- Budweiser 4
- Bud Light 4
- Miller Lite 4
- Coors Light 4
- Michelob Ultra 5
- Stella 6
- MadTree Legendary 6
- Heineken 6
- Modelo 6
- Bell's Bohemian 7
- 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
- Maduro Brown Ale 7

PORTERS & STOUTS

- Breckenridge Nitro Vanilla Porter 8
- Left Hand Milk Stout 8

CIDERS, SOURS & SELTZERS

- White Claw Hard Seltzer 6
- Rhinegeist Bubbles 6
- Down East 6
- Urban Artifact Gadget 6
- MadTree Shade 7

COCKTAILS

Lola 9

Blanco Tequila, Clove Syrup, Strawberry Puree

Holly Golightly 10

Tito's Cucumber Martini

Gonzo 11

Mezcal, Anejo, Lime, Spiced Pear Liqueur, Orgeat

Under the Volcano 10

Blanco Tequila, Cranberry Shrub, Chili Liqueur, Lime

Mockingjay Mule 11

Tito's, Chambord, Raspberry syrup, Lemon, Ginger Beer

Fahrenheit 451 10

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

Sleepy Hollow 11

Bourbon or Rum, Spiced Apples, Hazelnut Syrup, Apple Cider

Annabel Lee 9

Middle West White Rye, Pineapple, Lemon, Honey Syrup