

COUNTYLINE TAVERN

DINNER

SMALL PLATES

CRISPY BRUSSELS SPROUTS

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

SOFT BAKED PRETZELS

Beer Cheese, Ale Mustard **\$10**

FILET SLIDERS* (2)

Fontina, Caramelized Onion, Truffle Aioli,
Arugula **\$16**

FRIED CHEESE CURDS

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

SLOW-ROASTED TOMATO & ARUGULA FLATBREAD

Fontina, Smoked Mozzarella, Ricotta,
Parmesan, Arugula Pestos **\$13**

HUMMUS

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

CHICKEN SKEWERS

Chili Plum Glaze, Cilantro Vinaigrette **\$10**

COUNTYLINE NACHOS

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

CRISPY CALAMARI

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

SMOKED WINGS

Choice of Buffalo, Nashville Hot
or Ginger Soy Glaze **\$15**

**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

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, 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 **\$26**

BEER BATTERED FISH & CHIPS

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

BROILED WHITEFISH

Rainbow Carrots, Caper-Dill Vinaigrette,
Mashed Potatoes **\$22**

HOUSE SMOKED ST. LOUIS RIBS

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

GRILLED PORK CHOP

Sweet Potato Puree, Maple Bourbon Glaze,
Roasted Autumn Vegetables **\$24**

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*

CAJUN MAC & CHEESE

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

**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**

STREET TACOS

SANTA FE

Chicken, Peppers & Onions, Pepper Jack
Cheese, Chipotle Aioli **\$4.5**

BLACKENED SALMON

Cabbage, Pico de Gallo,
Avocado-Lime Crema **\$4.5**

CHEF INSPIRED TACO **MP**

SIDES

GRILLED ASPARAGUS **\$5**

ROASTED AUTUMN VEGETABLES **\$5**

SAUTÉED SPINACH **\$5**

MASHED POTATOES **\$4**

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

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 **\$14**
Add Bacon or Avocado - \$1.5

BIG ALE PRIME BURGER

Caramelized Onions, Aged Cheddar,
Ale Mustard, Lettuce, Tomato,
Pretzel Bun **\$16**

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

\$17

SANDWICHES

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

CHICAGO ITALIAN BEEF SANDWICH

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**

GRILLED PORTABELLA

Fresh Mozzarella, Basil Pesto, Tomato,
Arugula, Ciabatta Roll **\$13**

HONEY MUSTARD CHICKEN

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

CUBAN SANDWICH

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

BRUNCH IT UP!

WEEKENDS ARE BETTER
WHEN YOU JOIN US FOR
BRUNCH/LUNCH
ON SATURDAY & SUNDAY
FROM 11:00 A.M. TO 3:00 P.M.

GET SOCIAL WITH US ON FACEBOOK & INSTAGRAM

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