

## STARTERS

**DIRTY MAC & CHEESE** Cavatappi pasta, house-smoked pulled pork, aged cheddar cheese sauce | 9.95

**MAC & CHEESE** Cavatappi pasta, aged cheddar cheese sauce | 8.95

**PULLED PORK NACHOS** Individual bites of house-fried corn tortillas layered with our smoked pulled pork, refried beans, melted cheddar-jack cheese & jalapeno peppers. Served with Pico de Gallo, fresh guacamole & sour cream | 10.95

**SOUP** Chicken Tortilla is our house specialty. Ask your server for our other options | 3.95 cup / 5.95 bowl

## FLATBREADS

**MARGHERITA** Roma tomatoes, roasted garlic, fresh basil, parmesan & mozzarella cheese | 10.95

**VEGGIE** Roasted seasonal veggies, red pepper pesto, spinach and crumbled goat cheese | 10.95

**CARNIVORE** House-smoked pulled pork, Applewood smoked bacon, pepperoni, fresh mozzarella and marinara sauce | 11.95

**FREE RANGE** Grilled chicken, caramelized onions, basil pesto and aged white cheddar | 11.95

**BLUE BLAZE** Grilled top sirloin steak, caramelized onions, diced tomatoes & bleu cheese crumbles | 11.95

**BBQ PORK** House-smoked pulled pork, red onion, mozzarella cheese, chipotle-citrus BBQ sauce, cilantro | 11.95

## SALADS

**NERO** Romaine, oven-roasted grape tomatoes, grilled & chilled asparagus, shaved parmesan cheese & garlic croutons tossed in our creamy Nero dressing | 9.95

**CHOPPED COBB** Romaine, hard-boiled egg, Applewood-smoked bacon, red onion, diced tomato, crumbled bleu cheese, sliced avocado & garlic croutons. Choice of dressing | 10.95

**SPINACH** With black beans, tomatoes and a roasted vegetable relish. Warm chipotle dressing | 9.95

**BERRY FRESH** Spinach and romaine, seasonal fresh berries, crumbled goat cheese, almonds, golden raisins, Scholar's Inn granola and topped with red onions. Served with our house-made red wine vinaigrette | 10.95

\*Dressing choices also include Red Wine Vinaigrette, Bleu Cheese, Ranch and Honey Mustard

**Add to any salad: Chicken 4.95**

**Steak 5.95**

**Shrimp 5.95**

**Salmon 5.95**

## HOUSE FAVORITES

**GRILLED SALMON** Lemon-dill compound butter, grilled asparagus | 18.95

**FISH TACOS** Three corn tortillas stuffed with Cajun-dusted tilapia, shredded cabbage, Pico de Gallo & poblano crema. Served with our rice, roasted corn, poblano and black bean medley | 13.95

**FISH & CHIPS** Icelandic cod dipped in our Upland Champagne Velvet Pilsner beer-batter and flash-fried golden brown. Served with your choice of side plus red cabbage slaw and our house-made tartar sauce | 13.95

**PULLED PORK TACOS** Three corn tortillas stuffed with house-smoked pulled pork, shredded cabbage, Cotija cheese, Pico de Gallo & poblano crema. Served with our rice, roasted corn, poblano and black bean medley | 13.95

## **FAMILY 4-PACKS**

**DIRTY MAC & CHEESE** Cavatappi pasta, pulled pork, cheddar cheese sauce, sharable salad, dressing | 29.95

**MARINATED GRILLED CHICKEN** Roasted vegetable medley, sharable salad, choice of dressing | 34.95

**GRILLED SALMON** Lemon-dill compound butter, grilled asparagus, sharable salad, dressing | 49.95

**MAC & CHEESE** Cavatappi pasta, aged cheddar cheese sauce, sharable salad | 24.95

**MAC & MARINARA** Cavatappi pasta, house-made marinara, shaved parmesan cheese, sharable salad, dressing | 24.95

**PULLED PORK** Buns, Chipotle Citrus BBQ, red slaw | 29.95

**QUARTS OF SOUP** Served cold, heat as needed at home | 12.95

## **BURGERS**

(Our burgers are fresh, half-pound Certified Angus Beef Steak Burgers)

**INFERNO** White cheddar cheese, pulled pork, chipotle-citrus BBQ sauce topped with two beer-battered onion rings | 12.95

**CUBANO** Swiss cheese, grilled ham, pulled pork, sliced pickles, yellow mustard | 12.95

**BACON BLEU** Applewood-smoked bacon, caramelized onions, melted bleu cheese, lettuce & tomato | 11.95

**SMOKY BEAR** Smoked Gouda cheese, Applewood-smoked bacon, lettuce, tomato & red onion | 11.95

**BURGER SPECIAL** If you ask us what it is, we'll definitely tell you | 12.95

\*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness.

## **SANDWICHES**

**BLACKENED MAHI-MAHI** With lettuce, tomato, onion and chipotle mayonnaise | 12.95

**TUG OF WAR** House-smoked pulled pork, chipotle-citrus BBQ sauce, cabbage slaw, smoked Gouda cheese | 11.95

**SOUTHWEST CHICKEN** Grilled chicken breast with pepper-jack cheese, sliced avocado, fresh Pico de Gallo and chipotle mayonnaise | 11.95

**HOOSIER BREADED PORK TENDERLOIN** With lettuce, tomato, onion and chipotle mayonnaise | 12.95

**GREUBEN** (Grouper Reuben) Flash-fried and served on grilled marble rye bread with Swiss cheese, red cabbage slaw and Russian dressing | 12.95

**PASTURE** Grilled ribeye steak, sautéed mushrooms & onions, lettuce, tomato, smoked Gouda, horseradish mayo | 12.95

**RIVER** Grilled salmon, lemon-dill aioli, lettuce, tomato & red onion | 12.95

**COOP** Grilled chicken breast, sautéed mushrooms & onions, spinach, fresh mozzarella & red pepper pesto | \$11.95

\*Sandwiches and burgers served on your choice of a Wheat or Brioche bun

## **SIDES**

French fries / Sweet potato fries / Beer-battered onion rings / Red cabbage slaw / Small garden salad /

Roasted vegetable medley / Grilled Asparagus / Fresh fruit / Cottage cheese

## **DESSERTS**

Have you ever tried Patricia's Desserts? Limited availability – act fast!