

SMALL PLATES

- Plank Fries** ☼ ~ hand-cut fries with house-made ketchup 6
- Truffle Fries** ☼ 8
topped with white truffle oil, parmesan and herbs, served with a roasted garlic rosemary aioli*
- Pulled Pork Fries** ☼ 10
topped with pulled pork and served with a side of cheese sauce
- Spinach Artichoke Dip** ☼ 12
warmed dip served with house-made chips
- Korean Shrimp Tacos** 13
fried shrimp tossed in gochujang sauce with ginger aioli slaw*, topped with cilantro, pickled carrot and daikon radish
- Nachos** ☼ 12
house-made tortilla chips with cheese sauce, pintos, shredded romaine, jalapeños, salsa and cilantro. Add chicken or pork for \$4 or add a 5 oz NY strip for \$6

SALADS & SOUP

- Side Salad** ☼ 6
spring mix, radish, pickled onion, fresh tomato and choice of dressing: ranch, caesar*, blue cheese, or roasted garlic vinaigrette (add cup of soup for \$3)
- Caesar Salad** ☼ 14
chopped romaine tossed in caesar dressing*, topped with crispy stone-ground polenta croutons and parmesan cheese with choice of grilled chicken breast or smoked steelhead
- Roasted Beet Salad** ☼ 13
roasted red and gold beets, pear, chèvre, toasted filberts and a honey-balsamic reduction over a bed of arugula
- Soup of the Day** ~ daily selections 4/6

ENTRÉES

- Chicken & Waffles** ☼ 18
fried chicken breast over house-made gluten free waffles with apples sautéed in a spiced maple whiskey gastrique
- BBQ Pork Belly Burnt Ends Mac & Cheese** 15
cavatappi pasta in a creamy five-cheese sauce topped with pork belly burnt ends and deep fried pickled jalapeños then drizzled with BBQ sauce
- Steak Frites** ☼ 22
10 oz NY strip smothered in sauteed onions and mushrooms in a white wine sauce, served with fries tossed in truffle oil and topped with herbs and parmesan. Add shrimp for \$6

SANDWICHES

burgers & sandwiches served with fries, coleslaw, or cup of soup*

- Main Street Burger*** 13
russian dressing*, shredded lettuce, swiss and pickles
- Bacon Cheddar Burger*** 15
chipotle aioli*, lettuce, tomato and pickled onion
- Mushroom Truffle Burger*** 14
mushrooms sautéed in stout, with swiss and rosemary aioli*, drizzled with truffle oil
- Veggie Burger** 14
veggie patty with chipotle aioli*, tomato, avocado, raw red onions and spring mix
- Apple and Pork Dip** 14
pulled pork, green apple and swiss cheese on ciabatta with a stone-ground mustard beer cheese jus
- Mushroom Dip** 14
sautéed mushrooms, onions, peppers, roasted garlic, spinach and swiss cheese on ciabatta with stone-ground mustard beer cheese jus
- Nashville Hot Fried Chicken Sandwich** 15
fried chicken glazed with a sweet, spicy sauce, coleslaw* and pickles
- Bánh Mì** 15
pork belly tossed in gochujang sauce or smoked steelhead with ginger aioli*, jalapeño, cucumber, pickled carrot and daikon on ciabatta
- Cuban** 14
pulled pork, ham, swiss, habanero salsa and pickled pineapple on a house bun
- Blackened Chicken Sandwich** 15
blackened chicken breast, bacon, cheddar, chipotle aioli, avocado, tomato, raw red onion and lettuce
*substitute truffle fries for \$2, pulled pork fries or side salad for \$3
substitute gluten-free herb waffles for hamburger bun or bread for \$2
substitute house-made veggie patty for \$2, add cheese for \$1
burgers cooked medium* unless otherwise requested*

KID'S MENU

- Mac & Cheese** ~ with cheese sauce or butter and grated cheese 7
- Kid's Burger*** 9
with cheddar and pickles, choice of fries or coleslaw, sub fruit for \$2
- Grilled PB & J** 6
seasonal jam and peanut butter on grilled sourdough, choice of fries or coleslaw, sub fruit for \$2
- Cheesy Flat Bread** 8
creamy white sauce with a hint of garlic topped with parmesan and cheddar

*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.*

☼ ~ gluten free

We do not have a dedicated gluten-free kitchen. All of our food is prepared in a shared kitchen and cross-contact with gluten-containing ingredients can occur.

**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

Check beer cooler for current stock

\$2 upcharge for bottles consumed at restaurant

Riptooth IPA	5
Blue Pool Pils	5
Alpine Trail Pale Ale	5
UnObtainium Double IPA	8
Barrel-Aged Blue Pool Pils	8
Barrel-Aged From Russia with Stout	12

CROWLER & TWISTEE CANS

Check cooler for current stock of cans ready to go & great for camping

19.2 oz Twistees	5-8
32 oz Crowlers	8-12

6-PACK CANS

6-pack of our flagship 12 oz Cans

Blue Pool Pils	10
Alpine Trail	10
Riptooth IPA	10
FURTHR Ambr.	10

MERCHANDISE

Short Sleeve Shirt	16
Hoodie (lightweight)	35
Sweatshirt (fleece)	40
Trucker Hat (snap back)	18
Pint Glass	3
Steel Pint Glass	8
Belgian Stemmed Glass	4
Crowler Koozie	5
32oz Growler	6
64oz Growler	8
64oz Steel Growler	36
32oz Growler with Fill	10
64oz Growler with Fill	16



PLANK TOWN

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