- Snacks -
Bar Mix
House-made blend of sesame sticks, cheese crackers, honey roasted peanuts, mini pretzels, rice crackers, sunflower and pumpkin seeds, tossed with Worcestershire, spices and baked $3

Shrimp Chips
Light and crispy seasoned with a chili lime dust $3

- Starters -
Charcuterie Board
Chef’s selection of sliced meats and cheeses with house-made pickled vegetables and grilled herb focaccia $13

Bruschetta with Trio of Toppings
Toasted Italian bread with tomato basil relish, roasted garlic white bean dip, and olive & fontina relish $8

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

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

- Salads -
All dressings made in-house:
roasted tomato vinaigrette • Caesar • orange balsamic vinaigrette
buttermilk ranch • hard cider vinaigrette

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

Roasted Seasonal Vegetable Sandwich
Roasted marinated seasonal vegetables with tomato jam, arugula, fontina and roasted garlic white bean dip on toasted herb focaccia. $9

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

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
Roasted Seasonal Vegetable Mac $9
Smoked Brisket Mac $9

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 Scaloppini
Hand pounded and breaded chicken, sautéed and topped with a salad of fresh spinach, tomatoes, artichokes, red peppers, mushrooms and roasted tomato vinaigrette $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

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.

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
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 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 $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