

STARTERS & SIDES

SWEET POTATO FRITTERS • 6

roast sweet potato mash, bacon, & goat cheese fritters fried decadent with worcestershire aioli dipping sauce

HAND-CUT FRY BASKET • 5

seasoned or plain home cut fries

WINGS • 11

*hot, dry rub, or teriyaki
choice of ranch or bleu cheese dippers*

HOUSE CHIPS & SALSA • 6

Fresh made tortilla chips with our home-made salsa fresco

SPINACH & ARTICHOKE DIP • 9

with house tortilla chips

GREENS

HOUSE CHOP SALAD • 7

shredded kale & brussel sprouts topped with toasted almond, pecorino cheese, & house made lemon mustard vinaigrette

WEDGE SALAD • 8

avocado, pecorino, & bacon atop wedged butter lettuce with bleu cheese or ranch

SWEET SUMMER SALAD • 8

fresh raspberries with house candied walnut & goat cheese atop a bed of fresh baby spinach with house raspberry balsamic vinaigrette

SOUP du JOUR BOWL • 6

TASTE HISTORY

A TINY HISTORY LESSON

The Cornish pasty hails from Cornwall, England. A working man's traditional meat pie, it gained popularity among the tin miners for its portability

and kept temperature. The traditional pasty is "D" shaped with a crimped edge. The miners would hold the pasty by the crimp so their arsenic-laced hands wouldn't poison their food. To this day in mining communities around the world, the Cornish pasty is a staple of the miner's meal.

FOR THE KIDS

Chicken Fingers or Quesadilla
w/ Fries, Applesauce, & a Drink 9

BEVERAGES

Coca Cola Fountain Drinks, Iced Tea, Lemonade, Arnold Palmer, Milk, Henry's Root beer

CORNISH PASTY (PASS-TEE)

**-OUR SIGNATURE DISH –
Historic, hand held meat & veggie pastries**

ADD SIDE OF FRIES OR CHOP SALAD FOR \$2.50

THE TRADITIONAL • 11

Sunday pot roast with carrot, potato, and onion wrapped in pie crust with wine beef gravy side

THE CHICKEN POTPIE • 11

chicken, peas, carrot, & onion comforting as your Grandmother's recipe with chicken gravy side

MEDITERRANEAN VEGGIE • 12

*artichoke, onion, baby spinach, capers, & goat cheese
with house marinara side*

THE RUBEN • 12

*slow and low roasted corned beef, sour kraut, & swiss cheese with 1000 Island side. a unique
take on a classic.*

THE CHEESEBURGER • 10

*classic & simple ground beef, melted cheddar, with a side of all the fixings. choice of 1000
Island, mustard, or BBQ sides*

THE NEW MEXICAN • 12

*New Mexico's trifecta with genuine Hatch NM green chile, onion & garlic mixed with roast
chicken, rice & cheddar with house salsa side. **Enchanting & Spicy!!!***

DESSERT

Cinnamon Apple Pasty a la mode • 7

Mimi's Fresh Raspberry Cobbler • 7

Root Beer Float • 6

2 scoops of Vanilla Bean Ice Cream • 4