

SMALL PLATES

- Plank Fries** ☼ ~ hand-cut fries with house-made ketchup 7
 Add: Garlic, parmesan and herbs ☼ \$2
 BBQ pulled pork and cheese sauce \$5
 Carne Asada, avocado, sour cream and cheese sauce ☼ \$6
- Grilled Carrots** ☼ 9
 Spiced yogurt, herbs and toasted pepitas
- Grilled Shrimp Skewers** ☼ 14
 Served over romesco sauce, finished with toasted Oregon filberts and grilled lemon
- Plank Town Hummus Plate** 13
 rotating variety of hummus and accompaniments
- Heirloom Tomato** ☼ 8
 Thick sliced heirloom tomato, whipped feta, sliced cucumber, red onion, basil and capers
- Tacos** GFO 14
 Choice of Shrimp or Carne Asada, slaw*, red onion, habanero sauce and cilantro
- House Roasted and Spiced Nuts** ☼ 6

SALADS & SOUP

- Strawberry Salmon Salad** ☼ 20
 Pan seared salmon filet over spinach with fresh strawberries, blue cheese, toasted Oregon filberts and strawberry vinaigrette
- Caesar Salad** ☼ 8
 Chopped romaine tossed in caesar dressing*, topped with crispy stone-ground polenta croutons and parmesan cheese
- Mediterranean Salad** ☼ 13
 Spring mix lightly tossed in a lemon tahini dressing with marinated garbanzo beans, tomato, red onion, cucumber, kalamata olives and feta cheese
- Side Salad** ☼ 6
 Spring mix, radish, pickled onion, tomato and choice of dressing: ranch, caesar*, blue cheese, roasted garlic vinaigrette, strawberry vinaigrette or lemon tahini (add cup of soup for \$3)

Add To Any Salad

- | | |
|-------------------------------|--------------------------|
| Shrimp Skewers \$12 | Smoked Salmon \$8 |
| Jerk Rubbed Chicken Thigh \$7 | Sliced 8 oz Sirloin \$15 |
| Pan Seared Salmon \$12 | Marinated Portobello \$5 |

- Soup of the Day** ~ Daily selections 4/6

DESSERTS & BEER PAIRINGS

Please ask your server!

SANDWICHES

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

- Plank Town Burger*** 13
 Aioli*, lettuce, tomato and pickled onion
- Bacon Cheddar Burger*** 17
 Horseradish sauce, lettuce, tomato and pickled onion
- BBQ Burger*** 17
 Fried jalapeños, Streetcar Stout BBQ sauce, slaw*, cheddar, bacon and FURTHR Amber bread and butter pickles
- Madeira Mushroom Burger*** 16
 Sautéed mushrooms in a creamy Madeira wine and chèvre sauce, toasted Oregon filberts and fresh arugula
- Grilled Portobello Sandwich** 13
 FURTHR Amber marinated portobello cap, house vegan aioli, mixed greens, tomato, avocado, Blue Pool dill pickles and red onion on a house bun
- Pulled Pork Sandwich** 14
 Slaw*, Blue Pool dill pickles and Streetcar Stout BBQ sauce
- Apple and Pork Dip** 14
 Pulled pork, apple chutney and Swiss cheese on ciabatta, served with beer cheese jus
- Mushroom Dip** 14
 Sautéed mushrooms, onions, peppers, roasted garlic, spinach and swiss cheese on ciabatta, served with beer cheese jus
- Jerk Chicken Thigh Sandwich** 14
 Grilled jerk marinated chicken thigh, slaw*, pickled pineapple, avocado and aioli* on ciabatta
- Nashville Hot Fried Chicken Sandwich** 16
 Fried chicken thigh glazed in a sweet and spicy sauce, slaw* and pickles
*substitute garlic herb fries for \$1, BBQ pulled pork fries or side salad for \$3
 substitute a Smarinated portobello for protein gratis, add cheese for \$1
 burgers cooked medium* unless otherwise requested*

ENTRÉES

- Mac & Cheese** 13
 Cavatappi pasta in a our house-made cheese sauce topped with fresh herbs and parmesan panko
 Add pulled pork, bacon or sautéed mushrooms \$4
- Beer Battered Fish & Chips** 20
 Alpine Trail Pale Ale beer battered salmon with fries, slaw* and tartar* sauce
- Grilled Sirloin** ☼ 26
 Yam purée, grilled carrots and chimichurri
- Confit Chicken Thigh** ☼ 21
 Tender and slow cooked chicken thigh over creamy chèvre polenta, grilled asparagus and grilled tomatoes, fresh herbs and arugula
- Pan Seared Salmon** ☼ 24
 Roasted herb Yukon Gold potatoes, grilled asparagus, romesco sauce and fresh herbs

☼ ~ gluten free dish GFO ~ gluten free option available

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.

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.

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
FURTHR Amber.	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 tocke 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 Amber.	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

WE PROUDLY SUPPORT

Newman's Fish Company, Camas Swale Farm, Saverio's Bakery,
Long's Meat Market, Cascade Estate Coffees, El Metate Tortilleria,
Lonesome Whistle Farm, and Mountain Rose Herbs

**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.*

PLANK TOWN

Plank Town Brewing Co.
www.planktownbrewing.com
346 Main St, Springfield, Oregon
Open Daily at 11am
541-746-1890