

BY CHEF ROBBY LUCAS

bar 45° SPRING AND SUMMER MENU

TABLE STARTERS

- TRUFFLE FRIES** 🌿
Rosemary, White Truffle Oil, Grated Parmesan, Red Pepper Aioli 6.00
- TEMPURA GREEN BEANS** 🌿
Fresh Green Beans, Tempura Fried, Sweet Garlic Chili Sauce 7.00
- PUB CHIPS** 🌿
Crisp Potatoes, Roasted Garlic Oil, Black Truffle Aioli Sauce 5.00
- DEVILED EGGS**
Hot Sauce, Crispy Lardo, Chopped Chives, Pickled Red Onion 6.00
- FISH TACOS***
Poached Cod, Soft Corn Tortillas, Infused Olive Oil, Garlic and Cilantro, Dill Ranch 8.00
- BAVARIAN PRETZEL BITES** 🌿
Warm Baked Pretzel Bites, Creamy Cheddar and Dijon Fondue Sauce 7.00
- SAUTEED MUSSELS***
Maine Mussels, White Wine, Shallots, Salmon Stock, Chorizo 8.00
- ROASTED BONE MARROW***
Brule Marrow Bones, Bleu Cheese, Honey, Toasted Baguettes 9.00
- FLATBREAD WITH MOZZARELLA & CRISPY PROSCIUTTO**
Grilled Flatbread, Burrata Mozzarella, Tomato Puree, Crispy Prosciutto 11.00
- CHICKEN & WAFFLES**
Buttermilk Fried Chicken, Belgium Waffle, Honey, Hot Sauce 10.00
- BAR WINGS**
Confit of Duck Leg, Crème de Menthe Bleu Cheese, Hot Sauce, Fried Capers // Market Price
- FRIED MOZZARELLA WITH TOMATO PUREE** 🌿
Lightly Fried Burrata Mozzarella, Tomato Puree, Grilled Baguettes 7.00
- ROASTED CHICKEN & GOAT CHEESE MAC**
Orecchiette Pasta, Goat Cheese, Red Pepper Puree, Roasted Chicken and Herbs 8.00
- CHARCUTERIE BOARD**
Chef Selection of Cured Meats, Cheeses, Garnishes // Market Price

🌿 = Vegetarian Dishes

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| { | ON THE SIDE | • Truffle Fries 2.00 | • Cheddar Mac & Cheese 3.00 |
| | | • Tempura Green Beans 2.50 | • Seasonal Vegetable 3.00 |
| | | • Fried Brussels Sprouts 3.00 | • Light Side Salad 3.50 |

CHEF SIGNATURES

all sandwiches include a side of fries

No Substitutions on our Signature Menu Items
Check out our Stack-Your-Own Menu to build your own Burger, Sandwich or Salad!

- SIMPLETON BURGER***
All Natural Beef Patty, House Bacon, Citrus Cream Cheese, Sautéed Mushrooms and Onions, Onion Roll 11.00
- BALSAMIC BLEU BURGER***
All Natural Beef Patty, Bleu Cheese, Balsamic Glaze, Shaved Carrots, Pretzel Roll 11.00
- AMERICANA BURGER***
All Natural Beef Patty, American Cheese, Classic Lettuce, Tomato, Onion, Pickle and Mayonnaise, Brioche Bun 11.00
- KOBE BURGER WITH BLACK TRUFFLE***
Kobe Beef Patty, Black Truffle Aioli, Arugula, Crispy Fried Onions, Brioche Bun 15.00
- PATTY MELT OF SORTS***
All Natural Beef Patty, Red Pepper Aioli, Bourbon Steak Sauce, Roasted Sweet Onion, Swiss Cheese, Toasted Sourdough 12.00
- THE HANGRY BURGER***
Double Patty of All Natural Beef, Sautéed Mushrooms and Onions, Cheddar and Swiss Cheese, Bacon, Pickle, Onion Roll 19.00
- BISON BURGER***
All Natural Bison, Baby Spinach, Shaved Parmesan, Tomato Puree, Dijon, Fried Egg, Pretzel Roll 15.00
- BLACKBEAN PANINI** 🌿
House Made Blackbean Patty, Spinach, Red Onion, Red Pepper Aioli, Tomato, Toasted Focaccia 10.00
- ROASTED CHICKEN & BRIE PANINI**
Roasted Chicken, Fruit Preserves, Brie, Spinach, Pickled Red Onion, Grilled Flatbread 11.00
- OPEN FACED SALMON BLT***
Roasted Salmon, Chopped Lettuce, Grape Tomatoes, Chopped Bacon, BBQ Aioli 12.00
- COD FISH & CHIPS**
Tempura Battered Cod, Crispy Chips, Caper Tarter Sauce 11.00

Soups & Greens

- CARAMELIZED ONION SOUP**
Red and White Onions, Sherry, Veal Demi Glace, Chicken Stock, Aged Swiss 4.00 cup // 8.00 bowl
- TOMATO & PARMESAN GAZPACHO** 🌿
Seasonal Tomato Puree, Diced Cucumber, Shaved Garlic, Basil & Parmesan Crustini 4.00 cup // 6.00 bowl
- VEGETABLE & BARLEY FARM STEW**
Roasted Vegetables, Ale Steeped Barley, Fried Egg, Fresh Herbs 8.00
- SPINACH SALAD WITH ROASTED DUCK**
Baby Spinach, Orange Segments, Feta Crumbles, Candied Pecans, Duck Confit, Fried Onion Petals, Sesame Ginger Vinaigrette 9.00
- CRANBERRY & APPLE CHICKEN SALAD**
Char-grilled Chicken Salad, Cranberries, Apples, Iceberg 9.00

DRESSINGS

Balsamic Vinaigrette, Ginger Vinaigrette, Dill Ranch, Bleu Cheese, Whole Grain Mustard, Poppy Seed

- ROASTED BEET SALAD WITH GOAT CHEESE** 🌿
Baby Kale, Roasted Beets, Raisins, Local Goat Cheese, Candied Pecans, Poppy Seed Dressing 8.00
- CAPRESE SALAD WITH ROASTED SALMON**
Arugula, Grape Tomatoes, Burrata Mozzarella, Basil, Balsamic Reduction, Pan Roasted Salmon 8.00
- CLASSIC WEDGE**
Baby Iceberg, Egg, Onion, Bacon, Tomato, Bleu Cheese Crumbles, Crème de Menthe Bleu Cheese Dressing 9.00
- LIGHT SALAD** 🌿
Chopped Lettuce, Cherry Tomatoes, Cucumbers, Croutons, Shaved Carrots, Onions & Raisins 6.00

DESSERT

BAR BROWNIE Bourbon Whipped Cream, Chocolate, Cherries

*These items are cooked to order and may be served raw or undercooked. Eating raw or undercooked meat, poultry, eggs or seafood may increase your risk of food borne illness.