

SMALL PLATES

Plank Fries ~ hand-cut fries with house made ketchup	6
Garlic Herb Fries ~ tossed with fresh garlic and herbs	7
Pulled Pork Fries ~ topped with pulled pork with a side of cheese sauce	9
Chips & Salsa ~ house-made tortilla chips with fire-roasted corn salsa and cilantro	6
Chips & Guacamole ~ fresh tortilla chips with house made guacamole	7
Cheesy Broccoli ~ served with cheese sauce and crispy onions	7
Grilled Asparagus ~ with roasted garlic vinaigrette and lemon	10
Calamari ~ lightly breaded and fried, with herb aioli*	11
Chicken Tacos	
with coleslaw*, radish and cilantro on corn tortillas	11
Pulled Pork Tacos	11
with shredded romaine, pickled pineapple and habanero salsa	11
Pepper Chevre Dip	11
warmed dip with a mix of roasted peppers and goat cheese topped with cilantro served with fresh tortilla chips	
Pan-Fried Oysters	12
lightly breaded, served over sautéed spinach with roasted garlic vinaigrette	
Pulled Pork Enchiladas	12
pulled pork, creamy salsa verde and sharp cheddar baked in corn tortillas and served with fire-roasted corn salsa and cilantro	
Nachos	12
house-made tortilla chips with cheese sauce, pintos, shredded romaine and fire-roasted corn salsa. Add chicken, pork or steak for \$4	

SALADS & SOUP

Side Salad	6
spring mix, radish, pickled onion, fresh tomato and choice of dressing: ranch, caesar*, blue cheese, 1000 island* or roasted garlic vinaigrette (add cup of soup for \$3)	
Caesar Salad	13
chopped romaine tossed in caesar dressing*, crispy stone-ground polenta and parmesan cheese, with grilled chicken breast or smoked steelhead	
Dirty Salad	12
arugula tossed in date-balsamic reduction, fresh cucumber, chevre, toasted filberts and roasted beets	
Soup of the Day ~ daily selections	4/6

KID'S MENU

Kid's Burger* ~ with sharp cheddar and pickles, with choice of side	10
Chicken Strips ~ lightly breaded & fried, with ranch and choice of side	10
Grilled Cheese ~ swiss and cheddar on sourdough, with choice of side	7
Mac & Cheese ~ with cheddar cheese sauce or butter and grated cheese	7

*A gratuity of 18% will be added for parties of seven or more.
A charge of 50¢ per item will be added to take-out orders.
Dishes with nuts, fruits, or shellfish may occasionally contain small shell fragments or pits.*

SANDWICHES

burgers & sandwiches served with fries, coleslaw or cup of soup
substitute garlic herb fries, pulled pork fries or side salad for \$2
add cheese for 50¢
burgers cooked medium* unless otherwise requested*

Plank Town Burger*	12
8 oz patty with shredded lettuce, tomato, pickled onion and aioli	
Main Street Burger*	12
8 oz patty with house-made 1000 island*, shredded lettuce, swiss and pickles	
Bacon Cheddar Burger*	14
8 oz patty with bacon, cheddar cheese, creamy horseradish sauce, lettuce, tomato and pickled onion	
Mushroom Blue Burger*	14
8 oz patty with mushrooms sautéed with red wine and blue cheese crumbles	
Apple and Pork Dip	12
pulled pork, green apple and swiss cheese on ciabatta with beer cheese jus	
Mushroom Dip	12
sautéed mushrooms, roasted peppers and garlic, spinach and swiss cheese on ciabatta with beer cheese jus	
Veggie Melt	12
peppers, onions, zucchini and pesto topped with swiss and feta on sourdough	
BLASST	14
bacon, lettuce, tomato and avocado with smoked steelhead and aioli* on sourdough	
Cuban	13
pulled pork, ham, swiss, habanero salsa and pickled pineapple	
Oyster Po' Boy	12
pan-fried oysters on ciabatta with 1000 island*, shredded lettuce, tomato and capers	
Fried Chicken Sandwich	12
fried chicken breast on a house bun with carolina-style coleslaw, pickles and pickled onion	
BBQ Pork Sandwich	12
pulled pork on a house bun with barbecue sauce, coleslaw*, pickles and fried pickled onions	

ENTRÉES

Mushroom Stroganoff	14
creamy mushroom sauce over rotini pasta with roasted red peppers and spinach, add steak for \$4	
Broccoli Bacon Mac & Cheese	15
with broccoli and bacon, topped with crispy stone-ground polenta	
Steak Frites*	16
grilled flank steak with jalapeño butter over garlic and herb fries	
Chicken Marsala	18
grilled chicken breast, creamy marsala mushrooms, crispy stone-ground polenta and toasted filberts	
Pan-Fried Steelhead	19
with crispy stone-ground polenta, spinach and cheddar cream sauce	

**We serve hamburgers and eggs cooked to order and dressings containing raw egg.
Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.
These foods may also be quite delicious.*

BOTTLES

*10% discount on 4-packs • 15% discount on 6-packs
\$2 upcharge for bottles consumed at restaurant*

Riptooth IPA, Blue Pool Pils or Alpine Trail	4
Hobbit's Little Helper	8
UnObtainium Double IPA	8
Barrel-Aged Blue Pool Pils	8
Barrel-Aged Foggy Scotsman Porter	10
Barrel-Aged Streetcar Stout	10
Barrel-Aged Hobbit's Habit	10
Barrel-Aged Big Red	10
Barrel-Aged Hobbit's Little Helper	12
Barrel-Aged UnObtainium IIPA	12
Barrel-Aged Mt Baldywine (whiskey barrels)	12
Barrel-Aged Mont Baldywine (chardonnay barrels) . .	12
Barrel-Aged From Russia with Stout	12

We also have Gift Packs available

*Your choice of three barrel-aged beers with two glasses for 32
includes gift box*

CROWLER CANS

32 oz Crowler Cans ready to go & great for camping

Check the cooler for current stock	7
Crowler 3-packs/4-packs/6-packs.	18/22/30

MERCHANDISE

Short Sleeve Shirt	16
Hoodie (lightweight)	35
Sweatshirt (fleece)	40
Beanie	16
Baseball Cap	18
Trucker Hat (snap back)	18
Fitted Flatbill or Fitted Trucker	25
Pint Glass	3
Belgian Stemmed Glass	4
Crowler Koozie	5
32oz Growler	6
64oz Growler	8
24oz Steel Growler	25
64oz Steel Growler	36
32oz Growler with Fill	11
64oz Growler with Fill	18
Bottle Opener	12

*We proudly support Long's Meat, The Bread Stop Bakery,
Cascade Estate Coffees, El Metate Tortilleria,
Laura & Daisy's Bakery, Lonesome Whistle Farm,
and Mountain Rose Herbs*

PLANK TOWN

Plank Town Brewing Co.
www.planktownbrewing.com
346 Main St, Springfield, Oregon
Open Mon-Fri at 11AM, Sat & Sun at 9AM
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