

59

ALMSHOUSE



SOUP & CHILI

FRENCH ONION SOUP
sautéed Vidalia onions, beef & chicken broth, Provolone, Swiss, Pecorino crust \$9

SHELLFISH CHOWDER
shrimp, crab, mussels, clams, tomato, fennel, saffron \$12

ALMSHOUSE CHILI
spicy beef, beans, chopped onion, sour cream, melted cheddar & jack cheeses \$11

APPETIZERS

HAWAIIAN POKE
rare ahi tuna, avocado, sushi rice, ginger, scallions, lime, toasted black sesame seeds, toasted coconut, fried wontons, trio of sauces \$15

BANGIN SHRIMP
crispy shrimp, creamy & sweet chili-sriracha sauce \$14

SPANISH GRILLED OCTOPUS
arugula, tomato, potato, chickpeas, saffron aioli, oregano, lemon, olive oil \$19

ABC TOAST
grilled sourdough, bacon, crab, brie, guacamole, xvoo, scallions \$16

MUSSELS, RED OR WHITE
one pound of steamed mussels, choice of garlic butter OR marinara sauce \$16

STEAMED 3 SALT EDAMAME
black lava, Himalayan pink & maldon flake salts \$10

ROASTED CAULIFLOWER
lemon, caper-olive oil drizzle, Cooper sauce, olive tapenade \$13

WINGS
DRY-RUBBED & GRILLED, with celery and buttermilk peppercorn dressing OR CLASSIC BUFFALO with bleu cheese and celery \$16

GUACAMOLE
lime, salt, chili-seasoned tortilla chips \$10

CHICKEN QUESADILLA
chicken, queso blend, sautéed onion & pepper, pico de gallo, sour cream \$14

NACHOS
tortilla chips, queso blend, refried black beans, lettuce, tomato, black olives, pico de gallo, jalapeños, cilantro, salsa rojo, sour cream \$11 + guacamole add \$4 + chicken OR chili add \$6 + brisket add \$9

SPINACH & ARTICHOKE DIP
roasted garlic, mozzarella, Swiss, mascarpone & Parmesan, crostini, chips, pita \$15

BAKED BRIE
lavender honey, pistachios, crostini, assorted berries, grapes, apples, salami \$19

SALADS

CHOP CHOP
mixed greens, bacon, avocado, roasted corn, artichoke hearts, goat cheese, tomato, carrot, onion, peppercorn ranch dressing \$15

GRILLED MEDITERRANEAN
greens, tomato, asparagus, zucchini, yellow squash, roasted peppers, red onion, olives, mozzarella, hummus, pita, roasted pepper aioli, balsamic vinaigrette \$15

ASIAN
mixed greens, napa cabbage, red pepper, red onion, carrot, Mandarin oranges, toasted almonds, edamame, crisp wontons, sesame-ginger dressing \$14

GARDEN SALAD
spring mix, baby spinach, red pepper, red onion, tomatoes, carrot, cucumber, Parmesan, garlic croutons, balsamic vinaigrette \$8/\$11

CAESAR

romaine, Parmesan, garlic croutons, classic creamy Caesar dressing \$7/\$10

GRILLED ADDITIONS FOR SALADS:

**TOFU or GRILLED CHICKEN BREAST or THAI CHICKEN or BURGER \$6
TUNA or blackened MAHI MAHI \$8, SALMON or SHRIMP \$12; STEAK \$13**

DRESSINGS: balsamic vinaigrette, white balsamic vinaigrette, bleu cheese, peppercorn ranch, honey mustard, sesame ginger, Caesar

FLATBREADS

THREE CHEESE

mozzarella, fontina, Parmesan, marinara, fresh basil \$13

MARGHERITA

arugula, pesto, cherry tomatoes, burrata, toasted pine nuts \$14

ITALIAN

Roma tomatoes, salami, long hot peppers, fontina, red onion \$16

CALIFORNIA

tomato, avocado, roasted red pepper, applewood-smoked bacon, cilantro, mozzarella, chipotle aioli \$15

CHIPOTLE BBQ CHICKEN

chicken, chipotle bbq sauce, red onion, fontina, cilantro \$15

BUFFALO CHICKEN

cheese sauce, chicken, bleu crumbles, mozzarella, hot sauce, celery \$15

BRISKET

braised brisket, Gruyère, melted leeks, sea salt \$17

SHRIMP, SPINACH & ARTICHOKE

mozzarella, roasted red peppers \$17

SANDWICHES

ITALIAN CHICKEN SANDWICH

breaded or grilled chicken breast, spinach, provolone, long hot peppers, garlic aioli, Italian roll \$16

TURKEY CLUB

romaine, tomato, bacon, mayo, country white \$16

RIB EYE SANDWICH

provolone, grilled onion, arugula, wasabi mayo, baguette \$21

CAJUN MAHI MAHI BLT

bacon, cheddar, lettuce, tomato, roasted pepper aioli, avocado, country white \$19

SPICY FRIED CHICKEN SANDWICH

lettuce, tomato, onion, fried pickle, mustard remoulade, chipotle aioli, brioche \$15

SWEET POTATO BURGER

avocado, onion straws, maple mayo, brioche \$14

BBQ BRISKET MELT

provolone, frizzled onions, watermelon BBQ sauce, brioche \$19

TACOS

pico de gallo, chipotle aioli, cilantro, queso fresco, napa slaw

CHICKEN \$13

SHRIMP \$17

crispy or blackened MAHI MAHI \$17

SANDWICHES SERVED WITH CHIPS. SUBSTITUTE FOR CHIPS: FRIES OR SALAD +\$3

While we offer gluten-free items, our kitchen is not gluten-free

Consuming raw or under-cooked meats, seafood, or eggs may increase your risk of food-borne illnesses

BURGERS & CHICKEN

+ NAKED \$11 ADD CHEESE \$1.5 ADD BACON \$3
ALL SERVED ON A BRIOCHE BUN WITH NATURAL CHIPS, LETTUCE, TOMATO AND ONION
- SUBSTITUTE FOR CHIPS: FRIES OR SALAD +\$3 +

SOUTHWEST

queso blend, fried onion & peppers, jalapeño, tortilla strips \$15

BLUES

bleu cheese crumbles, bacon, caramelized onion, arugula, Dijonnaise, fried onion straws \$17

FUN GUY

sautéed Kennett Square mushrooms, onions, Gruyère \$15

BUFFALO

hot sauce, bleu cheese crumbles \$15

AMERICAN

lettuce, tomato, crispy onion rings, American cheese \$14

HANGOVER

Vermont cheddar, fried egg, crisp bacon, chipotle aioli, fried onion straws \$17

WINSTON

sautéed mushrooms, onions, peppers, cheddar, bacon \$17

WEST COAST

brie, avocado, lettuce, tomato, red pepper aioli \$16

GUINNESS

caramelized Guinness onions, Vermont cheddar \$14

SIDES

POUTINE \$9

fries, mozzarella, brown gravy
+ brisket \$17

TATER TOTS \$6

LOADED TOTS \$12

bacon, sour cream, scallions, blended cheeses

FRIED PICKLES \$9

chipotle aioli, peppercorn ranch, sweet chili

BEER-BATTERED ONION RINGS \$9

chipotle aioli, peppercorn ranch, sweet chili

GARDEN SALAD \$5

CAESAR SALAD \$5

COOPER FRIES & SAUCE \$9

peppercorn ranch, chipotle aioli, cheese sauce

SWEET POTATO FRIES \$7

maple mayo

MAC & CHEESE \$7/9

+ large shrimp \$16 + large crispy buffalo chicken \$14

TEMPURA STRING BEANS \$9

sesame-ginger sauce, wasabi cream, sweet chili

STEAMED VEGETABLES \$8

broccoli, cauliflower, carrots, string beans

STEAMED RICE \$5

COCONUT RICE \$6

GARLIC SPINACH \$7

While we offer gluten-free items, our kitchen is not gluten-free

Consuming raw or under-cooked meats, seafood, or eggs may increase your risk of food-borne illnesses

ENTRÉES

CHICKEN FAJITAS

onions, mixed peppers, pico de gallo, queso, olives, avocado, sour cream, jalapeños \$19
shrimp or blackened Mahi Mahi \$24 steak \$24

GRILLED CHICKEN MARSALA

mushrooms, roasted peppers, mozzarella, whipped potatoes, string beans \$19

THANKSGIVING DINNER

hand-carved turkey, stuffing, whipped potatoes, string beans, orange-cranberry sauce \$19

STICKY RICE BOWL

sticky rice, cucumber, carrot, sprouts, napa cabbage, scallions, frisée, tomato, avocado, red pepper, edamame, peanuts, pickled ginger, cilantro, sesame-honey dressing, fried wontons, trio of sauces \$14

+ tofu or grilled chicken breast or Thai chicken \$19

+ shrimp or salmon or blackened Mahi Mahi \$23

+ 8 oz steak \$24

HAWAIIAN POKE

rare ahi tuna, coconut sticky rice, avocado, cucumber, carrot, sprouts, napa cabbage, scallions, frisée, tomato, red pepper, edamame, peanuts, cilantro, ginger, lime, toasted black sesame seeds, sesame-honey dressing, fried wontons, trio of sauces \$24

SESAME AHI TUNA

seared sushi tuna, sticky rice, tempura string beans, pickled ginger \$23

SHELLFISH CHOWDER

shrimp, crab, mussels, clams, mahi mahi, tomato, fennel, saffron \$25

PAN-ASIAN SALMON

soy-ginger sauce, sticky rice, steamed vegetables \$25

JAMBALAYA

shrimp, mussels, tasso ham, andouille sausage, chicken, spicy creole sauce, saffron rice, jalapeño corn bread \$23

10 OZ BRAISED BRISKET

mushroom demi-glace, frizzled onions, mashed potatoes, string beans \$28

RIB EYE, 14 OZ

Spanish potatoes, string beans, beer-battered onion rings \$33

BBQ BABY BACK RIBS

sweet potato fries, vegetable slaw, toasted jalapeño cornbread ½ rack \$18 full \$29

DESSERTS

APPLE-CRANBERRY CRUMB PIE

apples, cranberries, flaky crust, cinnamon crumble topping \$8
+ à la Mode \$10

CRÈME BRÛLÉE

Tahitian vanilla bean custard, crisp caramelized sugar layer \$8

CHOCOLATE DECADENCE

flourless chocolate cake, mascarpone whipped cream, crème anglaise \$8

HOMEMADE CHOCOLATE CHIP SKILLET COOKIE

chocolate chip cookie baked in a cast iron skillet, Tanner's vanilla bean ice cream, drizzled Nutella \$8

SEASONAL DESSERTS

please ask your server \$8

Consuming raw or under-cooked meats, seafood, or eggs may increase your risk of food-borne illnesses

While we offer gluten-free items, our kitchen is not gluten-free