-- Starters --
L39 Smokehouse Nachos
Tri-color tortilla chips topped with our house-smoked pulled chicken, house-made queso, shredded lettuce and pico de gallo. $10

Buffalo Chicken Dip
House-made, served with tri-color tortilla chips and celery sticks. $8

Jumbo Beer Battered Shrimp
House-made pale ale battered shrimp served with mixed greens, radish salad and avocado ranch sauce. $12

Tex-Mex Flatbread
With avocado ranch, black beans, corn, roasted bell peppers, pepper jack, jalapeños and pico de gallo. $8

Jumbo Shrimp Cocktail
Chilled shrimp served with mix greens, radish salad and cocktail sauce. $12

Beer Battered Pickle Fries
Thinly sliced dill pickle spears, beer battered and deep fried golden brown, served with a ranch dipping sauce $8

-- Salads --
All dressings made in-house:
Buttermilk Ranch • Lemon Basil Vinaigrette • Avocado Vinaigrette
Caesar • Roasted Tomato Vinaigrette • Maple Cider Vinaigrette

Skirt Steak Salad
Grilled marinated skirt steak over mixed greens and romaine with tomatoes, red onions, radish, blue cheese and house-made roasted tomato vinaigrette. $12

Spinach Caesar Salad
Fresh baby spinach, applewood smoked bacon, shaved parmesan, cherry tomatoes, Caesar dressing and house-made rosemary sourdough croutons. $8

Cobb Salad
Tomato, crisp bacon, egg, blue cheese with mixed greens and romaine with house-made avocado dressing. $12

Squash Salad
Mixed greens, onions, cranberry, roasted butternut squash, pumpkin seeds and house-made maple cider vinaigrette. $10

Warm Goat Cheese Salad
Panko & herb crusted fried goat cheese over mixed greens with seasonal radishes, cherry tomatoes, red onions, pine nuts, and house-made roasted tomato vinaigrette. $10

Additions to any salad above
• Grilled chicken $3 • Grilled Salmon $5 • Shrimp $5

-- Sandwiches --
Seasoned French fries included with all sandwiches

Pulled Pork Sandwich
Our house-smoked, pork shoulder with our java BBQ sauce on a freshly grilled bun with house-made coleslaw. $9

Skirt Steak Sandwich
Marinated skirt steak, grilled onions and peppers, white cheddar served on a grilled hoagie roll. $12

Shrimp Po Boy
House-made pale ale battered jumbo shrimp, lettuce, tomato, remoulade sauce served on a grilled hoagie roll. $12

Beer-Battered Cod Sandwich
House-made pale ale battered fresh Pacific cod on a toasted hoagie roll with tartar sauce, lettuce, tomato and house-made coleslaw. $12

Chicken Bacon Ranch Grinder
Local marinated grilled chicken, applewood smoked bacon and white cheddar on a hoagie roll and topped with house-made ranch, lettuce and tomato. $10

Caesar Chicken Wrap
Grilled marinated chicken breast with house-made caesar, parmesan, romaine and tomatoes wrapped in a fresh wheat tortilla. $10

Ask your server about 1 hour parking validation at Baker University Center
-- Soup --
Creamy French Onion
Topped with house-made croutons. Bowl $5 • Cup $3

-- Burgers --
Seasoned French fries included with all burgers

L39 Classic Burger
Six ounce local ground beef patty with white cheddar, applewood smoked bacon, romaine, tomato, red onion and roasted garlic mayo on a freshly grilled bun. $11

BBQ Cheddar Burger
Six ounce local ground beef patty with melted cheddar, caramelized onions and our house-made java BBQ sauce. $11

Southwest Black Bean Burger
House-made black bean burger with pepper jack, fresh pico de gallo, mixed greens, red onion and chipotle-lime aioli on a freshly grilled bun. $10

Baker Rye Burger
Six ounce local ground beef patty with shredded lettuce, onion, Swiss cheese and thousand island dressing, on grilled rye. $11

-- Cast Iron --
House-made three cheese sauce (cheddar, Gruyère, and parmesan) tossed with campanelle, topped with herb bread crumbs and baked
Your choice:
Grilled Chicken Bacon Mac $9
Meatless Mac $7

-- Plates --
New York Strip
Eight ounce house seasoned grilled to order with sautéed green beans and parmesan red potatoes. $23

Fish and Chips
House-made pale ale battered fresh Pacific cod with tartar sauce, house-made coleslaw and seasoned French fries. $13/two pieces • $16/three pieces

Maple Dill Glazed Salmon
Eight ounce fresh Scottish salmon filet glazed with our maple dill sauce and served with parmesan red potatoes and roasted cauliflower. $17

California Burrito
Our house-smoked pulled pork with French fries rolled in a large wheat tortilla covered in house-made queso with fresh pico de gallo. $12

Butternut Squash Campanelle
Roasted butternut squash, burst tomatoes, and a caramelized onion cream sauce tossed with campanelle pasta $12 • add chicken/$3 • add shrimp/$5

-- Sides --
Tossed Garden Side Salad
Creamy Coleslaw
Sautééd Green Beans
Roasted Butternut Squash
Roasted Cauliflower
Parmesan Red Potatoes
Seasoned French Fries

-- Beverages --
Pepsi • Diet Pepsi • Mountain Dew • Sierra Mist
Mug Root Beer • Iced Tea • House Lemonade • Coffee $2

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness. Please inform your server of any food allergies.

Ask your server about 1 hour parking validation at Baker University Center 7/12/2018
Apple Butterscotch Cobbler $6
House-made cobbler with Granny Smith apples, butterscotch chips topped with salted caramel and velvety vanilla Häagen-Dazs® Ice cream.

Chef’s Special Cheesecake $6
Cheesecake du jour from our bakery. Ask your server for today’s feature.

Brownie Sundae $5
Velvety vanilla Häagen-Dazs® ice cream over a warm fudge brownie with salted caramel and whipped cream.

Flourless Chocolate Cake $5
Topped with ganache and served with fresh berries and whipped cream.
Local on Tap

Draft Beer Pint $5

Flights of Four $7
4 ounces of 4 local beers on tap

Seasonal Choices from the Following Local Breweries:
Devil's Kettle Brewing, Athens
Jackie O's, Athens
Little Fish Brewing Co., Athens

Can & Bottle Beers

Jackie O's—Local
Chomolungma Nut Brown Ale $5
Firefly Amber Ale $5

Budweiser 14 / Bud Light 14 / Coors Light 14 / Michelob Ultra 14
Yuengling 14 / Blue Moon 15 / Corona 15
Guinness Draught 15 / Heineken 15 / Strongbow Cider 15

Wines

Fetzer 16/glass
Chardonnay / White Zinfandel / Cabernet Sauvignon

Kendall Jackson Vintner's Reserve 19/glass
Chardonnay / Pinot Grigio / Sauvignon Blanc
Cabernet Sauvignon / Merlot / Pinot Noir

Crafted Cocktails

Maple Bourbon Lemonade 16
Ohio maple syrup and Bulleit bourbon and house lemonade

Rusty Nail 17
Scotch and Drambuie on the rocks—a classic!

Appletini 17
Tito's vodka, apple brandy, apple juice, lemon juice and simple syrup—shaken, not stirred

Moscow Mule 16
Tito's vodka, ginger beer and lime in a copper mug

Kentucky Mule 16
Bulleit bourbon, ginger beer and lime in a copper mug

Spiced and Stormy 16
Captain Morgan, ginger beer and lime in a copper mug

Liquors

Tito's Handmade Vodka
Tanqueray Gin
Bulleit Bourbon
Jack Daniel's Whiskey
Captain Morgan Rum
Bacardi Silver Rum
Dewar's Scotch
Cabo Wabo Tequila