

SMALL PLATES

Plank Fries ~ hand-cut fries with house-made ketchup	6
Garlic Herb Fries ~ tossed with fresh garlic and herbs	7
Pulled Pork Fries ~ topped with pulled pork with a side of cheese sauce	10
Spinach Artichoke Dip ~ warmed dip served with house-made chips	12
Cheesy Broccoli ~ topped with cheese sauce and crispy fried onions	7
Calamari ~ lightly breaded and fried, with herb aioli* and cocktail sauce	12
BBQ Pulled Pork Tacos ~ with coleslaw* and deep fried pickled jalapeños	12
Korean Shrimp Tacos	13
deep fried shrimp tossed in gochujang sauce with a ginger aioli slaw*, topped with cilantro, pickled carrot and daikon radish	
Eggplant Bruschetta	16
grilled eggplant medallions topped with tomatoes, garlic, basil, olive oil and burrata cheese with a balsamic reduction drizzle, served with focaccia	
Pepper Chèvre Dip	12
warmed dip with a mix of roasted peppers, goat cheese and cream cheese topped with cilantro and served with fresh tortilla chips	
Shrimp Scampi	15
in a pesto and white wine sauce with tomatoes, garlic and basil, drizzled with balsamic reduction and served with focaccia	
Pulled Pork Enchiladas	13
pulled pork, creamy salsa verde, chipotle and sharp cheddar baked in corn tortillas and topped with salsa and cilantro	
Nachos	12
house-made tortilla chips with cheese sauce, pintos, shredded romaine, salsa and cilantro. Add chicken or pork for \$4, add steak for \$6	

SALADS & SOUP

Side Salad	6
spring mix, radish, pickled onion, fresh tomato and choice of dressing: ranch, caesar*, blue cheese, 1000 island*, strawberry vinaigrette, orange ginger or roasted garlic vinaigrette (add cup of soup for \$3)	
Caesar Salad	14
chopped romaine tossed in caesar dressing*, crispy stone-ground polenta croutons and parmesan cheese with grilled chicken breast or smoked steelhead	
Dirty Salad	13
arugula tossed in date-balsamic reduction, with fresh cucumber, chevre, toasted filberts and roasted beets	
Strawberry Steelhead Salad	18
spinach tossed in strawberry vinaigrette with blue cheese crumbles, fresh strawberries, toasted filberts and pan-fried steelhead, cooked medium	
Orange Ginger Ahi Salad	16
coffee crusted ahi, seared rare, over spring mix with avocado, pickled pineapple, shredded carrot, cucumber, radish and orange ginger dressing, topped with toasted almonds and cilantro	
Soup of the Day ~ daily selections	4/6

KID'S MENU

Kid's Burger* ~ with sharp cheddar and pickles, with choice of side	9
Chicken Strips ~ lightly breaded & fried, with ranch and choice of side	9
Kids Mac & Cheese ~ with cheese sauce or butter and grated cheese	7

*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* ~ shredded lettuce, tomato, pickled onion and aioli*	13
Main Street Burger* ~ 1000 island*, shredded lettuce, swiss and pickles	13
Bacon Cheddar Burger* ~ chipotle aioli*, lettuce, tomato and pickled onion	15
Mushroom Swiss Burger* ~ mushrooms sautéed in stout, swiss and aioli*	14
Veggie Burger ~ house-made veggie patty with red pepper chèvre spread, cucumber, spring mix and red onion	15
Nashville Hot Chicken Sandwich	15
fried chicken breast glazed with a sweet and spicy sauce, slaw* and pickles	
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, roasted peppers, roasted garlic, spinach and swiss cheese on ciabatta with a stone ground mustard beer cheese jus	
Bánh Mì	15
pork belly tossed in a gochujang sauce or smoked steelhead with ginger aioli*, jalapeño, cucumber, pickled carrot and daikon radish on ciabatta	
Cuban	14
pulled pork, ham, swiss, habanero salsa and pickled pineapple on house bun	
Blackened Chicken Sandwich	15
blackened grilled chicken breast, cheddar, bacon, avocado, chipotle aioli*, tomato, shredded lettuce and raw red onion on ciabatta	

*substitute garlic herb fries for \$1, 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*

ENTRÉES

Pasta Primavera	17
sautéed summer vegetables with roasted fennel in a pesto white wine sauce over bucatini pasta, with cherry tomatoes, basil and asiago, served with focaccia	
Steak & Frites*	22
10 oz NY Strip with a citrus chimichurri sauce, garlic herb fries and a side salad	
Chicken & Waffles	18
gluten-free fried chicken over gluten-free waffles, drizzled with a honey-habanero sauce, served with fresh watermelon tossed in lime juice, tajin and basil	
BBQ Pork Belly Burnt Ends Mac & Cheese	15
cavatappi pasta in a five cheese sauce with pork belly burnt ends caramelized in BBQ sauce and topped with deep fried pickled jalapeños	
Steelhead Fish & Chips	17
breaded and fried steelhead served with fries, coleslaw* and tartar sauce*	
Fennel Chicken Marsala	20
grilled chicken breast with grilled eggplant over seasoned smashed potatoes, topped with a fennel marsala cream sauce	
Coffee Crusted Ahi	20
coffee crusted ahi seared rare with stir fried red peppers, broccoli, mushrooms, summer squash and red onions in a pineapple teriyaki sauce on a bed of wilted spinach, topped with slivered almonds, cilantro and a ginger aioli* drizzle	

**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.