

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
Poutine ~ fries topped with mushroom gravy and crumbled blue cheese	10
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	11
Fried Cod Tacos ~ lightly breaded and fried cod, with spicy coleslaw*, radish and cilantro on soft corn tortillas	11
Smoked Pepper and Chevre Dip	11
warmed dip with a mix of house smoked peppers and goat cheese served with fresh tortilla chips	
Pan-Fried Oysters	12
lightly breaded, served over sautéed baby kale with roasted garlic vinaigrette	
Pulled Pork Enchiladas	12
pulled pork, creamy salsa verde and manchego baked in corn tortillas and served with fire-roasted salsa	
Nachos	12
house-made tortilla chips with cheese sauce, pintos, habanero salsa and fire-roasted salsa	

SALADS & SOUP

Side Salad	6
spring mix, radish, pickled onion, fresh tomato and choice of dressing: ranch, caesar*, orange ginger, 1000 island*, or roasted garlic vinaigrette (add cup of soup for \$3)	
Grilled Caesar	13
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	
Kale Salad	12
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

Kid's Burger* ~ with Irish cheddar and pickles, with fries or coleslaw*	10
Chicken Strips ~ lightly breaded & fried, with ranch and fries or slaw*	10
Mac & Cheese ~ with cheddar cheese sauce or butter and grated cheese	7
Chips & Guacamole ~ fresh tortilla chips with house made guacamole	7
Cheesy Broccoli ~ served with cheese sauce and crispy onions	6

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*

Main Street Burger*	12
8 oz patty with house-made 1000 island*, shredded lettuce, swiss and pickles	
Bacon Irish Cheddar Burger*	14
8 oz patty with bacon, cheese, creamy horseradish sauce, butter leaf lettuce, 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, roasted peppers and garlic, baby kale and swiss cheese on ciabatta with beer cheese jus	
Cuban	13
pulled pork, ham, swiss, habanero salsa and pickled pineapple	
Oyster Po' Boy	12
pan-fried oysters on ciabatta with remoulade*, butter leaf lettuce, tomato and fried capers	
Grilled Chicken Sandwich	12
grilled chicken with house-made chile rub, guacamole, fire roasted salsa and spicy coleslaw* on ciabatta	
Smoked Tri-Tip Sandwich	13
house-smoked tri-tip on ciabatta with barbecue sauce, fried jalapeños, pickled onions and swiss cheese	

ENTRÉES

Chicken Marsala	18
grilled chicken breast, creamy marsala mushrooms, crispy stone-ground polenta, and toasted filberts	
Blackened Cod	18
pan-seared, on baby kale and green apple tossed in lemon-thyme oil, topped with remoulade*	
Succotash	17
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	
Steak Frites*	20
grilled flank steak over fries with fresh herbs, topped with mushroom gravy and crumbled blue cheese	
Grilled Tri-Tip*	21
grilled tri-tip in house made barbecue sauce, with creamy polenta and spicy coleslaw*	
Stroganoff	19
slow-cooked beef in a creamy mushroom sauce over rotini topped with sour cream	

**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
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.
www.planktownbrewing.com
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