



## WHITE WINES

DELOACH CHARDONNAY 2018 \$6  
california - chardonnay  
*green apple, melon, creamy*

RIFF DELLE VENEZIE PINOT GRIGIO 2019 \$8  
veneto, italy - pinot grigio  
*dry, green apple, mineral*

JOSÉ PARIENTE SAUVIGNON BLANC 2019 \$10  
rueda, spain - sauvignon blanc  
*crisp, passion fruit, stone fruit*

DÜRNBERG GRÜNER  
VELTLINER FALKENSTEIN 2018 \$8  
niederösterreich, austria - grüner veltliner  
*green pear, lemon, dry*

## ROSÉ

STOLLER FAMILY ESTATE  
PINOT NOIR ROSÉ 2019 \$10  
willamette valley, oregon - pinot noir  
*red grapefruit, strawberry, lemon*

## RED WINES

TENUTA SANTOME  
CABERNET SAUVIGNON 2018 \$8  
veneto, italy - cabernet sauvignon  
*cherry, jam, tobacco*

PAS DE PROBLEME PINOT NOIR 2019 \$8  
languedoc, france - pinot noir  
*raspberry, delicate, wild strawberry*

FINCA FEROES ROBLE TEMPRANILLO 2017 \$8  
ribera del duero, spain - tempranillo  
*chocolate, oak, vanilla*

90+ CELLARS SUPER CUVÉE 2017 \$10  
napa valley, california - merlot, cabernet sauvignon, syrah  
*herbal, coffee, cedar*

## SPARKLING

PERLAGE BACARETTO PROSECCO \$8  
veneto, italy - glera  
*honeydew melon, mineral, green apple*

## PLATES

all sandwiches served with  
hand-cut french fries or salad  
SUB: sweet potato fries \$1,  
truffle frites \$1, beluga lentil salad \$1

MUSTARD-HONEY  
CHICKEN SANDWICH \$12  
grilled chicken, Monterey jack cheese, roasted  
red pepper, bacon, avocado, bibb lettuce, and  
red onion on a pretzel bun

CRISPY FISH  
SANDWICH \$15  
battered cod, sliced pickles, shredded  
lettuce, american cheese, tomato, and lemon  
remoulade sauce on a brioche bun

THE ROADSIDE \$12  
CHOOSE: standard beef patty or turkey patty  
impossible beef patty +4  
standard beef, standard sauce, caramelized  
onion, bibb lettuce, tomato, and pickle on a  
sesame bun  
ADD: cheese \$1, applewood-smoked bacon \$1,  
fried egg \$1, sautéed varietal mushrooms \$1,  
avocado \$2

STEAK & FRITES \$19  
grilled steak, mushroom demi-glace sauce,  
truffle frites

THE DAILY FIX \$8  
soft pretzel served warm, pimento spread,  
stone ground mustard, and pickles

## ITALIAN CHOPPED SALAD \$11

romaine lettuce, radicchio, red onion,  
cherry tomato, cucumber, garbanzo beans,  
kalamata olives, pepperoncini, parmesan,  
and lemon vinaigrette  
ADD PROTEIN: tofu \$3, chicken \$3,  
seared sashimi-grade yellowfin tuna \$7,  
steak \$9, faroe islands salmon \$7

COBB SALAD \$11  
field greens, crumbled blue cheese, bacon,  
avocado, corn, red onion, hard boiled egg,  
and campari tomatoes with champagne  
vinaigrette  
ADD PROTEIN: tofu \$3, chicken \$3,  
seared sashimi-grade yellowfin tuna \$7,  
steak \$9, faroe islands salmon \$7

TRENTON TOMATO PIE \$12  
garlic oil, fresh mozzarella, oven roasted  
divinia tomatoes, parsley

PEPPERONI PIZZA \$13  
marketmade tomato sauce, boar's head  
pepperoni, fresh mozzarella and  
parmesan cheese

CUBE BURRATA \$11  
burrata cheese over a bed of arugula topped  
with a balsamic vinaigrette and extra virgin  
olive oil. paired with fresh tomatoes and  
sliced baguette

## SIDES

FRENCH FRIES \$5  
SWEET POTATO FRIES \$5  
CRISPY BRUSSELS  
SPROUTS \$6  
espelette pepper, citrus, parmesan cheese

MARKET SALAD \$4  
tomatoes, carrots, cucumber, pickled  
red onion, cornbread croutons, corn, and  
balsamic vinaigrette

## BEVERAGES

coca cola, diet coke, sprite, ginger ale \$1  
lemonade & iced tea \$3  
topo chico \$1<sup>50</sup>

## SOUP OF THE DAY \$4 / \$6

DAILY: Market Vegetable

MON: Chicken Noodle

TUE: Broccoli Cheddar

WED: Chicken Noodle

THU: Broccoli Cheddar

FRI: Tailgate Chili

SAT: Tomato Basil

SUN: Hearty Beef Stew



## CHEESE BOARDS

CHOOSE 1 - \$8

CHOOSE 3 - \$17

CHOOSE 5 - \$26

### CHEESE

#### BRABANDER

GOUDA  

l'amuse - holland -  
goat milk - pasteurized  
aged, caramel, butter

#### DRUNKEN GOAT

 

mitica - spain -  
goat milk - pasteurized  
wine washed, paste, bouncy

#### CAVED AGED

CHANDOKA   

laclare family creamery - wisconsin -  
cow & goat milk - pasteurized  
earthy, rich buttery, citrus

#### BLUE EARTH BRIE

 

alemar - minnesota -  
cow milk - pasteurized  
bright, grassy, buttery

#### LITTLE BOY BLUE

 

hooks - sheep milk - pasteurized  
tangy, salty, crumbly

#### P'TIT BASQUE

 

istara - france -  
sheep milk - pasteurized  
mild, nutty, subtle sweet

### CHARCUTERIE

#### SUMMER SAUSAGE

  

underground meats, wisconsin  
smoked sausage with coriander, allspice  
& mustard seed

#### STAGBERRY SALAME

 

indianapolis  
blueberries, garlic, pepper

all boards served with crackers, quince  
& apple figs and black tea preserves,  
pickles, marcona almonds, stone ground  
mustard, and seasonal fruit

Gluten-free crackers available for an  
additional \$1

### SUSHI - MAKI

#### FULL MOON \$16

yellowtail, avocado, sriracha, ponzu, togarashi

#### CHILI SEA BASS \$16

snow crab, sea bass, avocado, cucumber, wonton, sweet chili sauce

#### GODZILLA \$15

spicy tuna, shrimp tempura, avocado, cream cheese, cucumber,  
spicy mayo, eel sauce, masago

#### KISS OF FIRE \$15

spicy tuna, yellowtail, cucumber, salmon, tobiko, jalapeño, sriracha

#### FIRE CRACKER ROLL \$13

shrimp tempura, snow crab, cream cheese, cucumber,  
avocado, spicy mayo, eel sauce

### SUSHI TAPAS

#### SPICY TUNA POKE WONTON \$13

spicy tuna, fried wonton, green onion

#### SEAWEED SALAD \$5

seaweed, sesame vinaigrette

#### CALAMARI SALAD \$5

squid, mushrooms, red pepper, ginger, sesame vinaigrette

#### EDAMAME \$4

served chilled

#### SHRIMP TEMPURA \$12

shrimp, avocado, cream cheese, spicy mayo,  
eel sauce, tempura flakes

#### PHILADELPHIA \$10

smoked salmon, cream cheese, cucumber

#### SPICY TUNA \$9

tuna, chili oil, sriracha, togarashi, radish sprouts

#### SPICY SALMON \$9

salmon, chili oil, sriracha, togarashi, radish sprouts

#### CALIFORNIA \$9

snow crab, cucumber, avocado

#### VEGGIE ROLL \$7

cucumber, avocado, carrot

### SASHIMI

TUNA \$10

YELLOWTAIL \$10

BBQ EEL \$10

SALMON \$10

### NIGIRI

TUNA \$6

SALMON \$6

YELLOWTAIL \$6

BBQ EEL \$6

made fresh to order by our sushi chefs,  
using the finest sushi-quality fish