## FOR THE TABLE

DRESSING

SPICY CHICKPEA DIP (GF, V) WARM & CREAMY CHICKPEAS WITH CURRY, A TOUC OF CAYENNE & FRESH PARSLEYSERVED WITH TORTILLA CHIPS	<b>\$8</b> H	MAGGIELD
PAO DE QUEIJO (GF) FOUR CLASSIC BRAZILIAN CHEESY BREADS	\$ 6	
CRAB TOASTS  THREE MINI JUMBO LUMP CRAB CAKES ON GARLICK SPINACH & GRILLED ARTISAN BREAD WITH CHIPOTI AIOLI B.C.D. (GF) TRADITIONAL BUFFALO CHICKEN DIP BUT WITH		SANDWICHES  All sandwiches come with choice of chips or greens.  Upgrade to cup of soup (\$2) or coleslaw (\$2)
ROASTED CAULIFLOWER INSTEAD OF CHICKENSER WITH TORTILLA CHIPS TACOS	RVED	THE MAYFIELD \$12  BRAISED BEEF BRISKET & GARLICKY  SPINACH LATHERED IN BROWN BUTTER  MUSTARD ON ARTISAN BREAD
THREE FLOUR TORTILLAS WITH CHOICE OF BRISKET (\$12), SHRIMP (\$13), SALMON (\$13), CHICKEN (\$10)		*TRY IT LEIDEN'S WAY*
CHICKPEAS (\$10) WITH SLAW, CORN SALSA, MANGO JALAPEÑO GLAZE, & CILANTRO MICRO GREENS	)	THE UNDERHILL \$11 FRESH MOZZARELLA, HERB-ROASTED TOMATOES, MARINATED ARUGULA, &
BUFFALO FLATBREAD  HOUSEMADE FLATBREAD DOUGH WITH MAYFIELD BUFFALO SAUCE, MOZZARELLA, GORGONZOLA,	\$10	PESTO AIOLI ON ARTISAN BREAD  THE B.A.T. \$11
TOMATOES, CHICKEN, & RANCH FAT CAPS FLATBREAD	\$10	JUICY BACON, HERB-ROASTED TOMATOES, MARINATED ARUGULA, & GARLIC AIOLI ON ARTISAN BREAD
HOUSEMADE FLATBREAD DOUGH WITH EVOO, LOCAMUSHROOMS, BACON, FRESH MOZZARELLA, & ARUGULA		BUFFALO CHICK WRAP ROASTED CHICKEN OR CHICKPEAS,
BABA GANOUSH (V)  SMASHED EGGPLANT WITH LEMON ZEST, HERB- ROASTED TOMATOES, EVOO, PARSLEY, AND	\$8	TOMATOES, MOZZARELLA, PROVOLONE, ROMAINE, & MAYFIELD BUFFALO SAUCE IN A WRAP
FLATBREAD CHIPS  SALADS		ROASTED ROOTS (V) ROASTED BEETS & CARROTS, SAUTEED SPINACH, CHIPOTLE
add salmon (\$6), braised brisket (\$5), crab cake (\$10). chicken (\$4), or chickpeas (\$2) to any salad		T.B.S. GRILLED CHEESE \$11
MAYFIELD CAESAR CHOPPED ROMAINE, HERB-ROASTED TOMATOES, ROSEMARY CROUTONS, & SHAVED PARMESAN TOSSED IN CREAMY CAESAR	\$6/\$10	SLICED OVEN-ROASTED TURKEY, THICK CUT BACON, SWISS, & MAPLE MUSTARD ON ARTISAN WHITE BREAD
DRESSING		THE BURGER \$14 COOKED THE WAY YOU LIKE IT* WITH
POWER SALAD (GF) SPINACH, QUINOA, CHILI SWEET POATOES, ROASTED RED PEPPERS, & FETA TOSSED IN HONEY CHIPOTLE DRESSING	\$6/\$10	CRISPY BACON, CHEDDAR, BEER PICKLES, LTO, KETCHUP & CREAMY MUSTARDSERVED WITH EVERYTHING POTATOES
BEET SALAD (GF)	\$6/\$10	FEATURED BURGER MP
MIXED GREENS, ROASTED BEETS, CARROTS, CANDIED PECANS, GOAT CHEESE, & CHAMPAGNE VINAIGRETTE		SOUPS
THE HOUSE (GF)	\$6/ \$10	CREAMY TOMATO \$4.25/\$5
ARUGULA WITH HERB-ROASTED TOMATOES & CUCUMBERS TOSSED IN CREAMY ITALIAN DRESSING		SOUP OF THE DAY \$4.25/\$5



# SALMON & SWEET PEA RISOTTO (GF)

PAN-SEARED NORWEGIAN SALMON\*, CREAMY RISOTTO WITH SWEET PEAS, PARMESAN, & LEMON CONFIT

- \$ 2 4 -

## CAJUN PENNE

ROASTED RED PEPPERS, CARAMELIZED
ONIONS, SPINACH & PENNE PASTA IN CAJUN
CREAM SAUCE
ADD BRISKET (\$5), SHRIMP (\$6), CHICKEN (\$4)

- \$ 1 4 -

#### CRAB CAKES

JUMBO LUMP CRAB CAKES, BUTTERY ASPARAGUS, SWEET POTATO PUREE, & HONEY CHIPOTLE AIOLI

- \$ 3 0 -

## EGGPLANT PARM (GF)

ROASTED EGGPLANT WITH RICOTTA,
MOZZARELLA, CRUSHED TOMATO SAUCE &
GRATED PARMESAN ...SERVED WITH SIDE SALAD
ADD SIDE OF BUTTERED NOODLES (\$3)

- \$ 16 -

## SWEET POTATO BOWL (GF) (V)

BROWN RICE, CHILI SWEET POTATOES, SAUTÉED SPINACH, ROASTED CARROTS, CARAMELIZED ONIONS, & ASPARAGUS WITH JALAPENO MANGO GLAZE

- \$ 1 4 -

(GF) - Gluten Free (V)- Vegan