

## SMALL PLATES

<b>Garlic Herb Fries</b> ~ tossed with fresh garlic and herbs	7
<b>Pulled Pork Fries</b> ~ topped with pulled pork with a side of cheese sauce	9
<b>Brussels Sprouts</b> ~ sautéed and tossed with mustard-maple sauce	10
<b>Grilled Asparagus</b> ~ with lemon-thyme oil and crema	10
<b>Calamari</b> ~ lightly breaded and fried, with lemon-herb aioli*	11
<b>Chicken Tacos</b> ~ with spicy coleslaw*, radish & cilantro on corn tortillas	10
<b>Fried Cod Tacos</b> ~ lightly breaded and fried cod, with shredded lettuce, cotija and habanero salsa on soft corn tortillas	9
<b>Smoked Pepper and Chevre Dip</b>	10
warmed dip with a mix of house smoked peppers and goat cheese served with fresh tortilla chips	
<b>Pan-Fried Oysters</b>	11
lightly breaded, served over sautéed baby kale with roasted garlic vinaigrette	
<b>Pork Verde Enchiladas</b>	12
pulled pork, creamy salsa verde and cotija baked in corn tortillas, served with roasted corn salsa	
<b>Nachos</b>	11
house-made tortilla chips with cheese sauce, pintos, habanero salsa and roasted corn salsa	

## SALADS & SOUP

<b>Side Salad</b>	5
spring mix, radish, pickled onion, fresh tomato and choice of dressing: ranch, blue cheese, caesar*, orange ginger, 1000 island*, or roasted garlic vinaigrette (add cup of soup for \$3)	
<b>Grilled Caesar</b>	11
grilled romaine, caesar dressing*, crispy stone-ground polenta and manchego, with grilled chicken breast or smoked steelhead	
<b>Dirty Salad</b>	12
arugula tossed in date-balsamic reduction, fresh cucumber, chevre, toasted filberts and roasted beets	
<b>Kale Salad</b>	11
shredded kale, golden raisins and pepitas tossed in orange ginger dressing with pickled carrots and fresh avocado	
<b>Soup of the Day</b> ~ daily selections	4/6

## KID'S MENU

<b>Chicken Strips</b> ~ tempura battered, with fries and ranch dressing	9
<b>Mac &amp; Cheese</b> ~ with cheddar cheese sauce or butter and grated cheese	6
<b>Cheesy Broccoli</b> ~ served with cheese sauce and crispy onions	6
<b>Chips &amp; Guacamole</b> ~ fresh tortilla chips with house made guacamole	7
<b>Kid's Burger*</b> ~ with Irish cheddar and house-made pickles, with fries	9

*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*

<b>Main Street Burger*</b>	11
8 oz patty with house-made 1000 island*, shredded lettuce, swiss and pickles	
<b>Bacon Irish Cheddar Burger*</b>	13
8 oz patty with bacon, cheese, creamy horseradish sauce, butter leaf, tomato and pickled onion	
<b>BBQ Burger*</b>	13
8 oz patty with BBQ sauce, pulled pork, fried pickled onions and cheddar	
<b>Apple and Pork Dip</b>	12
pulled pork, green apple and swiss cheese on ciabatta with beer cheese jus	
<b>Mushroom Dip</b>	12
sautéed mushrooms and onions, roasted peppers and garlic, baby kale and swiss cheese on ciabatta with beer cheese jus	
<b>Cuban</b>	12
pulled pork, ham, swiss, habanero salsa and pickled pineapple	
<b>Oyster Po' Boy</b>	12
pan-fried oysters on ciabatta with remoulade*, butter leaf, tomato and fried capers	
<b>Fried Chicken Sandwich</b>	12
breaded and fried chicken breast on house bun with blue cheese dressing, baby kale and pickles	
<b>Smoked Tri Tip Sandwich</b>	13
house-smoked tri tip on ciabatta with barbecue sauce, fried jalapeños, pickled onions and swiss cheese	

## ENTRÉES

<b>Chicken Marsala</b>	17
grilled chicken breast, creamy marsala mushrooms, crispy stone-ground polenta, and toasted filberts	
<b>Blackened Cod</b>	16
pan-seared, on baby kale and green apple tossed in lemon-thyme oil, topped with remoulade*	
<b>Succotash</b>	15
roasted yam and hominy, pinto beans and baby kale sautéed in a sweet verde sauce with fried jalapeños, cotija and crema	
<b>Pan-Fried Steelhead</b>	19
with creamy wild rice, fresh spinach, roasted jalapeño butter and toasted pepitas	
<b>Grilled Flank Steak*</b>	19
8 oz flank steak with mushrooms sautéed in red wine, served with turnip purée and topped with blue cheese and date balsamic reduction	
<b>Grilled Sirloin*</b>	19
8 oz grilled sirloin with roasted hominy, yams and baby kale, topped with roasted jalapeño butter and chimichurri	

*\*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 Hobbit's Little Helper . . . . .	12
Barrel-Aged UnObtainium IIPA . . . . .	12
Barrel-Aged Mt Baldywine (whiskey barrels) . . . . .	12
Barrel-Aged Mont Baldywine (chardonnay barrels) . . . . .	12
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 Four-packs . . . . .	25
Crowler Six-packs . . . . .	35

## 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 . . . . .	10/12

*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.  
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