

# COUNTYLINE TAVERN

DINNER

## SMALL PLATES

### CRISPY BRUSSELS SPROUTS

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

### SOFT BAKED PRETZELS

Beer Cheese, Ale Mustard **\$9**

### FILET SLIDERS\* (2)

Fontina, Caramelized Onion, Truffle Aioli, Arugula **\$15**

### HEIRLOOM TOMATO & BURRATA CAPRESE

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

### FRIED CHEESE CURDS

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

### HUMMUS

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

### SUNDAY SAUCE MEATBALLS

Mozzarella Garlic Bread, Basil **\$11**

### NACHOS

Beef Chili, Pepper Jack Queso, Pickled Jalapeno, Pico de Gallo, Sour Cream **\$9**

### CALAMARI

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

### SMOKED WINGS

Choice of Buffalo, Nashville Hot or Ginger Soy Glaze **\$13**

### CAJUN MAC & CHEESE

Chicken, Andouille Sausage, Applewood Smoked Bacon, Cavatappi Pasta **\$13**

**Make It A Large Plate \$17**



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*

## LARGE PLATES

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

### CEDAR PLANK SALMON\*

Roasted Potatoes, Spicy Green Beans, Lemon-Thyme Butter Sauce **\$25**

### BEER BATTERED FISH & CHIPS

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

### BROILED WHITEFISH

Asparagus, Caper-Dill Vinaigrette, Mashed Potatoes **\$19**

### HOUSE SMOKED ST. LOUIS RIBS

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

### HANGER STEAK FRITES\*

Chimichurri, Chipotle Aioli, Sautéed Spinach **\$26**

### 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*

**WINNER, WINNER CHICKEN DINNER!**

**CHICKEN POT PIE**  
Braised Chicken, Corn, Carrots, Celery, Onions, English Peas, Mushrooms, Potatoes, Flaky Crust **\$17**

**FRIED CHICKEN**  
Cole Slaw, Warm Biscuit, Nashville Hot Sauce **\$18**

**GRILLED PICNIC CHICKEN**  
Lemon-Herb Marinated Half Chicken, Grilled Onions, Shishito Peppers, Cole Slaw **\$19**

## HANDHELDS FROM AROUND THE WORLD

### STREET TACOS (2)

Chef's Choice with Corn Tortillos **\$8**

### ASPARAGUS FLATBREAD

Fontina, Smoked Mozzarella, Ricotta, Parmesan, Spring Onion, Garlic **\$12**

*Add Prosciutto - No Charge!*

### SHRIMP TOAST (3)

Classic Chopped Shrimp Dim Sum, Pickled Cucumbers, Miso-Soy Glaze **\$10**

## SIDES

GRILLED ASPARAGUS ..... \$5

GRILLED SWEET RED ONIONS ..... \$4

SAUTÉED SPINACH ..... \$5

MASHED POTATOES ..... \$4

FRENCH FRIES OR SWEET POTATO FRIES ..... \$5

## SAVE ROOM FOR DESSERT

### CHOCOLATE WALNUT CHUNK COOKIES

Served Warm

Homer's French Vanilla Ice Cream **\$6**

### HOMER'S ICE CREAM OR SORBET

Pirouline Rolled Wafers **\$4**

## BURGERS

*All Beef Burgers are 100% 8 oz. Black Angus and 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*

### THE HOT MESS BURGER

Sliced & Griddled All-Beef Hot Dog, Chili, Jalapeños, Scallions, Pepper Jack Queso **\$14**

### BIG ALE PRIME BURGER

Caramelized Onions, Aged Cheddar, Ale Mustard, Lettuce, Tomato, Pretzel Bun **\$15**

### SOUTHWEST TURKEY BURGER

Chipotle Aioli, Tortilla Strips, Tomatillo Salsa, Shredded Lettuce, Pico de Gallo, Sharp Cheddar Cheese, Brioche Bun **\$13**

### MAKE ANY BURGER BRUNCH

*Add a fried egg for \$1*

**BUFFALO GROVE SMASH BURGER**

7 oz. Buffalo Patty, Crispy Cheese Curds, BBQ Dijonnaise Bacon, Buffalo Trace Caramelized Onions

**\$15**

## SANDWICHES

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

### BBQ BEEF SANDWICH

Smoked Chuck Roast, Black Garlic BBQ Sauce, Cole Slaw, Jalapeños, Crispy Onions, Hoagie Roll **\$14**

### COUNTYLINE REUBEN

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

### GRILLED PORTABELLA

Fresh Mozzarella, Basil Pesto, Tomato, Arugula, Tomato Focaccia **\$12**

### HONEY MUSTARD CHICKEN

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

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

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