

eat

small plates

HAPPY HOUR	4:30 - 6:30 daily, all small plates are \$3 off	-3
SLIDERS	House ground <i>Highland Oaks</i> dry-aged burgers, <i>Rogue Creamery</i> blue cheese & horseradish aioli, house cured pickles, <i>Big River</i> slider buns, fennel & onion slaw	11
"DOUBLE DOWN" SLIDERS	Buttermilk fried chicken, <i>Tillamook</i> cheddar cheese, bacon, and house made 1000 Island	9
LAMB SAUSAGE	Grilled house made <i>Cattail Creek Farms</i> lamb sausage, <i>Denison Farms</i> new potato salad, and chimichurri	8
PRETZELS	House made soft pretzels, served with a port wine mustard, and a Wisconsin aged cheddar & jalapeno sauce	7
ASPARAGUS	Grilled asparagus, walnut crema, 15 year old balsamic vinegar, and Pecorino Romano	7
RABBIT QUESADILLA	<i>My Pharm</i> rabbit, grilled portabella, <i>Fraga Farms</i> goat cheese, sweet potato pico de gallo, chipotle crema	9
CALAMARI	Monterey Bay calamari, green onions, sweet potato ketchup	10
CHICKEN LETTUCE WRAPS	<i>Draper Valley Farms</i> Asian braised chicken, carrot, peanut & cilantro salad, red leaf lettuce, and a yuzu chili dipping sauce	13
MAC N' CHEESE	Macaroni tossed with an aged Wisconsin cheddar cheese sauce, topped with bread crumbs and baked golden	15
GRILLED CHEESE & TOMATO SOUP	Aged Wisconsin cheddar on <i>Big River</i> bread, served with cream of tomato soup	10
PULLED PORK NACHOS	<i>Sweet Briar Farm</i> pork, frijoles, aged Wisconsin cheddar, avocado salsa, sour cream, house pickled jalapenos, and fresh tortilla chips	9/14
POMMES FRITES	French fried potatoes tossed with rosemary, garlic, and Romano pecorino, served with stone ground mustard aioli	7/10
WINGS	<i>Draper Valley Farms</i> buttermilk battered chicken wings tossed with hoisin & chili bbq sauce or house made buffalo wing sauce	8/12

soup and salads

HOUSE SALAD 101	<i>Gathering Together Farms</i> mesclun greens, <i>La Mancha Ranch</i> hazelnuts, strawberry vinaigrette ~add <i>Rogue Creamery</i> blue cheese ~OR~ <i>Fraga Farm's</i> goat cheese 1	7
"CAESAR" 101	Grilled organic romaine heart, 101 Caesar dressing, Greek olive oil, 15 year old balsamic vinegar, and a romano crisp	8
SOUP	<i>Big River</i> Seafood Chowder or Today's Soup	5/7

pizzas

THE BENT	Pepperoni, sausage, bacon, black olives, mushrooms, and extra cheese	15
PRIMAVERA	Fresh broccoli, roasted garlic, fresh basil, roma tomatoes, and romano cheese	15
MOLINARI	Molinari dry salami, pepperoncini, red onion, kalamata olives, and imported feta cheese	15

entrees

BURGER 101	House ground <i>Highland Oaks</i> burger, <i>Big River</i> michette roll, smoked tomato chutney, Dijon mustard aioli, red leaf lettuce, & house made pickles, served with roasted potatoes & coleslaw ~Add <i>Rogue Creamery</i> blue cheese, cheddar, or Swiss 1 ~Add <i>Fraga Farms</i> chevre 2 ~Add bacon 1	13
LAMB BURGER	<i>Cattail Creek</i> lamb, tzatziki sauce, house pickled beets, frisee, pepperoncini & feta vinaigrette, <i>Big River</i> michette roll, & herb marinated garbanzo bean salad	14
PULLED PORK SANDWICH	<i>Sweet Briar Farms</i> pulled pork, BBQ vinaigrette, pickled red onions, <i>Big River</i> michette roll, coleslaw, & roasted potatoes	12
RIBEYE	12oz <i>Painted Hills</i> Ribeye, scalloped potatoes, mixed greens, roasted onions, <i>Rogue Creamery</i> blue cheese, port wine jus	34
HALIBUT	Alaskan halibut, marinated <i>Denison Farms</i> cucumbers, fennel, & mint, fava bean vinaigrette, marcona almonds, and feta	27
RIB FRITES	<i>Sweet Briar Farms</i> spare ribs, Dijon mustard BBQ sauce, and pommes frites	14

dessert

CAST IRON SKILLET COOKIE	House made chocolate chip cookie & vanilla ice cream (please allow 20 min)	9
BIG RIVER DESSERTS	Available M-TH 5:00 - 9:00pm ~ F-S 5:00 - 10:00pm	9

*Soups, salads, pizzas, and entrees are available
Monday-Thursday 5:00pm-9:30pm ~ Friday-Saturday 5:00pm-10:30pm*

it starts here