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## Greens

Served with your choice of dressing: Ranch, Italian, Blue Cheese, Caesar, Balsamic, Thousand Island or Champagne Vinaigrette

### **Classic Caesar Salad - \$14 (650 cal)**

Bed of Romaine Lettuce, Parmesan Cheese, Croutons, & Caesar Dressing

### **Spring Berry Salad - \$14 (250 cal)**

Arugula Spring Mix with Fresh Strawberries, Blueberries, Goat Cheese Crumbles and Candied Pecans-served with Balsamic Dressing

### **Mediterranean Salad - \$14 (500 cal)**

Chopped Romaine Lettuce with Cucumber, Tomato, Red Onion, Kalamata Olives, Feta Cheese, Garbanzo Beans with Greek Dressing

### **House Salad - Full: \$8 or Half: \$4**

Bed of Spring Mix, Tomatoes, Cucumber and Shredded Carrot with Choice of Dressing

### **Additional (4 oz)**

Grilled Chicken **-\$4** (180 cal)

Salmon **-\$6** (120 cal)

## Taste of Elsewhere

### **Falafel Farro Bowl - \$16 (Vegetarian) (1280 cal)**

Falafel Bites on Base of Shredded Lettuce with Cabbage with Diced Tomatoes, Cucumbers, Crumbled Feta and Tzatziki

### **Red Curry Bowl - \$17 (800 cal)**

Your choice of Diced Chicken or Crispy Tofu sauteed with Onion, Bell Pepper and Spinach served in Red Curry Sauce over White Rice

### **Halloumi and Lentil Bowl - \$16 (760 cal)**

Lentil and Quinoa base with Zaatar Pickled Radish, Labneh, Mixed Olives, Fried Halloumi Cheese with Grilled Pita

### **Korean Fried Chicken Sandwich - \$16 (960 cal)**

Fried Chicken tossed in Sweet Spicy Gojuchang Sauce, Kimchi, Fresh Shredded Cabbage, Korean BBQ Aioli with a side of Kimchi

\* All dressings and desserts are house made using locally sourced ingredients. Please let your server know if you have any food allergies.

\*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions\*

## Pub Fare

Served with a side of Seasoned Fries or House Salad

### Hornet Burger - \$14 (870 cal)

All Beef Patty, Cheddar Cheese, Garlic Aioli, Lettuce, Tomato, Pickle Chips on a Toasted Brioche Bun

**Add Bacon - \$2 (20 cal)**

### Black Bean Burger - \$14 (640 cal)

Vegan Black Bean Patty with Chipotle Aioli, Avocado Spread, Lettuce, Tomato on a Toasted Brioche Bun. *Vegan Bun Optional*

### Nashville Style Chicken Sandwich - \$17 (580 cal)

Hot Honey Glazed Fried Chicken Breast, Garlic Aioli, Cabbage Slaw with Pickle Chips on a Toasted Brioche Bun

### Grilled Chicken Ciabatta Sandwich - \$17 (710 cal)

Grilled Chicken Breast with Mozzarella Cheese, Pesto Aioli, Arugula, Tomato on a Toasted Ciabatta Roll

### BBQ Tri Tip Sandwich - \$15 (1420 cal)

Sliced Tri-Tip with Crispy Onions, Smoked Gouda, BBQ sauce with Horseradish Aioli on a Toasted French Roll

### Oven Roasted Turkey Sandwich - \$15 (880 cal)

Sliced Turkey, Thick Cut Bacon, Arugula, Tomato, Cranberry Spread on Toasted Sourdough, Garlic Aioli

### Fish and Chips - \$18 (1030 cal)

Battered Cod Filets served with House Made Tartar, Malt Vinegar, Lemon Wedge and Coleslaw

### Soup | Cup \$ 4 Bowl \$7

## Beverages

### Tea - \$3

Iced Tea, Raspberry Iced Tea, Hot Tea

### Coffee - \$3

### Fountain Beverages - \$3

Pepsi, Pepsi Zero, Dr. Pepper, Mountain Dew, Mug Root Beer, Sierra Mist, & Tropicana Lemonade

### Wine & Beer - \$8

*\*Ask your server about our seasonal wine and beer selections\**



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