

COUNTYLINE TAVERN

BRUNCH

SMALL PLATES

CRISPY BRUSSELS SPROUTS

Plum-Soy Glaze, Sriaracha Mayo, Sesame Seeds **\$9**

HEIRLOOM TOMATO & BURRATA CAPRESE

Basil, Balsamic Glaze, Extra Virgin Olive Oil **\$12**

FRIED CHEESE CURDS

Shishito Peppers, Ranch Dressing, Fresh Lime **\$9**

CALAMARI

Parmesan, Lemon-Garlic Aioli, Basil Marinara **\$13**

CAJUN MAC & CHEESE

Chicken, Andouille Sausage, Applewood Smoked Bacon, Cavatappi Pasta **\$13**
Make It A Large Plate **\$17**

FRENCH ONION SOUP

Emmental, Swiss & Gruyère Cheeses, Croutons

\$8

SOUP OF THE DAY

\$7

CUP OF BEEF CHILI

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

SALADS

STRAWBERRY FIELDS SALAD

Field Greens, Strawberries, Shaved Fennel, Goat Cheese, Toasted Almonds, Balsamic Vinaigrette **\$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, Bleu 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**

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, 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**

BRUNCH IT UP!

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

OUR FAVORITES

Avocado Toast
French Onion Soup
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 **\$13**
Add Bacon or Avocado - **\$1.5**

HONEY MUSTARD CHICKEN

Applewood Smoked Bacon, Monterey Jack Cheese, Red Onion, Lettuce, Tomato, Honey Mustard Sauce, Artisan Roll **\$14**

COUNTYLINE REUBEN

Corned Beef, Sauerkraut, Thousand Island, Emmental Swiss, Marble Rye **\$15**

DESSERTS

CHOCOLATE WALNUT COOKIES

Served Warm, Homer's Vanilla Ice Cream **\$6**

HOMER'S ICE CREAM OR SORBET

Pirouline Rolled Wafers **\$4**

WARM BUTTER CAKE

Strawberry Purée, Streusel Crumble, Homer's Vanilla Ice Cream **\$10**

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

Glass / .5 litre / litre

ON TAP

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

SPARKLING WINES

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

BRUT, BLANC DE BLANC, JEAN LOUIS *France* 8 / 30

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

BRIGHT, CRISP WINES

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

PINOT GRIGIO, CANTINA COLLI *Padua, D.O.C. Italy* 9 / 34

PINOT GRIS, MILBRANDT *Prosser, Washington* 10 / 38

SAUVIGNON BLANC, MAN *Stellenbosch, South Africa* 8 / 30

SAUVIGNON BLANC, FIRE ROAD *New Zealand* 9 / 40

LUSH FRUIT WINES

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

RIESLING, HIRSCHBACH PIESPORTER *Germany* 8.5 / 33

RIESLING, CHARLES SHAW "KUNG FU GIRL" 8 / 30

ROSÉ, KENDALL-JACKSON *California* 9.5 / 34

TRADITIONS ROSÉ, MILBRANDT *Prosser, Washington* 10.5 / 40

RICH, FULL WHITES

CHARDONNAY, SEA SUN *California* 9.5 / 40

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

CHARDONNAY, KENDALL-JACKSON *California* 11 / 45

CHARDONNAY, TRUE MYTH *San Luis, California* 9.5 / 34

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

MELLOW REDS

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

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

PINOT NOIR, ADELSHEIM VINEYARDS *Newberg, Oregon* 16 / 62

RED BLEND, HESS SELECT TREO *Northern California* 11 / 45

MERLOT, CHARLES SHAW "THE VELVET DEVIL" 8 / 30

RICH, VELVETY REDS

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

CABERNET SAUVIGNON, HESS ALLOMI *California* 14.5 / 57

CABERNET SAUVIGNON, FROGS LEAP *California* - / 78

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

ZINFANDEL, OPOLO MOUNTAIN *Paso Robles, California* 15 / 58

ZINFANDEL, EDMEADES *Mendocino, California* 11.5 / 45

- #6 Wine Enthusiast Top 100 of 2018 -

CABERNET SAUVIGNON, CAYMUS *Napa, California* - / 125

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

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

- #6 Wine Spectator Top 100 of 2017 -

BIG, BOLD REDS

CABERNET SAUVIGNON, SILVER PALM *California* 12 / 46

RED BLEND, ALEXANDER VALLEY *California* 12 / 46

MERLOT, R COLLECTION *California* 10 / 35

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

MALBEC, AMALAYA *Mendoza, Argentina* 9 / 34

ZINFANDEL, ARTEZIN *Mendocino, California* 12.5 / 49

COCKTAILS

All signature cocktails - \$10.5

NEWLY FASHIONED

Crown Royal, 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

SUMMERTIME GIN

Hendrick's Gin, Simple Syrup, Fresh Cucumber & Lime Splash of Sprite

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

MOJITOS & ME~ MINT TO BE

Ketel One Cucumber & Mint, Agave, Fresh Mint, Lime, Jalapeno Peppers

TAKE ME TO PAMADISE

Ketel One Peach & Orange Blossom, Pama Liqueur, House Sour Mix

STRAWBERRY COSMO

Absolut Citron, Triple Sec, Strawberry Puree

WASH YOUR HANDS

Ketel One Dirty Martini, Olive Juice, Blue Chesse Olives

BUBBLY GREYHOUND

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

CARAMEL MACCHIATO

Smirnoff Caramel, Absolut Vanilla, Frangelico, White Godiva

NOT COCKTAILS

MEXICAN COKE \$3.75

SPRECHER CRAFT SODA \$4.25

Cream Soda, Root Beer or Cherry Cola

SMERALDINA STILL OR SPARKLING \$4 / \$8