**Starters**

- **Seasonal Warm Brie with Baguette**
  Apple cranberry composite $10

- **L39 Crispy Chicken**
  Seasoned and roasted thighs, fried crisp to order, served with coleslaw and your choice of sauce:
  Classic Buffalo • Spicy Thai chili • Sweet blonde ale bbq $9

- **House-made Hummus**
  Topped with pico de gallo, served with tri-color tortillas chips $9

- **Fried Calamari**
  Served over arugula red pepper salad and sweet Thai chili sauce $9

- **Cheddar Ale Fries with Applewood Smoked Bacon** $8

**Salads**

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

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

  ^ Additions to any salad above ^

  Grilled chicken $3 • Fried calamari $5 • Grilled salmon $5

**Soup**

- **Cheddar Ale Soup**
  Served with rosemary sourdough croutons. Bowl $5 • Cup $3

**Sandwiches**

- **The Cubano**
  Roast pork, sweet ham, salami, Gruyère, sliced pickle and mustard on Cuban bread, pressed on the grill. $9

- **Roasted Turkey Avocado Sandwich**
  House-roasted sliced turkey with avocado, romaine, tomato and chipotle aioli on grilled 12 grain wheat bread. $9

- **Grilled Salmon Sandwich**
  Grilled marinated salmon with applewood smoked bacon, mixed greens, tomato and mustard dill aioli on grilled 12 grain wheat bread. $10

- **Triple Cheese Grilled Cheese**
  Sharp cheddar and Gruyère melted inside parmesan crusted grilled 12 grain wheat bread. $6

  Add roast turkey $3 or applewood smoked bacon $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 toasted Kaiser roll brioche bun. $10

Mushroom, Truffle & Brie Burger
Six ounce local ground beef patty with sautéed wild mushrooms, triple cream brie, mixed greens, red onion and truffle aioli on a toasted brioche bun. $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 toasted Kaiser roll. $10

Falafel Burger
6 oz. falafel patty with tzatziki, feta, lettuce, tomato and red onion on a toasted Kaiser roll. $10

-- Cast Iron --

House-made three cheese sauce (cheddar, Gruyère, and parmesan) and local cream tossed with campanelle, topped with herb bread crumbs and baked

Your choice:
- Grilled Chicken Bacon Mac $9
- Smoked Brisket Mac $9
- Meatless Mac $7

-- Plates --

Herb-Crusted New York Strip
House-crusted eight ounce New York strip grilled to order with roasted marinated cremini mushrooms, roasted garlic mashed potatoes, char-grilled carrots, and Gorgonzola compound butter. $23

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

Roasted Acorn Squash
Topped with roasted vegetable Israeli couscous and parmesan, fontina, herb bread crumbs and gratineed, served with a salad of mixed greens, arugula, tomatoes, red peppers, artichokes, pine nuts and orange balsamic vinaigrette. $12

Chicken Pot Pie
Rich creamy house-made filling with local chicken, onions, carrots, celery, corn, potatoes and fresh herbs, topped with pastry crust and served with a side salad. $12

Ginger Orange Glazed Salmon
Eight ounce fresh Scottish salmon filet, roasted, glazed and served with roasted vegetable Israeli couscous and roasted brussels sprouts. $16

-- Sides --

Tossed Garden Side Salad
Red Cabbage and Brussels Sprouts Coleslaw
Roasted Garlic Mashed Potatoes
Roasted Brussels Sprouts
Roasted Vegetable Israeli Couscous
Char-Grilled Carrots
Sugar Snap Peas
Seasoned French Fries
All sides $3

-- Beverages --

Pepsi • Diet Pepsi • Mountain Dew • Sierra Mist
Mug Root Beer • Iced Tea • House Lemonade • Coffee
$2
Butterscotch Bread Pudding  $5
Rich and comforting house-made bread pudding served with salted caramel and fresh whipped cream

Cast Iron Cobbler  $6
Seasonal fruit cobbler baked in our cast iron skillets topped with a brown sugar oatmeal crumble and vanilla Häagen-Dazs® ice cream

Ice Cream Sundae  $5
Velvety vanilla Häagen-Dazs® ice cream over a fudge brownie with hot fudge, salted caramel, chopped candied pecans, fresh whipped cream and a cherry

Flourless Chocolate Cake  $5
Topped with ganache and served with fresh berries and Baileys Irish 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 $4 / Bud Light $4 / Coors Light $4 / Michelob Ultra $4
Yuengling $4 / Blue Moon $5 / Corona $5
Guinness Draught $5 / Heineken $5 / Strongbow Cider $5

— Wines —
Fetzer $6/glass
Chardonnay / White Zinfandel / Cabernet Sauvignon
Kendall Jackson Vintner’s Reserve $9/glass
Chardonnay / Pinot Grigio / Sauvignon Blanc
Cabernet Sauvignon / Merlot / Pinot Noir

— Crafted Cocktails —
Maple Bourbon Lemonade $6
Ohio maple syrup and Bulleit bourbon and house lemonade
Rusty Nail $7
Scotch and Drambuie on the rocks—a classic!
Appletini $7
Tito’s vodka, apple brandy, apple juice, lemon juice and simple syrup—shaken not stirred
Moscow Mule $6
Tito’s vodka, ginger beer and lime in a copper mug
Kentucky Mule $6
Bulleit bourbon, ginger beer and lime in a copper mug
Spiced and Stormy $6
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