

Lunch

Starters

Charcuterie Plate 21

Chef's Selection of Cured Meats and Artisan Cheese

Gouda Vegetable Flatbread 13

Grilled Flatbread with Smoked Gouda Sauce, Mushrooms, Spinach, Red Onions, and Shredded Carrots

Fiery Honolulu Flatbread 15

Grilled Flatbread with Polynesian Sauce, Roasted Ham, Smoked Bacon, Fresh Pineapple and Fire Roasted Red Peppers

Bavarian Pretzels 13

Soft Pretzels with Pub Mustard and Age Cheddar Cheese Sauce

Spinach Artichoke Dip 13

Fried Pita and Tortilla Chips

Gochuchang Wings 16

Wings Tossed in Korean Gochuchang with Tart Plum Dipping Sauce

Diablo Deviled Eggs 14

Three Hardboiled Eggs, Spicy Pickles topped with Smoked Bacon

Roasted Garlic Hummus 13

Fried Pita Chips, Carrots and Celery

Sandwiches

Classic Burger 18

Lettuce, Tomato, Red Onion, Pickle on a Farm to Market Brioche Buns

Slang Burger Market Price

Chef's Creation of the Month

Pear Grilled Cheese 16

Fresh Pears, Smoked Gouda and Brie on Local Farm to Market Sourdough Bread

Avocado Grilled Chicken Sandwich 17

Grilled Chicken Breast, Avocado, Bacon, Prairie Breeze Cheddar, Lettuce, Tomato, Sambal Mayo on a Local Farm to Market Brioche Bun

Pork Belly Bahn Mi 17

Roasted Pork Belly with Pickled Daikon and Carrots, Jalapeno, Siracha Mayo on a French Baguette

Salads

Strawberry Spinach 17

Baby Spinach, Strawberries, Red Onion, Shredded Carrots and Goat Cheese with Citrus Vinaigrette

Mediterranean Chicken 18

Grilled Chicken, Romaine Lettuce, Herbed Feta, Cucumbers, Onion, Tomato, Kalamata Olives, with Greek Vinaigrette

Crispy Chicken Cobb 18

Chopped Fried Chicken, Blue Cheese, Grape Tomatoes, Hardboiled Eggs, Chopped Bacon, and Green Onion with Avocado Ranch

Alameda Salmon 20

Grilled Salmon, Mixed Greens, Red Onions, Tomatoes, Cucumbers, Carrots with Honey-Ginger Vinaigrette

Soup of the Week 9