

COUNTYLINE TAVERN

BRUNCH

SMALL PLATES

CRISPY BRUSSELS SPROUTS

Plum-Soy Glaze, Sriracha Mayo, Sesame Seeds **\$10**

HUMMUS

Red Pepper, Carrot, Cucumber, Celery, Cherry Tomatoes, Grilled Pita, Feta, Olives **\$10**

FRIED CHEESE CURDS

Shishito Peppers, Ranch Dressing, Fresh Lime **\$10**

CRISPY CALAMARI

Parmesan, Lemon-Garlic Aioli, Basil Marinara **\$14**

COUNTYLINE NACHOS

Beef Chili, Pepper Jack Queso, Pickled Jalapeño, Pico de Gallo, Sour Cream **\$10**



Emmental, Swiss & Gruyère Cheeses, Croutons

\$8

SOUP OF THE DAY

\$7

CUP OF BEEF CHILI

Scallions, Cheddar, Sour Cream, Tortilla Strips **\$8**

SALADS

ROASTED BEET SALAD

Arugula, Goat Cheese, Balsamic Vinaigrette, Toasted Almonds, Red & Gold Beets **\$12**

SOUTHWEST COBB

Chipotle Turkey Breast, Hard Cooked Egg, Blue Cheese, Bacon, Avocado, Tomato, Scallions, Black Beans, Corn Poblano Salsa, Tortilla Strips, Rancho Verde Dressing **\$14**

CHOPPED SALAD

Iceberg Lettuce, Bacon, Blue Cheese, Tomatoes, Green Beans, Cucumber, Radish, Scallions, Carrots, Red Bell Peppers, Herb Parmesan Dressing **\$12**

CAESAR SALAD

Romaine Hearts, Parmesan Cheese, Croutons **\$10**

Add to any Salad

Chicken - \$7 Shrimp - \$8
Salmon - \$9 Steak* - \$10

BRUNCH PICKS

Add a Tavern Salad, Caesar Salad or Soup of the Day for \$5

AVOCADO TOAST

Seven Grain Bread, Red Chile, Lemon, Radish, Extra Virgin Olive Oil **\$9**

STREET TACOS (2)

Fried Medium Egg, Corn Tortillas, Salsa Verde, Queso Fresco, Chorizo **\$11**

BRUNCH FLATBREAD

Cheesy Scrambled Eggs, Spinach, Caramelized Onions, Bacon **\$12**

CHICKEN & WAFFLES

Hot Honey & Whipped Butter **\$16**

Also Available:

FRIED CHICKEN

Cole Slaw & Hot Honey **\$15**

WARM WAFFLES

Fresh Berries, Country Cream **\$14**

STEAK & EGGS

5 oz. Hanger Steak, Two Eggs (Any Style), Chimichurri, Queso Fresco, Home Fries **\$24**

CROQUE MADAME BISCUITS

Two Poached Egg Biscuits, Ham, Spinach, Gruyère Cheese Sauce, Chives **\$15**

OMELETTE OF THE DAY \$13

ADD A SIDE! \$5

BACON
BREAKFAST SAUSAGE
HOME FRIES
FRENCH FRIES
SWEET POTATO FRIES
GRILLED ASPARAGUS

COCKTAILS

BUILD-YOUR-OWN BLOODY MARY BAR

Create your perfect Bloody Mary with our assortment of condiments, spices and hot sauces.

\$6

Add Modelo Shortie **\$3**

BUILD-YOUR-OWN MIMOSA

Flavors Available:

Orange, Peach, Mango, Strawberry, Pineapple, Red Raspberry, Black Cherry, Yuzu, Grapefruit & Blackberry

\$7

LARGE PLATES

BEER BATTERED FISH & CHIPS

Haddock, Tartar Sauce, Coleslaw, Fries **\$17**

COUNTYLINE STIR FRY

Broccoli, Red Peppers, Green Beans, Squash, Carrots, Snow Peas, Napa Cabbage, Scallions, Sticky Rice **\$15**

Add: Chicken - \$7 Shrimp - \$8
Salmon - \$9 Steak* - \$10

HOUSE SMOKED ST. LOUIS RIBS

Dry Rubbed Half Rack, Corn on Cob, Cole Slaw, Choice of French Fries or Mashed Potatoes **\$21**

CAJUN MAC & CHEESE

Chicken, Andouille Sausage, Applewood Smoked Bacon, Cavatappi Pasta **\$19**

BRUNCH IT UP!

Add an Egg to Anything **\$2**

OUR FAVORITES

Avocado Toast
Countyline Nachos
Cheese Curds

All-American Cheeseburger
Stir Fry

SANDWICHES

All Sandwiches are served with a choice of Chips, Fries or Cole Slaw

ALL-AMERICAN CHEESEBURGER*

Lettuce, Tomato, Red Onion, Brioche Bun
Choice of: American, Emmental Swiss, Smoked Gouda, Pepper Jack, Gorgonzola, Sharp Cheddar or Monterey Jack **\$14**

Add Bacon or Avocado - \$1.5

HONEY MUSTARD CHICKEN

Applewood Smoked Bacon, Monterey Jack Cheese, Red Onion, Lettuce, Tomato, Honey Mustard Sauce, Artisan Roll **\$15**

CHICAGO ITALIAN BEEF

7 oz. of Roast Beef, Natural Pan Juices, Pepper Giardiniera, Artisan Roll **\$15**

COUNTYLINE REUBEN

Corned Beef, Sauerkraut, Thousand Island, Emmental Swiss, Marble Rye **\$16**

CUBAN SANDWICH

Roasted Pulled Pork, Ham, Swiss, Dijonnaise, Red Onion, Pickle Slices, Artisan Roll **\$14**

AVAILABLE EVERY SATURDAY & SUNDAY FROM 11:00 AM UNTIL 3:00 PM

*Consuming raw or undercooked meat, poultry or seafood could be hazardous to your health.

WINE

ON TAP

Glass / .5 litre / litre

CHARDONNAY "UNOAKED", HESS *Monterey, California* . . . 8.5 / 22 / 43

SPARKLING WINES

BRUT, CAVA, SEGURA VIUDAS *Spain* 7 / 27

PROSECCO, VOVETI *Frioli, D.O.C., Italy* 10 / 38

MOSCATO D'ASTI, BRICCO RIELLA *Mango D'Alba, Italy* 10 / 38

BRUT, PRESTIGE, MUMM NAPA *Napa, California* - / 12

WHITES

SAUVIGNON BLANC, FIRE ROAD *New Zealand* 9 / 34

SAUVIGNON BLANC, MAN *South Africa* 8 / 30

CHARDONNAY, DELOACH *Saint Helena, California* 8.5 / 33

CHARDONNAY, TRUE MYTH *Edna Valley, California* 9.5 / 34

CHARDONNAY, RAEBURN *Russian River Valley, California* . . . 13.5 / 52

PINOT GRIGIO, STELLA *Sicily, Italy* 8 / 30

PINOT GRIGIO, SANTA MARGHERITA *Alto Adige, Italy* 13 / 50

RIESLING, HIRSCHBACH PIESPORTER *Germany* 8.5 / 33

ROSÉ, KENDALL-JACKSON *California* 9.5 / 34

REDS

CABERNET SAUVIGNON, DELOACH *Saint Helena, California* . . . 8.5 / 33

CABERNET SAUVIGNON, HESS ALLOMI *California* 15.5 / 58

PINOT NOIR, DELOACH *Saint Helena, California* 8.5 / 33

PINOT NOIR, LA CREMA *Monterey, California* 13 / 51

ZINFANDEL, SEGHEISIO *Sonoma, California* 13 / 48

ZINFANDEL, OPOLO MOUNTAIN *Paso Robles, California* 15 / 56

MERITAGE, DRY CREEK *Sonoma, California* 14.5 / 56

MERLOT, R COLLECTION *California* 10 / 35

BORDEAUX, CLARENDELLE *Bordeaux, France* 14 / 54

MALBEC, TINTO NEGRO *Mendoza, Argentina* 10 / 38

BY THE BOTTLE ONLY

PINOT NOIR, LUCIENNE BY HAHN 2014 *California* - / 70

RED BLEND, MACHETE BY ORIN SWIFT 2015 *California* - / 70

CABERNET SAUVIGNON, FROGS LEAP 2016 *California* - / 78

BRUNCH BUBBLES!

SUNDAY FUNDAY SPARKLING ROSÉ
ITALY • \$18/BOTTLE

*Delicate notes of ripe red berries
& a touch of sweetness*

COCKTAILS

All signature cocktails - \$11

NEWLY FASHIONED

Woodford, Turbonado Sugar, Angostura Bitters,
Regan's Orange Bitters, Toasted Rosemary

BARREL-AGED MANHATTAN

Woodford Reserve Bourbon, Sweet Vermouth,
Angostura Bitters, Luxardo Cherry

SMOKEY BEAR

Refreshing Lemonade Made With Dewar's White Label,
Fresh Lemon Juice, Honey, Ginger

PB & J MANHATTAN

Screwball Bourbon, Chambord,
Sweet Vermouth, Bitters

RAZZLE DAZZLE

Absolut Vodka, Chambord, Fresh Raspberry, Splash Of Sprite

HEARTBREAKER

Ketel One Botanical Grapefruit & Rose, Voveti Prosecco,
Blood Orange Liqueur, Grapefruit Juice

GINNY'S GONE SOUR

Hendrick's Gin, Pama Liqueur, House Sour Mix

MARTINIS

All signature martinis - \$11

CANDIED SALLY APPLE

Smirnoff Caramel, Apple Pucker, Frangelico,
Sweet and Sour

PEPPERMINT VANILLA KISS

Absolut Vanilia, Peppermint Schnapps, Rumchata,
Green Creme De Mint, Fresh Mint

DA EFFEN CHOCOLATE MARTINI

Effen Black Cherry, White Chocolate Godiva,
Dark Chocolate Godiva

WASH YOUR DIRTY HANDS

Ketel One Dirty Martini, Olive Juice,
Blue Chesse Olives

BUBBLY GREYHOUND

Ketel One Botanical Grapefruit & Rose, St. Germaine,
Grapefruit Juice, Champagne

THE GRINCH DISLIKES THIS MARTINI

Coconut Rum, Midori, Pineapple Juice

NOT COCKTAILS

MEXICAN COKE \$4

SPRECHER CRAFT SODA \$4.25

Cream Soda, Root Beer or Cherry Cola

SMERALDINA STILL OR SPARKLING \$4 / \$8