

## salads

### shred

shredded kale, red quinoa, seasonal citrus supremes, fresh corn, jicama, manchego cheese, sunflower seeds, champagne-dill vinaigrette (v) (gf) 12

### signature caesar

chopped romaine hearts, avocado, oven-dried tomato, cotija cheese, caesar dressing, and breadsmith croutons (v) 12

### chopped salad

iceberg, red cabbage, cucumber, radish; topped with pepitas, golden raisins, and mixed olives, champagne-dill vinaigrette (v) (gf) 13

### the wedge

blue stilton, smoked bacon, tomato, and red onion (gf) 12

### salad add-ons

whole-roasted, house-spice-rub chicken breast and wing 6; leg and thigh 5  
grilled atlantic salmon\* 8  
grilled rib eye\* 10

### signature salumi board

chef's selection of salumi, artisanal cheeses, house pickled veg, mixed olives, nuts and grilled bread 22

## shareables

### crispy brussels sprouts

tossed with apple gastrique and sour apple; side of goat cheese dip (v) 12

### pretzels

two butter-basted pretzels with house beer cheese sauce and stone-ground mustard (v) 10

### greek fries

tossed with greek seasoning, lemon aioli, cotija cheese (v) 6/11

### hummus (varietal)

chef's seasonal hummus with tzatziki, evoo, seasonal farmer's veg and sourdough pita (v) 12

### off your trolley mushrooms

medley of local mushrooms, pan-roasted with garlic, shallots, white wine, and butter (v) 11

### grilled fresh artichoke

with house tartar sauce and charred lemon (v) 12

### fried cauliflower

chipotle aioli, cotija cheese and mixed citrus gremolata (v) 10

### mac n cheese

elbow pasta, house beer cheese sauce; topped with toasted panko (v) 9

### street corn

whole grilled corn with house spice rub, chipotle aioli, cotija cheese, and green onion (v) 6

### fried calamari

dusted with seasoned flour, fried, and served with fresh tomato abruzzi sauce 12

(v) vegetarian or can be made vegetarian (gf) gluten free  
many items may be made gluten free, vegetarian or vegan; please ask your server for suggestions

\*State Health code requires us to inform you that these items contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## samiches

local breadsmith egg bun... your choice of fries, sweet potato fries, side salad, or coleslaw

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### tucson fried chicken

chicken breast in buttermilk brine and seasoned flour, topped with apple slaw, house pickle and chipotle aioli 16

### black bean veggie burger

house-made black bean patty with bell pepper, pickled shiitake, chipotle, and non-dairy nut cheese (v) 14

### reuben's sister

house-brined corned beef, smoked cheddar, house-made sauerkraut, and dijonaise on new york rye 16

### miss saigon

seven-spice pork belly, served with house pickled carrot & radish, fresh jalapeño and cilantro, sesame aioli 16

### kraut burger \*

house ground beef, baby swiss, house-made sauerkraut, house pickles, and dijonaise\* 16

### noble gobbler

house ground turkey breast, bacon jam, and non-dairy nut cheese 15

### jam burger \*

house ground beef, aged yellow cheddar, bacon jam, and smoked aioli 16



## entrees

### trout a la plancha

stuffed with mixed citrus, butter, and herbs; served with roasted peewee potato, charred bulb onion (gf) 24

### salmon\*

served with irish mash, seasonal farmer's veg and dill beurre blanc (gf) 24

### fish and chips

beer-battered atlantic cod, fries, fresh cabbage slaw, house tartar sauce 17

### short ribs

braised and served with irish mash, mixed root veg and demi-glace (gf) 26

### schnitzel

skillet-fried pork loin, house-made spaetzle, brussels sprout leaves, sour apple, onion sauce soubise 21

### beer can roasted chicken

house-seasoned 1/2 chicken, served with irish mash and seasonal farmer's veg 22

### grilled tofu

marinated with togarashi sweet soy, sautéed seasonal local mushrooms, and farmer's veg (v) 17

### bangers & mash

house-made sausage, irish mash, and house-made sauerkraut, onion sauce soubise 22

### grilled rib eye\*

12 oz., 14-day house-aged, with citrus & herb compound butter, irish mash, and seasonal farmer's veg 32

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