

Soups & Salads

Soups: **Clam chowder** - \$4.09/ \$6.36

Soup of the Day- \$2.95 / \$4.55

House Salad - \$5.91

Fresh chopped greens topped with tomatoes, cucumbers and kalamata olives, tossed with house-made dressing. Choice of champagne vinaigrette, gorgonzola blue cheese or Jane's creamy thyme dressing.

Grilled Ahi Salad - \$11.82

Ahi tuna steak grilled medium rare and served on chopped greens, tossed in the dressing of your choice.

Spinach Salad - \$10.68

Fresh spinach, strawberries, almonds, shallots and Chevre, served with a poppy seed dressing.

Tossed Cobb Salad - \$12.27

Grilled chicken breast tops a tossed salad of chopped greens, bacon, avocado, blue cheese, boiled egg and a Dijon vinaigrette.

Soup, Salad and Johnny Cakes - \$10.68

Cup of soup, house salad and two cornmeal griddlecakes, served with pomegranate molasses and butter.

House Specialties

Shepherd's Pie - \$10.23

Seasoned ground beef, onions, carrots, peas and corn baked under a generous layer of mashed cauliflower potatoes and sprinkled with cheddar cheese.

Cottage Pie (Vegetarian) - \$10.23

Savory French lentils, shitake mushrooms, tomatoes, garlic, zucchini, and carrots baked under a generous layer of mashed cauliflower potatoes and sprinkled with cheddar cheese.

Greens and Red Beans - \$10.45

Collard greens alongside red beans cooked with ham hocks, garlic and onions, served with a johnnycake.

Macaroni and Cheese - \$10.45

Three cheeses, a sprinkling of mushrooms, tomatoes and haricot verts melted together with bowtie pasta and served with a salad.

Biscuits and Gravy - \$10.91

Two biscuits smothered in house-made nitrate-free sausage gravy.



Burgers

Burgers are served with choice of soup, chips or Cheetos
sub a salad for an additional \$1.82 sub Clam Chowder for \$1.14

Jane Burger - \$10.45

A half-pound of ground Angus chuck grilled to order and served on a toasted ciabatta bun with mayo and house made mustard.

Add cheese: cheddar, provolone, American, or blue - 91c

Add bacon - \$1.14

Wild Bill Burger - \$11.82

A half-pound of ground Angus chuck grilled to order, topped with cheddar cheese, jalapeños and BBQ sauce, served on toasted ciabatta bun with mayo and house made mustard.

Sandwiches

sub a salad for an additional \$1.82 sub Clam Chowder for \$1.14

Grilled Portobello Sandwich - \$11.14

A large Portobello mushroom, lightly brushed with garlic oil, grilled and served on a toasted ciabatta bun with mayo and house made mustard, with choice of soup, chips or Cheetos.

Port o' Bill - add cheddar cheese, jalapeños and BBQ sauce - add \$1.37

Buffalo Chicken Sandwich - \$10.23

Chicken breast grilled and smothered in Frank's hot sauce with a gorgonzola blue cheese dressing, served on a toasted ciabatta bun with choice of soup, chips or Cheetos.

Catfish Sandwich - \$10.91

Catfish fillet rolled in cornmeal and pan-fried, served on a toasted ciabatta bun with house-made tartar sauce and potato salad.

G-town Sandwich - \$10.23

Grilled shredded beef, onions, mushrooms topped with melted provolone on a soft bun, served with choice of soup, chips or Cheetos.

Sandwich of the Day

sub a salad for an additional \$1.82 sub Clam Chowder for \$1.14

Monday: **Grilled pit ham and cheddar cheese on sourdough or multigrain**
Served with choice of soup, chips or Cheetos- \$10.23

Tuesday: **Fried chicken sandwich on a soft bun**
Served with choice of soup, chips or Cheetos- \$10.23

Wednesday: **Corned beef with sautéed cabbage, caramelized onions and an apricot-mustard chutney on rye**
Served with choice of soup, chips or Cheetos- \$10.68

Thursday: **Hot meatloaf, mashed potatoes and gravy served open-face on sourdough- \$10.68**

Friday: **Dungeness crab and Oregon Bay shrimp melt on an English muffin**
Served with choice of soup, chips or Cheetos- \$12.27

Dinner

(available after six p.m.)

Appetizers

Artichoke Dip - \$8.41

Artichoke hearts, parmesan, water chestnuts, sun-dried tomatoes served with warm pita bread.

Tuna Niçoise - \$8.41

Ahi grilled rare with haricot verts, niçoise olives, hard boiled egg, tomato and basil oil.

Jumbo Jerk Wings - \$8.18

Six large Jamaican jerk wings over red cabbage slaw with a pear lime puree.

Pulled Pork Sliders - \$7.73

Three pulled pork sliders with American cheese and BBQ sauce on teeny buns.

Entrées

Big old Slab of Ribs - \$17.27

Pork ribs, dry rubbed and slow braised then grilled to order with BBQ sauce. Served with Texas Toast and choice of two sides; red beans, collard greens cooked with ham hocks, or potato salad

Chicken Piccata - \$15.68

Oven roasted Chicken , served with a sauce of artichoke hearts, capers and tomatoes in lemon butter over roasted baby bakers.

Shrimp on Five Cheese Ravioli - \$15.91

Oregon Bay Shrimp served over jumbo five cheese ravioli in a house made pesto cream.

Lamb Tagine - \$17.50

Lamb shank slow braised with preserved lemon, Moroccan green olives carrots and tomatoes, served with short grained brown rice.

Flat Iron Steak - \$15.00

An 8 oz. flat iron steak grilled to order, topped with an herbed beurre-rouge, served with baby bakers and seasonal vegetables .

Entrées for the Kids

PB & J - \$ 4.09

Grilled Cheese - \$5.45

Cheesy Noodles - \$5.91

Apple slices, celery & carrot sticks with peanut butter - \$5.91

Parties of six or more subject to 18% gratuity

Please note: consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness

Nightly Dinner Specials

(available after six p.m.)

Monday: All-You-Can-Eat Spaghetti - \$8.18

Spaghetti topped with our house-made vegetarian marinara with kalamata olives and parmesan cheese, served with a fresh breadstick. If you like pork and beef meatballs, they're \$1.14 each.

Tuesday: Not your Mom's Pot Roast - \$11.82

Oven roasted beef, potatoes, carrots, onions and celery in a savory vegetable gravy.

Wednesday: D's Roasted Garlic Meatloaf - \$11.14

A generous slice of our meatloaf made with ground beef and pork, fresh herbs and whole cloves of roasted garlic. Served with seasonal vegetables, mashed cauliflower potatoes and brown gravy.

Thursday: Cincinnati Chili - \$12.27

This ground beef, no-bean chili is cooked with non-traditional ingredients such as cinnamon, cumin and chocolate. Served over spaghetti and topped with cheddar, onions and tomatoes. Served with oyster crackers.

Friday: Angel Hair Pasta with Clam Sauce - \$14.77

A sauce of arctic surf clams, garlic, fresh herbs, white wine and butter served over angel hair pasta and topped with parmesan cheese.

Sides

Collard Greens - \$3.64

Red Beans - \$3.64

Potato Salad - \$2.95

Stack Johnny Cakes - \$4.09

Mashed Cauliflower Potatoes - \$2.95

Potato Chips - \$2.27

Cheetos - \$2.95

Roasted Baby Bakers - \$3.64

Join us for Weekend Brunch
Saturday and Sunday 9:30am - 3pm