**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 tortilla 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**

Locally made dressings:
roasted tomato vinaigrette • Caesar • orange balsamic vinaigrette
buttermilk ranch • apple 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

Cider Poached Apple Salad
Over mixed greens and arugula with Gorgonzola, candied pecans and hard cider vinaigrette $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

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 $9/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
- Desserts -

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 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 $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