

THE WARM UP

CRUDITES \$14

Seasonal Veggies, Garden Dip, Baked Pita

CRISPY BRUSSELS SPROUTS \$12

Charred Shallots, Neuske's Bacon Lardons, Pecans, Chevre

TEMPURA CAULIFLOWER & KALE \$12

Yuzu Mayo

CHARRED SHISHITOS \$10

Chile Salt

WINGS \$16

Buffalo or Mango Habanero

CACIO e PEPE WAFFLE FRIES \$10

Garlic Mayo, Parmesan, Smoked Chile Ketchup

ALL IN POUTINE \$16

Waffle Fries, Smashed Meatballs, Peppercorn Gravy, Mozzarella Balls

AMANDA'S MAC 'n' CHEESE \$14

Cheddar & Manchego, Topped with Parmesan,

Garlic, Breadcrumb Crisp Layer

SIGNATURE HOT PRETZEL POPOVERS \$8

Yuengling Beer Mustard, Smoked Cheese Fonue

ON THE GREEN

THE GRAIN BOWL \$18

Toasted Farro, Red Quinoa, Wild Rice, Cucumber, Tomato, Green Onion, Chickpeas, Roasted Sweet Potato, Charred Cauliflower, Feta, Hazelnuts, Miso Ginger Dressing

THE CAESAR \$15

Dinosaur Kale, Romaine, Creamy Anchovy Garlic Dressing, Calabrain Chile Breadcrumbs, Shaved Parmesan THE COBB \$16

Little Gem Lettuce, Neuske's Bacon Lardons, Grated Egg, Diced Tomato, Maytag Blue, Red Onion, Black Pepper Ranch Dressing

IN THE ROUGH \$16

Mixed Baby Lettuces, Arugula, Baby Spinach, Cucumber, Feta, Red Onion, Tomato, Crispy Chickpeas, Balsamic Vinaigrette PROTEIN BUILDERS

Grilled Chicken \$8

Miso-Glazed Salmon \$12

The Ballers Meatball \$8

Crispy Tofu \$6

Avocado \$4

TWO HANDERS I

BETTER THAN PIZZA \$18

Our Calzone of the Day, Spicy Pomodoro

THE BALLER SMASH BURGER \$17

Two Smashed Beef or Turkey Patties, New School American Cheese, Fried Onions, Tomato, Shredded Iceberg, House Pickles, Ballers Sauce on Potato Roll

CHEESESTEAK \$15

Wiz Wit, Fried Onions, Amoroso Roll Make it Vegan - Sub Seitan, Vegan Cheese GRILLED CHICKEN PANINI \$16

Herb & Garlic Grilled Chicken Paillard, Smoked Bacon, Pickled Red Onion, Tomato Confit, Garlic Aioli, Fresh Lemon

ROASTED TURKEY CLUB \$15

Cider Roasted Breast, Neuske's Bacon, Heirloom Tomato, Shredded Romaine, Sage Mayo, Sourdough

Served with Chips Add Fries **\$5**

MAIN DRAW

ROASTED MISO SALMON \$30

Spring Pea and Leek Saute, Dill Almond Gremolata, New Potatoes, Saffron Aioli

GRILLED CHICKEN PAILLARD \$26

Herb & Garlic Marinated Chicken Breast, Heirloom Tomato, Red Onion, Baby Arugula Salad, Smoked Balsamic Dressing – Add Fried Egg **\$3** MEATBALLERS \$16

Our Signature All Beef Meatballs, Spicy Pomodoro, Ricotta. Garlic Bread

STEAK FRITES \$34

Hanger Steak, Garlicky Braised Kale, Waffle Fries, Maitre D'Hotel Butter

VICTORY LAP

DONUT BALLS \$10

Spiced Sugar, Vanilla Cream Dip

ICE CREAM BROWNIE BOTTOM SUNDAE \$12

Basset's Ice Cream

