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Soup

White Cheddar Broccoli Soup........................................... $3 CUP/ $5 BOWL
A hearty base of broccoli and mirepoix blended with white cheddar cheese and cream from local Broughton Dairy.

Smoked Chicken Wings... 6PC. $8 / 12PC. $14
Lightly smoked and fried to order, tossed in a honey Sriracha glaze and served with creamy coleslaw and ranch.

STARTERS

Smoked Chicken Wings... 6PC. $8 / 12PC. $14
Lightly smoked and fried to order, tossed in a honey Sriracha glaze and served with creamy coleslaw and ranch.

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

Poached Pear Salad................. $8
Red wine poached pear, served on a bed of mixed greens with feta cheese, walnuts, watermelon radishes with red onion reduction balsamic dressing.

Roasted Broccoli, Apple & Cranberry Salad......... $8
Roasted broccoli, local apples, cranberries, applewood smoked bacon and blue cheese served over mixed greens with poppy seed dressing.

All dressings made in-house:
Buttermilk Ranch • Caesar • Roasted Tomato Vinaigrette
Red Onion Reduction Balsamic • Poppy Seed • Creamy Yogurt Pumpkin

Ratatouille Salad................. $8
Roasted zucchini, red bell pepper, yellow squash, red onions, roasted Parmesan, pine nuts and romaine with roasted tomato vinaigrette.

Farro & Roasted Sweet Potato Salad......... $8
Farro and roasted sweet potatoes, red onion, toasted pumpkin seeds, red pepper drops with mixed greens and creamy yogurt pumpkin dressing.

Additions to any salad:
Grilled Chicken $3 • Grilled Salmon $5

Salads

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

Ratatouille Salad................. $8
Roasted zucchini, red bell pepper, yellow squash, red onions, roasted Parmesan, pine nuts and romaine with roasted tomato vinaigrette.

Farro & Roasted Sweet Potato Salad......... $8
Farro and roasted sweet potatoes, red onion, toasted pumpkin seeds, red pepper drops with mixed greens and creamy yogurt pumpkin dressing.

Poached Pear Salad............. $8
Red wine poached pear, served on a bed of mixed greens with feta cheese, walnuts, watermelon radishes with red onion reduction balsamic dressing.

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Additions to any salad:
Grilled Chicken $3 • Grilled Salmon $5

Smoked Chicken Wings... 6PC. $8 / 12PC. $14
Lightly smoked and fried to order, tossed in a honey Sriracha glaze and served with creamy coleslaw and ranch.

Buffalo Chicken Dip............... $8
House-made dip served with tricolor tortilla chips and celery sticks.

Bacon Mac & Cheese Egg Rolls........ $10
House-made macaroni and cheese with bacon hand-rolled in an egg roll wrapper and deep fried. Served with creamy coleslaw and ranch.

BEEF EMPanadas........................ $8
Two empanadas filled with local ground beef, onions, bell peppers, olives and cranberries. Served with cilantro garlic sauce.

LOADEd Fries............................................. $8
A large serving of our seasoned french fries topped with white cheddar cheese sauce, applewood smoked bacon, scallions and shredded cheese. Baked to perfection in a cast-iron skillet.

SmoKehouse Nachos................ $10
Tricolor tortilla chips topped with our house-smoked pulled chicken, house-made queso, shredded lettuce and pico de gallo.

Beef-Battered Pickle Fries........ $8
Thiny sliced, beef-battered dill pickle spears. Deep fried until golden brown and served with ranch.

Smoked Chicken Wings... 6PC. $8 / 12PC. $14
Lightly smoked and fried to order, tossed in a honey Sriracha glaze and served with creamy coleslaw and ranch.

Burgers

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

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

Apple Brie Turkey Burger......... $10
Turkey burger topped with local apples, brie cheese, red onion and mixed greens on a freshly toasted bun.

Blended Mushroom Burger........ $11
Ground beef blended with seasoned ground mushrooms topped with Monterey Jack, avocado, tomato, red onion and mixed greens on a freshly toasted bun.

Our beef burgers are 30 Mile Meals and contains local ingredients such as RL Valley Ranch beef. All burgers are served with a side of seasoned french fries.

BurrGers

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

Apple Brie Turkey Burger......... $10
Turkey burger topped with local apples, brie cheese, red onion and mixed greens on a freshly toasted bun.

Blended Mushroom Burger........ $11
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**PLATES**

**NEW YORK STRIP**
10-ounce house-seasoned strip steak with sautéed green beans and Parmesan red potatoes. Grilled to order.

**MAPLE DILL SALMON**
8 ounces of fresh Scottish salmon with a maple dill glaze. Topped with a local apple relish and served with fried sweet potato cubes and sautéed green beans.

**SMOKED CHICKEN BURRITO**
House-smoked pulled chicken, black beans, peppers, onions and shredded pepper jack cheese. Rolled in a large wheat tortilla smothered in house-made queso and topped with more pepper jack cheese. Comes with a side of mixed greens, pico de gallo, sour cream and avocado dip.

**FISH AND CHIPS**
Fresh Pacific cod battered in Spider Silk Ale from local Devil’s Kettle Brewing. Served with tartar sauce, creamy coleslaw and seasoned french fries.

**HOUSE MADE RATATOUILLE**
Roasted zucchini, red bell pepper, yellow squash and red onion, tossed with campanelle pasta, marinara and fresh basil. Add grilled chicken $3/ Add grilled salmon $5

**ALFREDO CAMPANELLE WITH BROCCOLI**
Sautéed fresh broccoli with campanelle pasta and house-made Alfredo sauce made with heavy cream, butter, Parmesan, Asiago and Romano cheese. Served with toasted garlic ciabatta bread. Add grilled chicken $3/ Add grilled salmon $5

**SIDES**

**GARDEN SALAD**
Creamy coleslaw
Sautéed green beans
Roasted fresh broccoli
Parmesan red potatoes
Seasoned french fries
Fried seasoned sweet potatoes

**BEVERAGES**

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

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
Decadent and local Velvet vanilla bean ice cream, salted caramel sauce and whipped cream over a warm fudge brownie.

FLOURLESS CHOCOLATE CAKE...$5
Topped with ganache and served with fresh berries and whipped cream.

SPICED APPLE EMPANADAS......$5
Tossed in cinnamon sugar and topped with local Velvet vanilla bean ice cream, salted caramel sauce and whipped cream.
LOCAL ON TAP

DRAFT BEER PINT .......................... $5.50
FLIGHT 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
Razz Wheat SS
Mystic Mama SS
Domestics $3
Budweiser / Bud Light / Blue Moon / Coors Light / Michelob Ultra / Yuengling
Imports $4
Stella Artois / 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

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.

PUMPKIN PIE MARTINI .................. $6
Vanilla vodka, pumpkin pie spice liqueur, Kahlúa, butterscotch schnapps and half-and-half shaken with ice and strained into a martini glass rimmed with crushed graham crackers.

CARAMEL APPLE MULE .................... $6
Tito's Handmade Vodka, caramel syrup, apple cider and ginger beer over ice in a copper mug.

CARAMEL PEPSI ............................ $6
Butterscotch schnapps and Pepsi over an ice ball.

BUTTER CREAM ............................ $6
Butterscotch schnapps, Bailey's and milk over ice.

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