

SMALLBAR

small breweries ♦ small distilleries ♦ small farms

as of January 9, 2012

BAR SNACKS:

Potato Chips (salt and pepper. 3.)

Spiced Pumpkin Seeds (smoked paprika, kosher salt. 3.)

Pickled Vegetables (please ask your server. 3.)

Edamame (smoked grey sea salt, preserved lemon. 4.)

Spicy Peanuts (4.)

Pimento Cheese (charred country bread. 4.)

LEAVES, LETTUCES & SOUPS :

all salads dressed with care. **mustard red wine, herb & shallot or creamy garlic confit dressing.** add **smoked chicken to any for 3.**

Local Greens (buttered croutons, Spanish onion, torn herbs & red radish. 5.)

Grilled Romaine Caesar (classic creamy dressing, shaved parmesan, garlic crouton & chive sticks. 10.)

Ice Berg Bar Chop (buttermilk blue dressing, crunchy bacon, pickled carrots, crumbled egg, herbs & garlic crouton. 10.)

Fried Potato Skin Chowder (creamy potato, white cheddar, bacon, shaved onion & aleppo pepper. 3.5/7.)

Green Pork Chili (Anaheim peppers, navy beans, lime crème fraiche & honey cornbread. 4/8.)

SHARE PLATES :

Tomato Jam & Cheese (tomato jam & smoked farmer's cheese with charred bread. 9.)

Smoked Sausage & Cauliflower Gratin (parmesan cauliflower cream, caramelized cauliflower, chili flake and spicy handmade beef sausage, baked with thyme & butter bread crumbs. 10.)

White Bean Dip (creamy beans and soft cheese with mint pesto, lemon & grilled flat bread. 9.)

Loaded Tater Wedges (white cheddar cheese sauce, crumbled bacon, chive sticks & pickled jalapenos. 10.)

Poutine (thin cut fries, Ellsworth creamery cheese curds, crumbled bacon, parmesan, parsley leaves & bacon gravy. 10.)

Fried Ellsworth Creamery Curds (beer-battered with romesco sauce. 9.)

Crispy Amish Chicken Legs (honey harissa glaze(spicy) or aji pepper(vinegar) sauce with blue cheese mousse & celery salad. 10.)

SANDWICHES :

all sandwiches come with choice of **thin fries, potato wedges or substitute simple salad or a cup of soup for 2, chili 3.**

White Fish Sandwich (beer-battered, creole remoulade & shaved lemon cabbage on a buttered bun. 10.)

Smoked Chicken Club (smoked chicken galantine, smoked bacon, tomato jam, brie & leaf lettuce on multigrain. 10.)

Pulled Pork BBQ (dry-rubbed pork, mustard b.b.q. sauce & pickled red onion on a buttered bun. 10.)

Grilled Cheese (cedar grove white cheddar & piquillo pepper relish on multigrain. 8.)

BURGERS :

burgers are made from **100% fresh-ground chuck. veggie patty available upon request. add smoked bacon, farm egg, blue cheese mousse, spicy aioli, tobacco onions, house giardiniera 1.**

SmallBar Cheese Burger (dijon aioli, spanish onions, shredded lettuce & white cheddar on a buttered bun. 10.)

Patty Melt (caramelized onion aioli, crispy tobacco onions & swiss cheese on dark rye. 11.)

Sliders (spanish onions, yellow mustard & sweet pickle OR bacon, cheddar & tobacco onions. 3 each.)

EXTRAS :

Thin Cut Fries (parsley, kosher salt & parmesan. 5.)

Potato Wedges (kosher salt, aleppo pepper crème fraiche. 5.)

Caramelized Brussels Sprouts (sweet onions, bacon, brown butter and lemon. 6.)

DESSERT :

Toasted Pecan Caramel Cake (bourbon caramel and orange pecan tuile 6.)

proudly serving produce & proteins from Werp Farms, Seedling Fruit & Swan Creek

Visa, MasterCard and American Express are accepted * 18% gratuity will be added to groups of 6 or more and tabs left open at the end of the night
consumption of raw or undercooked foods may increase your risk of food borne illness

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BRUNCH:

served 10am to 2pm every Saturday & Sunday

Cinnamon & Golden Raisin Muffin (oat & brown sugar streusel. 4.)

Caramelized Banana Pancakes (three pancakes, candied walnuts & michigan maple syrup. 8.)

Nutella & Cream Crepe (hazelnut butter whipped with dark chocolate & finished with bourbon cream. 10.)

Brown Sugar Granola & Greek Yogurt (dried apples & cherries with almonds & hazelnuts. 8.)

Biscuits & Gravy (sweet onions, handmade bacon gravy & two fried eggs. 10.)

Two Egg Plate (any style, crispy potatoes + bacon, breakfast sausage (pork or chicken) or Canadian bacon. 8.)

Omelet (roasted peppers and brie cheese, crispy potatoes + bacon, chicken sausage or Canadian bacon. 9.)

Shredded Corned Beef Hash (handmade corned beef, shredded red potatoes & house giardiniera with two fried eggs . 12.)

Breakfast Poutine (thin cut fries, ellsworth creamery cheese curds, scrambled eggs, smoked beef sausage & pickled peppers .10.)

Egg Sandwich (toasted English muffin, folded eggs & choice of breakfast meat with white cheddar sauce & crispy potatoes. 8.)

Bacon, Egg & Tomato (multi-grain, braised bacon, dunbarton blue cheddar, over-easy eggs, tomato butter & crispy potatoes . 9.)

Green Pork Chili (Anaheim peppers, navy beans, lime crème fraiche & honey cornbread. 8.)

Fried Potato Skin Chowder (with cheddar cheese, smoked bacon and sweet onions . 3/6.)

Tomato Jam & Cheese (tomato jam, smoked farmer's cheese & charred bread. 9.)

Ice Berg Bar Chop (buttermilk blue dressing, candied bacon, pickled carrots, crumbled egg, tarragon & garlic crouton. 10.)

Simple Local Greens (buttered crouton, shaved onion, torn herbs & red radish. 5.)

Patty Melt (grilled patty, caramelized onion aioli, tobacco onions & melted swiss on toasted dark rye. 11.)

SmallBar Cheese Burger (dijon aioli, spanish onions, leaf lettuce & cheddar on a buttered bun. 10.)

EXTRAS:

Toast (rye, country or multi-grain. 1.50.)

English Muffin (2.)

One Egg (1.)

Egg Whites (2.)*

Crispy Potatoes (4.)

Cedar Grove White Cheddar Sauce (2.)

Crispy Bacon (5.)

Handmade Breakfast Chicken Sausage (5.)

Handmade Canadian Bacon (5.)

BLOODY MARY'S:

made with our signature bloody mary mix. garnished with house pickled vegetables. (9.)

Classic with Death Door Vodka

House Infused Mirepoix Vodka

Tanteo Jalapeno Tequila

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