

SMALL PLATES

- Plank Fries** (GF) ~ Hand-cut fries with Hobbit's Habit ketchup 7
Add: Garlic, parmesan, herbs (GF) \$2
BBQ pulled pork and cheese sauce \$5
Carne Asada, avocado, cilantro-lime crema, cheese sauce (GF) \$7
- Grilled Carrots** (GF) 10
 Served over curry spiced yogurt with herbs and toasted pepitas
- Nachos** (GF) 13
 House fried tortilla chips topped with cheese sauce, lettuce, tomato, pickled jalapeño, cilantro-lime crema and avocado, served with a side of habanero salsa
Add: Pulled Pork \$5, Chicken \$8, Carne Asada \$8
- Fried Brussels Sprouts** (GF) 12
 Tossed in a sweet mustard vinaigrette, topped with chèvre, Oregon filberts, fresh herbs and lemon
- Plank Town Hummus Plate** 14
 Rotating variety of hummus and accompaniments
- Tacos** (GF) 15
 Choice of wild-caught Blackened Oregon Snapper or Carne Asada, topped with slaw* and cilantro-lime crema, served with spicy Hobbit's Habit pickled vegetables and a side of habanero salsa

SALADS & SOUP

- Blackened Snapper Strawberry Salad** (GF) 20
 Blackened wild-caught Oregon Snapper over spinach with fresh strawberries, blue cheese, toasted Oregon filberts and strawberry vinaigrette
- Caesar Salad** (GF) 11
 Chopped romaine tossed in caesar dressing*, topped with crispy stone-ground polenta croutons and parmesan cheese
- Dirty Salad** (GF) 16
 Arugula tossed in a date-balsamic reduction with fresh cucumber, toasted Oregon filberts, chèvre, roasted beets and delicata squash
- Side Salad** (GF) 7
 Spring mix, radish, pickled onion, tomato, and cucumber, choice of dressing: ranch*, caesar*, blue cheese, roasted garlic vinaigrette, strawberry vinaigrette or date-balsamic reduction
 (add cup of soup for \$4)

Add To Any Salad

- | | |
|-------------------------------|--------------------------|
| Blackened Snapper \$9 | Sliced 8 oz Sirloin \$15 |
| Jerk Rubbed Chicken Thigh \$8 | Marinated Portobello \$6 |
| Confit Chicken Thigh \$8 | |

- Soup of the Day** ~ Daily selections 6/8

(GF) ~ gluten free dish (GF) ~ 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.

SANDWICHES

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

- Plank Town Burger*** 15
 Lettuce, tomato, pickled onion and aioli*
- Bacon Cheddar Burger*** 18
 Bacon, cheddar, lettuce, tomato, pickled onion and horseradish sauce
- BBQ Burger*** 18
 Fried jalapeños, house BBQ sauce, slaw*, cheddar, bacon and pickles
- Madeira Mushroom Burger*** 18
 Sautéed mushrooms in a Madeira wine and chèvre cream sauce, toasted Oregon filberts and fresh arugula
- Grilled Portobello Sandwich** 15
 FURTHER Amber marinated portobello cap, aioli*, mixed greens, tomato, avocado, pickles and red onion on a house bun
- Pulled Pork Sandwich** 15
 House BBQ sauce, pulled pork, slaw* and pickles on a house bun
- Apple and Pork Dip** 15
 Pulled pork, fresh green apple slices and Swiss cheese on ciabatta, served with beer cheese jus
- Mushroom Dip** 15
 Sautéed mushrooms, onions, peppers, roasted garlic, spinach and swiss cheese on ciabatta, served with beer cheese jus
- Jerk Chicken Sandwich** 16
 Grilled jerk marinated chicken thigh, slaw*, pickled pineapple, avocado and aioli* on ciabatta
- Nashville Hot Fried Chicken Sandwich** 17
 Fried chicken thigh glazed in a sweet and spicy sauce, slaw* and pickles on a house bun
Substitute garlic herb fries for \$1, BBQ pulled pork fries or side salad for \$3
Substitute a marinated portobello for protein gratis, add cheese for \$2
Burgers cooked medium unless otherwise requested*

ENTRÉES

- Parmesan Panko Crusted Snapper** 25
 Pan fried parmesan panko crusted wild-caught Oregon Snapper served with a lemon-caper arugula cream sauce, grilled asparagus, roasted shallots, fried stone-ground polenta cakes, fresh herbs and lemon
- Confit Chicken Thigh** (GF) 21
 Tender slow cooked chicken thigh over creamy chèvre polenta, grilled asparagus and tomatoes, fresh herbs and arugula
- Oregon Snapper Fish & Chips** 18
 Blue Pool Pilsner beer battered wild-caught Oregon Snapper with fries, slaw* and tartar* sauce
- Mac & Cheese** 15
 Cavatappi pasta in our house-made cheese sauce topped with fresh herbs and parmesan panko
Add Pulled Pork, Bacon or Sautéed Mushrooms \$5
- Grilled Sirloin** (GF) 27
 Roasted Yukon Gold potato wedges, grilled carrots, fried brussels sprouts tossed in a sweet mustard vinaigrette, topped with a roasted garlic and fresh herb compound butter

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 Crowlers8-12

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	20
Hoodie (lightweight)	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
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