

**STARTERS**

**HOUSE HUMMUS | \$7 v+**  
grilled flatbread / crudite

**WARM OLIVES | \$7 v+ GF**  
fennel / chili / oregano / sea salt / orange zest

**CRISPY BRUSSELS SPROUTS | \$8 v+ GF**  
walnut / caper / scallion vinaigrette

**CHICKEN WINGS CONFIT | \$10 GF**  
cilantro / pickled chili / sweet lime aioli

**SMOKED TOFU SATAY | \$9 v+ GF**  
coconut milk / peanut sambal / cilantro / ginger / scallion sauce

**BURRATA SHAKSHUKA | \$10 v**  
burrata / shakshuka eastern tomato sauce / flatbread

**FRITTO MISTO | \$10 v GF**  
crispy artichoke hearts / cauliflower / red pepper / chili aioli / house tomato sauce

**MOROCCAN EGGPLANT SPREAD | \$8 v+**  
charred eggplant / tomato / Moroccan spices / house crostini / house flat bread

**SALADS \$10 | Served with our famous pretzel roll | All salads can be made gluten free**

**FRENCH KISS v**  
mixed and wild greens / caramelized pears / fresh berries / crumbled goat cheese / balsamic vinaigrette

**CAESAR v**  
romaine / oven roasted tomato / garlic crouton / romano / house caesar

**ROASTED BEET v**  
mixed greens / arugula / ricotta / toasted almond / orange zest / honey mint vinaigrette

**WARM MUSHROOM & SPINACH v**  
whipped chevre / garlic crouton / cranberry / brown sugar vinaigrette

**MEDITERRANEAN v**  
mixed greens / tomato / cucumbers / feta / kalamata / pickled red onion / red wine vinaigrette

**ARUGULA & GRAPEFRUIT v+**  
pine nuts / fennel / olives / pickled fresno / red wine vinaigrette

**THE WEDGE**  
chilled Iceberg / crumbled bleu / bacon / tomato / pickled red onion / house made ranch

**SOM SALAD v**  
mixed greens / tomatoes / cucumbers / olives / mozzarella and aged provolone blend / balsamic vinaigrette

**THE "ORIGINAL" ORIGINAL | \$12**  
*(aka pewter mug salad / pub salad)*  
juliened turkey / ham / swiss / tomato / chopped iceberg / garlic vinaigrette / served with our famous pretzel bagel  
**Substitute Turkey off the Bone \$2**

**ADD-ONS FOR YOUR SALAD**  
All-Natural Grilled Chicken Breast \$3  
Salmon \$5  
Flank Steak \$5  
Bacon \$3

**PIZZA | Small/Large**

**MARGARITA | \$12 / \$16 v**  
tomato sauce / fresh mozz / oven roasted tomato / basil / evoo

**TRADITIONAL | \$12 / \$16 v**  
tomato sauce / mozzarella and aged provolone / romano

**WILD MUSHROOM | \$13 / \$17 v**  
caramelized onion / fontina / arugula / oregano

**FOUR CHEESE BIANCO | \$13 / \$16 v**  
ricotta / fontina / mozzarella / romano / garlic / oregano

**PROSCIUTTO | \$16 / \$20**  
sunny eggs / ricotta / pickled chili / romano / evoo

**SPESSO | \$16 / \$20**  
tomato sauce / house made sausage / pepperoni / meatballs / mozzarella & aged provolone blend / chili infused honey

**PIEDI NUDI | \$15 / \$19 v**  
roasted pepper / artichoke / mushroom / spinach / caramelized onion / mozzarella and aged provolone

**THE AUSTIN | \$16 / \$20**  
house made BBQ sauce / fontina cheese / brisket / pickled fresno

**MAKE IT YOUR WAY**  
Start with our Traditional Pizza  
ADD: \$2 SMALL ea. / \$3 LARGE ea.  
Pepperoni / House Made Sausage / Meatballs / Bacon / Roasted Tomato / Onion / Spinach / Extra Cheese / Egg / Hot peppers / Arugula / Black Olives / Vegan Cheese  
ADD: \$4 SMALL ea. / \$5 LARGE ea.  
Grilled Chicken / Flank Steak  
**GLUTEN FREE DOUGH ADD: \$2 (small only)**

**SANDWICHES & BURGERS | Served with hand cut fries or side field salad | Any sandwich can be made gluten free served open face on our masa waffle \$2**

**SALMON & AVOCADO | \$15**  
seared Atlantic salmon, oven roasted tomato, mixed greens, sweet lime aioli. served open faced on focaccia

**WILD MUSHROOM | \$12 v**  
roasted mushrooms & peppers, fresh mozzarella, arugula, caper, red wine vinaigrette, focaccia

**56 PHILLY STEAK SANDWICH | \$15**  
chili rubbed flank steak / house smoked mozzarella / caramelized onion / mushrooms / house made horseradish sauce / brioche bun

**VEGGIE BURGER | \$12 v+**  
delicious blend of quinoa, legumes and brown rice / greens / avocado / tomato jam / on focaccia bread

**LOVE BIRD | \$14**  
marinated all natural chicken breast / swiss /fried Brussels sprouts / greens / tomato jam / brioche bun

**CHICKEN SCHNITZEL | \$13**  
boneless thigh / house pickle / iceberg / tomato / house aioli / charred lemon / brioche bun

**CLASSICO BURGER | \$12**  
8oz special blend / LTO / House aioli  
**Add cheese \$2:** smoked mozzarella / white american / cheddar / swiss / bleu cheese

**FARMHOUSE BURGER | \$15**  
8oz special blend / cheddar / sunny egg / bacon / pickled red onions / arugula / mustard aioli

**SANDWICH EXTRAS \$2 each**  
bacon / avocado / caramelized onions /cheese / fried egg / mushrooms

**PLATES | add a side field salad or Caesar salad \$3.95**

**VEGAN SPAGHETTI & MEATBALLS | \$14 v+**  
zucchini & squash / quinoa, barley and bulgur wheat non-meatballs / tomato coulis

**AIRLINE CHICKEN BREAST | \$17 GF**  
roasted crispy potatoes / braised fennel / peppers / shallots / wild mushrooms / garlic / wine

**GRILLED SALMON | \$19**  
farro risotto / spinach / caper / brown butter / charred lemon

**CAVATELLI | \$15 v**  
tomato sauce / basil / black pepper / romano

**GRILLED PORK CHOP | \$21**  
creamy polenta / braised greens with bacon / almond salsa verde

**STEAK & FRITES | \$19 GF**  
grilled flank steak / wild mushroom demi / seasonal vegetables / fresh cut fries / mustard aioli

**SIDES**

**ROASTED CAULIFLOWER | \$6 v GF**  
toasted almond, golden raisin, brown butter

**FARRO RISOTTO | \$5 v**  
wild mushroom, parsley oil

**CREAMY POLENTA | \$5 v GF**  
tomato sauce, mascarpone, toasted focaccia

**SEASONAL VEGETABLES | \$5 v+ GF**

**BRAISED GREENS W/BACON | \$5 GF**

**FRESH CUT FRIES | \$5 v+ GF**  
malt vinegar, mustard aioli sides

**BEVERAGES**

- Coca-Cola
- Diet Coke
- Dr. Pepper
- Diet Dr. Pepper
- Sprite
- Sprite Zero
- Mountain Dew
- Lemonade
- Fresh Brewed Iced Tea
- Coffee
- Decaf Coffee
- Hot Tea Selection
- San Pelligrino (750ml \$5)

**MAC & CHEESE | \$14**  
**VEGAN v+ GF**  
brown rice noodle / wild mushroom / leek / tomato jam

**GOAT v**  
fresh cavatelli / rosemary / goat cheese

**ADD ONS**  
Roasted Brussels Sprouts \$2 / Bacon \$2 / Grilled Chicken Breast \$3

# WINE

## BUBBLES

Prosecco   La Marca   Italy	\$11	\$42
Brut Rosé   Aimery   Limoux, France	\$10	\$38
Brut   Veuve Clicquot   Champagne, France		\$90

## WINE BY THE GLASS *(lighter to full bodied)*

Riesling   Leonard Kreuzsch   Mosel, Germany	\$7	\$26
Pinot Grigio   Kris   Veneto, Italy	\$8	\$30
Sauvignon Blanc   WhiteHaven   Marlborough, NZ	\$11	\$42
Chardonnay   Glenbrook   California	\$7	\$26
Chardonnay   A to Z   Oregon	\$9	\$34
Chardonnay   Laguna   Russian River Valley, CA	\$12	\$46
Rosé   Benziger   Sonoma, California	\$9	\$34
Pinot Noir   Hangtime   California	\$8	\$30
Red GSM Blend   Hahn   Central Coast, CA	\$9	\$34
Valpolicella   Allegrini   Verona, Italy	\$11	\$42
Malbec   Vista Flores, Catena   Mendoza, Argentina	\$10	\$38
Red Blend (Zin Based)   The Predator   Lodi, California	\$10	\$38
Cabernet Sauvignon   Glenbrook   California	\$7	\$26
Cabernet Sauvignon   J. Lohr   Paso Robles, California	\$10	\$38
Cabernet Sauvignon   Orin Swift, Palermo / Napa, CA	\$20	\$80

## WINE BY THE BOTTLE *(lighter to full bodied)*

Pinot Grigio   Maso Canali   Veneto, Italy	\$38
White Sauv Blanc Blend   Legende   Bordeaux, France	\$38
Sauvignon Blanc   Pietro Family Cellars   Napa, California	\$42
Chenin Blanc   Marcel Dubois   Vouvray, Loire, France	\$35
Vermentino   Poggio Al Tesoro   Toscana, Italy	\$45
Chardonnay   Chalk Hill   Sonoma, California	\$50
Pinot Noir   Lyric by Etude   Santa Barbara, California	\$42
Pinot Noir   Belle Glos   Santa Maria, California	\$60
Grenache   Shatter   Maury, France	\$50
Red Blend (Baby Amarone)   Pasqua PassiMento   Veneto, Italy	\$40
Malbec   Gascon   Mendoza, Argentina	\$40
Cabernet Franc   Owen Roe   Yakima Valley, WA	\$62
Syrah   Klinker Brick   Farrah Syrah / Lodi, CA	\$40
Syrah   Silene   Crozes-Hermitage, Rhone, France	\$60
Merlot   Emmolo   Rutherford, Napa, California	\$60
Cabernet Sauvignon   Arena   Red Hills, Lake County, California	\$45
Cabernet Sauvignon   Double Lariat - Jaimeson Ranch   Napa, CA	\$65
Cabernet Sauvignon   Our Gang   Napa, California	\$90
Zinfandel   Seghesio   Sonoma, California	\$40
Zinfandel Blend   Ridge   3 Valleys, California	\$75
Bordeaux Style Red Blend   Arise, Blackbird Vineyards   Napa, CA	\$95

# COCKTAILS

## CLASSICS *(Stronger to Lighter)*

- MANHATTAN | \$11**  
Makers Mark / Carpano Vermouth / Bitters
- OLD FASHIONED | \$12**  
Woodford Rye / Demarara / Simple / Bitters / Peel / Cherry
- BOULEVARDIER | \$11**  
Bulleit / Carpano Vermouth / Campari / Peel
- SIDE CAR | \$12**  
Hennessy / Cointreau / Lemon / Sugar
- BEE'S KNEES | \$11**  
The Botanist / Lemon / Honey / Rosemary
- FRENCH MARTINI | \$10**  
Chopin / Mathilde Cassis / Simple / Pineapple
- GIN & TONIC | \$9**  
Nolet's / Fever Tree Mediterranean Tonic
- TITO'S MULE | \$9**  
Tito's / Lime / Fever Tree Ginger Beer

## ADAPTATIONS & CREATIONS *(Stronger to Lighter)*

- NONINO NEGRONI | \$12**  
Bourbon Barrel Gin / Nonino Amaro / Carpano Vermouth / Peel
- FRENCH 56 | \$10**  
Hendrick's / Blackberry / Lemon / Simple / Brut Rose
- KITCHEN MARGARITA | \$9**  
Milagro Silver / Cointreau / Lime / Jalapeno Simple / Cucumber
- STRAWBERRY LEMON DROP | \$9**  
Absolut Citron / Strawberry / Lemon / Simple / Limoncello
- BLUEBERRY FIELDS | \$10**  
Stoli Blueberi / Absolut Citron / Blueberries / Lemon / Simple
- CRANBERRY SPICE | \$11**  
Kettle One / Cointreau / Allspice Dram / Cranberry / Lemon / Simple
- CUCUMBER COLLINS | \$10**  
Effen Cucumber / Orange / Lemon / Simple / Soda
- 56 SANGRIA | \$8**  
Seasonal Creation

# TOP SHELF SPIRITS

## SCOTCH

- Lagavulin 16 Year
- Oban 14 Year
- Macallan 12 Year

## BOURBON

- Basil Hayden's
- Angel's Envy
- Jefferson's Reserve Special Edition

## IRISH

- RedBreast
- The Sexton

## TEQUILA

- Dobel Diamante
- Don Julio Reposado
- Suavecito Anejo

## WOODFORD FLIGHT \$20

- Woodford Reserve | Woodford Rye | Woodford Malt

# BEER

## BOTTLED BEER

- Great Lakes Dortmund Gold
- Great Lakes Edmund Fitzgerald
- Sierra Nevada Pale Ale
- Blue Moon
- Stella Artois
- Amstel Light
- Corona
- Yuengling
- Budweiser
- Bud Light
- Coors Light
- O'Doul's N/A
- DownEast Craft Cider

ASK ABOUT OUR ROTATING DRAFT BEER SELECTION