## STARTERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smokehouse Nachos</td>
<td>$10</td>
</tr>
<tr>
<td>Classic Baked Potato</td>
<td>$8</td>
</tr>
<tr>
<td>Caramelized Onion</td>
<td>$10</td>
</tr>
<tr>
<td>Loaded Fries</td>
<td>$8</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
</tr>
</tbody>
</table>

## SALADS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Warm Goat Cheese Salad</td>
<td>$10</td>
</tr>
<tr>
<td>Spinach Caesar Salad</td>
<td>$8</td>
</tr>
<tr>
<td>Mango Salad</td>
<td>$10</td>
</tr>
<tr>
<td>Fresh Strawberry and Spinach Salad</td>
<td>$9</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
</tr>
</tbody>
</table>

## SOUP

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic French Onion Soup</td>
<td>$3/bowl/$5 (3/5)</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
</tr>
</tbody>
</table>

## BURGERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>L39 Classic Burger</td>
<td>$11</td>
</tr>
<tr>
<td>Southwest Black Bean Burger</td>
<td>$10</td>
</tr>
<tr>
<td>BBQ Cheddar Burger</td>
<td>$11</td>
</tr>
<tr>
<td>Asian Pork Burger</td>
<td>$10</td>
</tr>
<tr>
<td>Blended Mushroom Burger</td>
<td>$11</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
</tr>
</tbody>
</table>

Served with a side of seasoned french fries. All of our beef burgers are 30 Mile Meal as they contain super-local ingredients such as RL Valley Ranch ground beef.

**Note:** All dressings made in-house:
- Buttermilk Ranch
- Soy Ginger Vinaigrette
- Avocado Vinaigrette
- Maple Cider Vinaigrette
- Caesar
- Roasted Tomato Vinaigrette
- Honey Lemon Mango Vinaigrette
- Poppy Seed Dressing
- Caesar
- Roasted Tomato Vinaigrette
- Honey Lemon Mango Vinaigrette
- Poppy Seed Dressing

**Additions to any salad above:**
- Grilled chicken $3 • Grilled salmon $5

Ask your server about 1 hour parking validation at Baker University Center 08.18.
Promoted

Served with a side of seasoned french fries.

**CHICKEN BACON RANCH GRINDER** ........... $10
Local marinated grilled chicken, applewood smoked bacon and white cheddar on a hoagie roll and topped with house-made ranch, lettuce and tomato.

**SKIRT STEAK SANDWICH** ........... $12
Marinated RL Valley Ranch skirt steak, grilled onions and peppers, and white cheddar served on a grilled hoagie roll.

**CAESAR CHICKEN WRAP** ........... $10
Marinated grilled chicken breast with house-made Caesar, Parmesan, romaine and tomatoes wrapped in a fresh wheat tortilla. Make it gluten-friendly with a lettuce wrap.

**GRILLED CHICKEN MARINERA MELT** ........... $11
Grilled chicken breast smothered in marinara sauce and topped with Asiago and Mozzarella cheese in ciabatta garlic bread.

**BEER-BATTERED COD SANDWICH** ........... $12
Fresh Pacific cod battered in Devils Kettle Spider Silk Ale, served on a toasted hoagie roll with tartar sauce, lettuce, tomato and house-made coleslaw.

**BLAT WRAP** ........... $10
Five slices of our applewood smoked bacon, lettuce, avocado and tomato with chipotle mayo wrapped in a whole wheat tortilla. Make it gluten-friendly with a lettuce wrap.

**SKIRT STEAK QUESADILLA** ........... $10
Two house-made flour tortillas stuffed with our marinated local RL Valley Ranch skirt steak, peppers, onions and shredded cheddar and montery jack, grilled on the flattop and served with mixed greens, pico and sour cream.

**NEW YORK STRIP** ........... $23
10 ounces house-seasoned grilled-to-order steak with sautéed green beans and Parmesan red potatoes.

**HOISIN GLAZED SALMON WITH MANGO RELISH** ........... $17
8 ounces of fresh-cut Scottish salmon hoisin glazed and roasted, topped with fresh mango relish and served with sautéed Yakisoba noodles, snow peas and broccoli.

**SMOKED CHICKEN BURRITO** ........... $12
Our house-smoked pulled chicken, black beans, peppers, onions and shredded pepper jack cheese, rolled in a large wheat tortilla, covered in our house-made queso and topped with more pepper jack cheese. Served with a side of mixed greens, pico de gallo, sour cream and avocado dip.

**ALKREDO CAMPANELLE WITH BROCCOLI** ........... $12
House-made Alfredo sauce made with heavy cream, butter and a three-cheese blend of grated Parmesan, Asiago and Romano, tossed with campanelle pasta and sautéed fresh broccoli served with toasted garlic ciabatta bread.

**TOSSED GARDEN SIDE SALAD** ........... $5
Creamy coleslaw
Sautéed green beans
Sautéed spiral carrots and zucchini
Parmesan red potatoes
Seasoned French fries

**PEPSI** · **DIET PEPSI** · **MOUNTAIN DEW** · **SIERRA MIST** · **DR. PEPPER**
**MUG ROOT BEER** · **ICED TEA** · **HOUSE LEMONADE** · **COFFEE**

**SANDWICHES**

**PLATES**

**FISH AND CHIPS** ........... 2-PC/16 3-PC
Fresh Pacific cod battered in Devils Kettle Spider Silk Ale, served with tartar sauce, coleslaw and seasoned french fries.

**SPIRAL VEGETABLE PASTA** ........... $13
Spiral zucchini and carrots sautéed with white beans, pearl onions and burst tomatoes tossed in a white wine garlic sauce. Vegan.
Substitute Alfredo sauce with Asiago for white wine garlic sauce. Vegetarian.

**SIDES**

**BEVERAGES**

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.
DESSERTS

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.

STRAWBERRY SHORTCAKE....... $6
Cubed angel food cake topped with macerated strawberries, whipped cream yogurt and turbinado sugar.
LOCAL ON TAP

DRAFT BEER PINT.................. $5.50
FLIGHTS OF FOUR................ $7.50
Four ounces of four 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
Domestics $3
Budweiser / Bud Light / Coors Light / Michelob Ultra / Yuengling
Imports $4
Blue Moon / Corona / Guinness Draught

WINES

House Wine $5 / glass
Chardonnay / White Zinfandel / Cabernet Sauvignon
Pleasant Hill Vineyards $9 / glass - Local
Dry Red: Pinot Noir / Dry White: Athena
Semi Sweet: Luna Reserve / Sweet: Harmony Road

MARTINIS

Choice of Gin or Vodka $7 / glass
Classic / Dirty / Appletini / Chocolatini / Lemon Drop

CRAFT COCKTAILS

LATITUDE ADJUSTMENT............................ $6
Bacardi Silver Rum, Campari, pineapple juice, lime juice and simple syrup.

MAPLE BOURBON LEMONADE.................... $6
Ohio Maple Syrup, Bulleit Bourbon and house lemonade.

MOScow MULE OR KENTUCKY MULE........ $6
Tito’s Handmade Vodka or Bulleit Bourbon, ginger beer and lime in a copper mug.

SPICED AND STORMY............................ $6
Captain Morgan, ginger beer and lime in a copper mug.

MARGARITA........................................ $6
Cabo Wabo Tequila, Cointreau and fresh lime juice shaken with ice.

THE HAT TRICK............................... $6
Bacardi Gold and Bacardi Silver Rum with sweet vermouth.

APPLE MANHATTAN......................... $6
Maker’s Mark Bourbon and E&J Apple Brandy.

CICERO SIDEAR.............................. $6
Crown Royal, Triple Sec and sweet and sour

NEGRONI................................. $6
Gin, sweet vermouth and Campari.

CREAMY KENTUCKY COFFEE.................. $6
Bulleit Bourbon, espresso, simple syrup and one fresh egg.

SMITH & KEARNS.......................... $6
Kahlúa, cream and club soda.
Add $1 for a shot of vodka to enjoy a Smith & Wessen

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