

- DINNER -  
Tuesday - Saturday  
5pm - 10pm

# LUNCH

- BRUNCH -  
Saturday & Sunday  
10am - 2pm

## - SANDWICHES -

All Sandwiches served with side of house made mesa chips or side salad. House cut fries add \$1  
Sub cup of soup as side for \$2

### MEATLESS MEATBALL SUB

House made artichoke, spinach and avocado balls, caramelized onion pomodoro sauce, toasted provolone on baguette \$9

### THE WALLACE

Smoked gouda grilled cheese with spinach and roasted red peppers on wheat bread \$8  
Add bacon \$2

### THE DIP

Sautéed mushrooms and onions over Monrovia Farm roast beef with melted provolone on baguette with house made au-jus on the side \$10

### HRT

House roasted turkey breast on toasted ciabatta, avocado, house pickled red onion slaw with spicy mayo \$9

### BAXTER'S BEEF

Slow braised, pulled Monrovia Farm Beef on ciabatta, melted provolone, house made pickles, whole grain mustard mayonnaise \$10

### TWO STREET CLUB

House roasted and sliced turkey breast, house cured pork loin, bacon, colby jack cheese on ciabatta, lettuce, tomato, onions and mayo \$9

### DOWNTOWN CHEDDAR\*

House made Monrovia Farm roast beef on potato bun, served warm with cheddar, caramelized onions, lettuce, tomato, and horseradish mayo \$10

### THE O'BRIEN

Turkey breast, roast beef, cured pork loin, salami, cheddar, swiss, lettuce, tomato, onion and spicy relish mayo on baked baguette \$10

### MONROVIA FARM HAMBURGER\*

Fresh, local, all natural, 8oz grilled hamburger on potato bun, lettuce, tomato, onion and mayo \$10 Add cheese \$1 Add bacon \$2  
Cheddar, Swiss, Colby Jack, Provolone, American, Blue

## - SOUPS & SALADS -

**SOUP OF THE DAY** Cup \$3 Bowl \$5

### PAN SEARED SALMON

Over local mixed greens, orange segments, toasted pistachios and scallions \$13

### HOUSE SALAD

Mixed greens, tomato, cucumber, carrot, onion \$5

### THE PIG & CHICKEN SALAD

House made bacon infused chicken atop mixed greens, cucumber, hard boiled egg, celery, carrot, and herb cream cheese crostini \$10

### SHRIMP PO BOY SALAD

Hand breaded shrimp over leaf lettuce, avocado, red onions and cherry tomatoes, Ten Thousand Island dressing \$12

### THE OSCAR

Fried Brussels sprout leaves, warm roasted red potatoes, house made bacon, and red onion over local mixed greens with a creamy garlic & oregano dressing \$10

### CHICKEN BEAN SALAD

Oven Roasted chicken and white beans over Bibb lettuce with roasted red peppers, celery, scallions, feta and shallot vinaigrette \$11

### BURGER SALAD\*

Monrovia Farm Burger resting on a house salad \$10  
Add cheese or avocado \$1 Add bacon \$2

House Made Dressing - Creamy Herb, \*Caesar, Bleu Cheese, Garlic Oregano, Ten Thousand Island, Balsamic Vinaigrette, Lemon Garlic Vinaigrette, Shallot Vinaigrette

Coke, Diet Coke, 7 Up  
Ginger Ale, Boylan's Root  
Beer \$2

Ice Tea, Hot Tea  
Coffee, Juices, Milk \$2

\*These menu items can be prepared raw and/or undercooked. Consuming raw and/or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.