

Locally-sourced baked goods, produce, desserts, beers and wines.



Sides

Hand-cut Fries Small 3.25 / Large 4.75

Side Salad

Tomato, cucumber, and red onion with ranch or balsamic dressing. 4.25

Soup

Tomato Basil or Soup of the Day.

Cup 3.5 / Bowl 6.5

Sweet Tooth Desserts

Soda Float

Real Sugar soda and vanilla bean ice cream. 5.5

Gina's Homemade Bread Pudding

Bread pudding with homemade caramel sauce. 6.5

Beverages

Real Sugar Sodas

Classic cane cola, spritz, Doc Sugar, root beer, vanilla cream, coconut lime, black cherry, diet cola. 3.25

Iced Tea or **Lemonade** 3.25

Appetizers

Dates with Mojo Sauce

Bacon-wrapped dates with a roasted red pepper marinara sauce. 8.0

Hummus Crudite

Pita, house-made hummus, celery and carrot sticks, cucumbers and cauliflower. 8.75

Pub Wings

Chicken wings served with side of carrots and celery. Choice of wing sauce (buffalo, BBQ, Korean). Small(6) 10.99 / Large(10) 15.99

Atomic Cauliflower

Spicy roasted cauliflower bites. 7.0

Lighter Fare

House Salad

Organic field greens, tomatoes, cucumbers, red onion, and Monterey jack cheese served with ranch, balsamic vinaigrette, or oil and vinegar. 7.5

Add grilled chicken breast or seared salmon 6.0

Add bacon 1.0

Caesar Salad

Organic field greens with house-made croutons, parmesan cheese, and Caesar dressing. 7.5

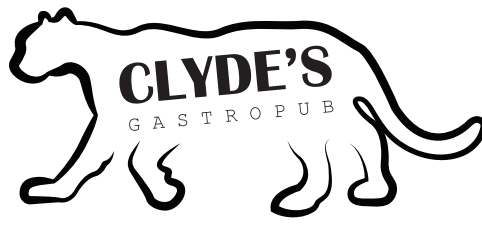
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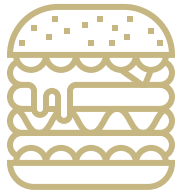
 **Gluten-Free**  **Vegetarian**  **Vegan**

Please talk to our staff about food allergies or concerns! We do our best to modify dishes to be safe for our diners and accommodate any special diets.





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Burgers and Sandwiches

Served on a local Harvest Moon challah bun.

Gluten-free and vegan buns and bread available upon request. Add **1.0** **VG** **GF**

Substitute any burger patty for black bean patty at no extra charge. **V**

Choice of hand-cut fries, sweet potato fries, cup of soup, or side salad.

Clyde's Original **GF**

Hand-crafted 6oz Angus beef patty, lettuce, tomato, red onion, and pickle on challah. **12.0**

Add **1.0** for vegan or gluten-free bun

Add cheddar, Swiss, pepper jack or Monterey jack. **1.0**

A.B.C **GF**

Hand-crafted 6oz Angus beef patty, hickory bacon, cheddar cheese, lettuce, tomato, red onion, and pickle on challah. **13.5**

Add **1.0** for vegan or gluten-free bun

Mushroom Swiss Burger **GF**

Hand-crafted 6oz Angus beef patty, sautéed cremini mushrooms, lettuce, tomato, red onion, and pickle on challah. **13.5**

Add **1.0** for vegan or gluten-free bun

Black Bean Burger **V** **GF**

House-made patty, lettuce, tomato, red onion, and pickle with tabasco aioli. **12.0**

Patty Melt

Hand-crafted 6oz Angus beef patty with caramelized onions and melted cheddar cheese on toasted sourdough bread. **12.5**

B.L.T.

Bacon, lettuce, tomato on sourdough. **11.0**

Classic Chicken Sandwich **GF**

Marinated grilled chicken breast, lettuce, tomato, red onion, and pickle with garlic aioli. **13.5**

BYO Grilled Cheese **V**

Grilled sourdough with choice of two cheeses and two fillings. **9.5**

Additional cheese or fillings **1.0** each

Cheese: cheddar, Swiss, pepper jack, Monterey jack

Fillings: bacon, fire-roasted Pueblo green chillies, tomato, roasted mushrooms

Buffalo Chicken Wrap

Lettuce, tomato, red onion, cucumber, and cheddar jack cheese with buffalo sauce and your choice of chicken (grilled or fried).

13.5

Chicken Caesar Wrap

Lettuce, tomato, red onion, cucumber, and parmesan cheese with caesar sauce and your choice of chicken (grilled or fried). **13.5**

Hummus Wrap **VG** **V**

Seasoned black beans, herbed rice, house made hummus, tomato, lettuce, red onion, roasted red peppers in a spinach-herb tortilla. **12.5**

Chicken Tenders

Antibiotic-free chicken served with side of hand-cut fries or sweet potato fries. Choice of dipping sauce: BBQ, buffalo, ranch, or honey mustard. **12.5**

3-Cheese Quesadilla **V**

Monterey jack, cheddar jack and pepper jack cheeses. Served with sour cream and house-made salsa. **9.0**

Add chicken breast or seared salmon **6.0**

Add sautéed mushrooms **0.5**

Add jalapenos **0.5**

Southern Salmon Plate **GF**

Teriyaki-glazed seared salmon with herbed basmati rice, carnival cauliflower and roasted cremini mushrooms. **18.5**

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