

# LONG ROAD DISTILLERS

## Shareables

### HOUSE CUT FRIES *gf, df, V* | 8

*russet potato fries drizzled with truffle aioli & ketchup*

### LOADED FRIES *gf* | 13

*stack of house cut fries topped with creamy queso blanco, diced bacon lardon, diced tomato and scallions*

### MEDITERRANEAN PLATE *V, df* | 14

*garlic garbanzo bean hummus, marinated roasted red peppers, meson olive blend, carrot coins, celery, sliced english cucumbers, with toasted vegan pita*

### SPINACH & ARTICHOKE DIP *v* | 16

*topped with imported parmesan, served au gratin with fresh grilled herb baguette and scallions*

### BLUEBERRY BRIE *v* | 18

*marin farmhouse french brie with MichiGin blueberry compote, served warm with rosemary crackers, granny smith apples and lemon wedge*

### CAULIFLOWER WINGS *v, V, gf, df* | 15

*garlic-tamari marinated tempura battered cauliflower in choice of tangy miso bbq or carolina sweet heat sauce, served with scallions, carrot coins, cucumber celery and side of ranch*

### AMARO PAZZO CRÈME BRÛLÉE *gf* | 8

*silky coffee liqueur custard topped with flamed demerara sugar*

## Entrees

*Add House Salad (6)*

### FISH & CHIPS *gf, df* | 18

*6.5oz cornmeal dusted whitefish, house tartar sauce, creamy purple coleslaw, lemon wedges, house cut fries*

### MAPLE BOURBON NEW YORK STRIP | 28

*9oz choice New York Strip Loin seared to temp, topped with bourbon maple demi glace, sautéed shiitake-crimini-oyster mushrooms, atop tri-color garlic fingerling potatoes, with savory beef bouillon aioli, molasses drizzle & crispy shallots*

### SALMON ASPARAGUS RISOTTO *gf* | 24

*seared Faroe Island Scottish salmon, on autumn sage risotto with ancho-garlic sweet potato & parsnip, shallots, asparagus tips, fresh sage & orange liqueur triple citrus marmalade, sprinkled with imported parmesan & scallions (sub portabella cap for no charge)*

### LAMB FRITES | 30

*seared sous vide lamb chops, served medium on house cut herb butter fries with tomato jam and oregano chevre goat cheese drizzle (gf upon request)*

*gf = gluten free, df = dairy free, V = Vegan, v = vegetarian*

# Salads & Sandwiches

Add Chicken (7) Steak (12) or Portabella Cap (7)

## BLUEBERRY WALNUT *gf, v* | 16

*baby spinach tossed with blueberry vinaigrette, topped with granny smith apples, demerara glazed walnuts, oregano-chevre goat cheese drizzle and shaved red onion*

## PORTABELLA CHEF SALAD *gf, df* | 16

*baby romaine and spinach blend, grilled garlic portabella cap, roma tomatoes, shaved red onion, hard boiled egg, diced bacon lardons, honey mustard dressing*

*Sandwiches served with house fries  
sub Loaded Fries (4) Cole Slaw (2) House Salad (5)  
or Herb Butter Brussels Sprouts (3)*

## NASHVILLE CHICKEN | 15

*tempura fried chicken breast tossed in carolina sweet heat sauce, served on Village Baker bun with house dill pickles, roasted garlic mayo & creamy purple coleslaw  
(sub fried portabella cap for no charge)*

## FISH SANDWICH | 16

*cornmeal dusted whitefish, romaine, house dill pickles & tartar sauce served on Village Baker bun*

## GRILLED JACKFRUIT QUESADILLA | 15

*El Milagro flour tortilla with braised jackfruit, vegan cheese & chipotle corn relish, topped with vegan cholula agave aioli, scallions and pico de gallo*

## BASIC BURGER | 12

*4oz smashburger, american cheese, ketchup, lettuce, roma tomato, on a Village Baker bun.  
Add patty (3 each). Add bacon (3).*

## JERSEY BURGER | 15

*4oz smashburger with grilled peppers & onions, savory beef bouillon aioli, roasted garlic mayo, provolone cheese, house-pickled banana peppers on a parmesan-crusting Village Baker bun  
Add patty (3 each). Add bacon (3).*

## CHICKEN TOMATO BASIL WRAP *df* | 15

*El Milagro flour tortilla, warm grilled chicken breast, sweet tomato basil aioli, roma tomato, romaine, diced bacon lardons, shaved red onion*

## Kids

*Ages <12, served with fries*

## BURGER | 8

*4oz burger, ketchup, american cheese*

## GRILLED CHEESE *v* | 8

*melted american cheese on grilled pita bread*

## CHICKEN NUGS *gf, df* | 8

*with choice of ketchup, honey mustard, bbq or ranch*

## VEGGIE PLATE *v, V, df, gf* | 8

*carrot coins, cucumbers, celery sticks, hummus, olives & red pepper*