

## APPETIZERS

CHICKPEA HUMMUS	6
PULLED PORK NACHOS	8
ARTICHOKE AND SPINACH DIP	8
HOUSE ONION RINGS	7
SLIDERS	8
CHEESE & PROSCIUTTO PLATE	12
STEAMED MUSSELS	9
PIG WINGS	13
BRUSCHETTA	8

## FLATBREADS

TOMATO AND BASIL <i>Tomato, basil pesto, mozzarella, balsamic</i>	7
CHICKEN AND PESTO <i>Roasted chicken, basil pesto, mozzarella, tomato</i>	7
BBQ PORK <i>Pulled, smoked pork, BBQ, cheddar, red onion</i>	7
GRILLED STEAK* <i>Mozzarella, tomato, red pepper, pickled onion, zesty aioli</i>	8

## THE BURGER

All burgers are served with choice of fry or slaw. While we recommend the beer that best serves your burger, we do encourage you to be a pioneer and match up any drink with YOUR burger.

 <b>THE YARD*</b> <i>Charbroiled delicious, BBQ pulled smoked pork, smoked bacon, cheddar, onion strings, BBQ sauce-Deserves a BCFP Pig Tail Ale</i>	13
 <b>THE SWISS*</b> <i>Charbroiled delicious, caramelized onion, mushrooms, melty Swiss, pretzel bun</i>	11
 <b>THE COWBOY*</b> <i>Charbroiled delicious, BBQ sauce, onion ring, fresh jalapeño, cheddar</i>	12
 <b>THE BLACK AND BLUE*</b> <i>Charbroiled delicious, peppercorn crusted, creamy house blue cheese, melty cheddar, smoked bacon, onion strings</i>	12
 <b>THE BURGER-LTO, CHEESE OR NOT*</b> <i>Charbroiled delicious, lettuce, tomato, onion, choice of cheese</i>	11

 "All Ground Beef Raised Hormone & Antibiotic Free" North Country Farms-  
Creston, NE.

## THE PIG

<b>ROASTED ROSEMARY PORK TENDERLOIN*</b> KUPER FARMS-NORFOLK, NE <i>House Potato, Seasonal Vegetable, Cornstalker Dark Wheat &amp; Rosemary Demi Sauce</i>	26
<b>BBQ SMOKED RIBS, HALF OR FULL*</b> <i>House smoked baby back ribs with BBQ, Slaw and Ranch Beans</i>	14/22
<b>BONE-IN PORK CHOPS*</b> KUPER FARMS-NORFOLK, NE <i>Roasted bone-in chops served with seasonal vegetable and today's potato</i>	21
<b>BRAISED PORK BELLY</b> KUPER FARMS-NORFOLK, NE <i>Slow braised Kuper Farms pork belly, napa slaw, tomato jam</i>	18

## THE GARDEN

<b>THE WEDGE</b> <i>Iceberg, Blue Cheese Crumbles, Bacon, Tomato</i> <b>Add Steak-6, Grilled Chicken-4, Pan Seared Salmon-6</b>	7
<b>STEAK BRUSCHETTA*</b> <i>Lavosh, grilled Angus sirloin, field greens, tomato, parmesan with Honey Balsamic</i>	15
<b>CHICKEN CAESAR</b> <i>Grilled chicken, field greens, crouton, parmesan with Caesar dressing</i> <b>Sub Steak-6, Sub Salmon-6</b>	13
<b>BEET AND GOAT</b> <i>Roasted beets, creamy goat cheese, field greens, candied walnuts, ficacia toast points with Honey Balsamic</i> <b>Add Steak-6, Grilled Chicken-4, Pan Seared Salmon-6</b>	12

## THE SANDWICH

All sandwiches served with choice of hand cut fry or slaw.

<b>HOT BROWN</b> <i>Toasted white Cuban roll topped with turkey, bacon, and creamy cheese sauce. Baked till delicious, topped with roasted tomato.</i>	11
<b>PULLED PORK</b> <i>Smoked pork, house BBQ and onion strings</i>	11
<b>CHICKEN WRAP</b> <i>Roasted chicken, bell pepper, red onions, tomato, field greens, ranch, cheddar, wrapped. Try it BBQ, Buffalo or Caesar</i>	12
<b>PRIME DIP</b> <i>Toasted baguette, sliced prime rib, caramelized onion, Swiss cheese and our dip</i>	13

## THE COW

All steaks are aged a minimum of 21 days. We can cut to order if you prefer a larger cut. All cuts are served with today's potato and seasonal vegetable.

**Try it Oscar-9, Balsamic & Blue-5, Sautéed Mushroom & Onion-5**

<b>THE FILET 6, 8 OR 10 OZ*</b>	25/31/38
<b>THE RIBEYE*</b>	28
<b>THE NEW YORK STRIP*</b> 	28
<b>THE SIRLOIN*</b>	19
<b>THE FLAT IRON*</b>	18

## THE DISH

<b>SMOKED BRISKET</b> <i>Dry Rubbed, slow smoked, served over ranch beans and topped with slaw</i>	13
<b>GRILLED CHICKEN AND SMOKED GOUDA*</b> <i>Topped with creamy smoked Gouda and roasted tomatoes with today's potato and seasonal vegetable</i>	13
<b>BAKED MAC AND CHEESE WITH BACON*</b> <i>Creamy cheese sauce tossed with campanelle pasta and bacon, baked to delicious. Add BBQ Pork or Grilled Chicken for 4</i>	12
<b>PAN SEARED SALMON*</b> <i>Pan seared, finished with herb butter, wild rice pilaf and seasonal vegetable</i>	22

\*Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked. Consult your physician or public health official for further information.

\*\$3 split plate charge dining room only

