

SMALL PLATES

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

SALADS & SOUP

Side Salad	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)	
Grilled Caesar	11
grilled romaine, caesar dressing*, crispy stone-ground polenta and manchego, with grilled chicken breast or smoked steelhead	
Dirty Salad	12
arugula tossed in date-balsamic reduction, fresh cucumber, chevre, toasted filberts and roasted beets	
Winter Kale Salad	11
shredded kale, golden raisins and pepitas tossed in orange ginger dressing with pickled carrots and fresh avocado	
Soup of the Day ~ daily selections	4/6

KID'S MENU

Chicken Strips ~ tempura battered, with fries and ranch dressing	9
Mac & Cheese ~ with cheddar cheese sauce or butter and grated cheese	6
Cheesy Broccoli ~ served with cheese sauce and crispy onions	6
BBQ Pork Slider ~ with BBQ sauce and house-made pickles, with fries	7
Kid's Burger* ~ 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.*

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*

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

ENTRÉES

Chicken Marsala	17
grilled chicken breast, creamy marsala mushrooms, crispy stone-ground polenta, and toasted filberts	
Blackened Cod	16
pan-seared, on baby kale and green apple tossed in lemon-thyme oil, topped with remoulade*	
Succotash	15
roasted yam and hominy, pinto beans and baby kale sautéed in a sweet verde sauce with fried jalapeños, cotija and crema	
Pan-Fried Steelhead	19
with creamy wild rice, fresh spinach, roasted jalapeño butter and toasted pepitas	
Grilled Flank Steak*	19
8 oz flank steak with mushrooms sautéed in red wine, served with turnip purée and topped with blue cheese and date balsamic reduction	
Lamb Stroganoff	18
house-smoked leg of lamb in a sour cream-mushroom sauce over radiatore pasta with crème fraiche	

**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.*

*Dishes with nuts, fruits, or shellfish may occasionally
contain small shell fragments or pits.*

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
10% off the regular prices, includes gift box*

CROWLER CANS

32 oz Crowler Cans ready to go & great for camping

Check the cooler for current stock	7
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MERCHANDISE

Short Sleeve Shirt	16
Long Sleeve Shirts	24
Hoodie (lightweight pullover/zip front)	24/30
Sweatshirt (fleece, zip front)	40
Beanie	16
Baseball Cap	18
Trucker Hat (snap back)	18
Fitted Flatbill or Fitted Trucker	25
Pint Glass	3
Belgian Stemmed Glass	4
32oz Growler	6
64oz Growler	8
24oz Steel Growler	25
64oz Steel Growler	36
32oz Growler with Fill	11
64oz Growler with Fill	18
Coasters (set of four)	6
Wood Koozie	10
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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Open Mon-Fri at 11AM, Sat & Sun at 9AM
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