



DINNER MENU

MON-SUN from 5PM-8PM

APPETIZERS



BUFFALO CAULIFLOWER \$9

VEGAN RANCH

BUFFALO WINGS \$15

CARROTS, CELERY
& BLUE CHEESE

FRIED CALAMARI \$13

MARINARA SAUCE &
ROASTED GARLIC AIOLI

CHEESE & CHARCUTERIE \$12

SERVES 2

COLBY CHEESE, MANCHEGO, &
PEPPERONI, SALAMI, & PROSCIUTTO
GRAPES & CRACKERS

MEDITERRANEAN TRAY \$12

SERVES 2

TABOULEH, HUMMUS, HARISSA CARROTS,
OLIVE TAPENADE, MARINATED FETA,
& TZATZIKI W/GRILLED PITA

COLOSSAL SHRIMP COCKTAIL \$15

FRESH HORSERADISH
& COCKTAIL SAUCE

STREET CORN RIBS \$9

COTIJA CHEESE, CILANTRO,
TAJIN, & LIME CREMA

SHORT RIB TOAST \$13

WHITE CHEDDAR,
HORSERADISH
PEPPERCORN SAUCE,
CHIVES, & BALSAMIC
TOASTED SOURDOUGH

ENTREES

CHICKEN PARMESAN \$17

MARINARA & SPAGHETTI

CRISP SKINNED SALMON \$20

JASMINE RICE, AVOCADO,
CONFIT CHERRY TOMATO & CUCUMBER
YUZU KOSHO

STEAK FRITES \$20

CHIMICHURRI &
GARLIC BEER BATTERED FRIES

SHORT RIBS \$20

COLD GREEN BEAN SALAD
OVER RED SKIN MASHED

VEGAN THAI CURRY \$14

FALAFEL, VEGGIES, & JASMINE RICE

PESTO PENNE \$11

SPINACH, ROASTED RED
PEPPERS, & KALAMATA OLIVES

TOFU \$13

CHICKEN \$15

VODKA PENNE \$9

TOFU \$11

CHICKEN \$13



FAMILY DINNERS

SERVES 2

THE YARD BIRD \$34

HONEY STUNG CHICKEN, PICKLES,
FINGERLING POTATO SALAD,
MAC N CHEESE, BROCCOLI SLAW, &
CORNBREAD MUFFINS
SPICY LEMON REMOULADE,
PEACH BBQ SAUCE, & SALSA VERDA

SHAWARMA DINNER \$32

SERVED COLD

MARINATED CHICKEN THIGHS,
ROASTED VEGGIES, HARISSA CARROTS,
OLIVE TAPENADE, HUMMUS, TABOULEH,
MARINATED FETA, TZATZIKI,
& GRILLED PITA

SIDES

FRESH FRUIT \$5

FRENCH FRIES \$4

TATER TOTS \$4

HART HOUSE CHIPS \$3

STEAMED BROCCOLI \$4

SAUTEED SPINACH \$4

GREEK PASTA SALAD \$5

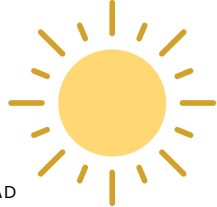


DINNER MENU

MON-SUN from 5PM-8PM

SANDWICHES

SERVED WITH HART HOUSE POTATO CHIPS **OR** SIDE SALAD
SUB BEER BATTERED FRIES **OR** GREEN BEAN SALAD \$2



TOFU BANH MI \$13

DAIKON, CARROT,
JALAPENO & HOUSE KIMCHI
BANG BANG SAUCE HOAGIE
ROLL

LGBTQ \$16

LETTUCE, GUACAMOLE,
TEMPEH BACON,
TOMATO, & VEGAN QUESO
VEGAN MAYO
TOASTED SOURDOUGH

CHICKEN SANDWICH \$15

GRILLED CHICKEN BREAST
OR BREADED & FRIED
LETTUCE, TOMATO, & PICKLE
GARLIC SRIRACHA AIOLI
BRIOCHE

LOMBARD CHICKEN SANDWICH \$17

SHAVED FENNEL, ORANGE,
KALAMATA OLIVES,
MOZZARELLA, &
ROASTED GARLIC CLOVES
GRILLED SOURDOUGH

BLACK BEAN BURGER \$14

VEGAN CHEESE, PICKLE
& VEGAN MAYO
KAISER ROLL

CRAB CAKE SLIDERS \$19

ARUGULA, SLICED JERSEY
TOMATO, & SPICY LEMON
REMOULADE
BRIOCHE SLDIER BUNS

TACOS \$14

FISH, PORK, **OR**
VEG "FISH STICKS"
CRUMBLED QUESO,
PICKLED RED CABBAGE
& SPANISH ONION
JALAPENO LIME CREMA
CORN TORTILLAS

BEEF BURGER \$18

TWO 4OZ PATTIES,
AMERICAN CHEESE
PICKLE, & DIJONNAISE
BRIOCHE

ADD BACON \$3

LGBT \$13

LETTUCE, GUACAMOLE,
BACON, & TOMATO
HERBED MAYO
TOASTED SOURDOUGH

CHEESESTEAK \$16

SHAVED CHICKEN
OR SHAVED STEAK

AMERICAN CHEESE,
& FRIED ONION
HOAGIE ROLL

PULLED PORK SANDWICH \$16

CHARRED BROCCOLINI,
ROASTED LONG HOT,
SHARP PROVOLONE, &
GIARDINIERA RELISH
ROASTED GARLIC AIOLI
HOAGIE ROLL



SALADS

GREEK SALAD \$11

ROMAINE, CUCUMBER,
BELL PEPPER, TOMATO,
CHICKPEAS, OLIVES, RED ONION,
MARINATED FETA, & PARSLEY
RED WINE VINAIGRETTE

WATERMELON SALAD \$13

MIXED GREENS, CUCUMBER,
RED ONION, PINE NUTS,
BASIL, & GOAT CHEESE
HONEY BALSAMIC VINAIGRETTE

CAPRESE \$13

MOZZARELLA,
JERSEY TOMATO,
ARUGULA,
BASIL PESTO, OLIVE OIL,
& BALSAMIC REDUCTION

VEGAN

KALE CAESAR \$9

DAVITA TOMATO,
CAFE CROUTON,
& VEGAN CAESAR

BEET SALAD \$14

ARUGULA, ORANGE,
GRAPEFRUIT,
CRUSHED PISTACHIOS,
WHIPPED RICOTTA,
FRESH HERBS,
& LEMON VINAIGRETTE

CREATE YOUR OWN SALAD/WRAP \$11

USE 1 GREEN AND UP TO 4
INGREDIENTS TO CREATE
YOUR OWN

PROTEIN ADD ONS:

TUNA SALAD \$4 HUMMUS \$4 CHICKEN \$5 TEMPEH \$6 SALMON \$7 STEAK \$7