

Starters

BIRDIE CHIPS

S&P or Ranch \$6

CRISPY CAULIFLOWER

Sweet Chili, Hot Honey, or Persimmon BBQ \$12

FRIED BRUSSEL SPROUTS

Caramelized Onion Aioli, Parmesan, Toasted Garlic, Balsamic Reduction \$14

SHRIMP COCKTAIL

Poached Shrimp, Gribiche, Cocktail Sauce, Lemon Oil \$16

SAUSAGE BOARD

EP Butcher Shop Sausages, Assorted Cheese, Carolina Sauce, Bread \$17

TRUFFLE FRIES

White Truffle Oil, Toasted Garlic, Parmesan, Chives \$10

SOUP OF THE DAY

Cup \$6 Bowl \$9

Salads

STEAK & EGG

Grilled Steak, Fried Egg, Sourdough Croutons, Cheddar Cheese
Heirloom Tomato, Red Onion, Tomato Sherry Vinaigrette, Mixed Greens \$18

GRILLED CAESAR

Fried Shallots, Sourdough Croutons, Shaved Parmesan,
Classic Caesar, Gem Lettuce \$16

NOT REALLY A WEDGE SALAD

Candied Bacon, Blue Cheese Crumbles, Tomato, Red Onion, Blue Cheese Dressing,
Iceberg Lettuce, Toasted Seed \$16

GARDEN

Carrot, Cucumber, Onion, Tomato, Feta, Ranch or Balsamic, Mixed Greens \$14

ADD PROTEIN TO ANY SALAD: Shrimp \$5, Grilled Chicken \$5, Market Fish \$MP

Mains

WOOD FIRED ITALIAN GRINDER

Proscuitto, Pepperoni, Salami, Ham, Lettuce, Onion,
Peppadews, Red Wine Aioli, Sourdough Bun \$19

TURKEY & BRIE

Smoked Turkey, Bacon, Brie, Apple Chutney, Arugula, Sourdough \$19

BUNKER BURGER

'Smash' Patties, LTOP, Caramelized Onion Aioli, White Cheddar, Served Medium \$21
ADD BACON, MUSHROOMS or AVOCADO \$2 EA

CHICKEN SANDO

Buttermilk Fried Chicken, Mama Lil's Aioli, Butter Lettuce, Bacon,
Tomato, House Pickles, Swiss \$21

LOCALLY WORLD FAMOUS FISH & CHIPS

Haddock, Seasoned Panko, Malt Tartar, Lemon, Herbs
Champagne Coleslaw \$23

SANDWICHES SERVED WITH CHOICE OF SIDE:

Fries, Onion Rings, Sweet Potato Fries, Chips,
Loaded Potato Salad, Garden Salad, Caesar Salad

- All dressings made in house •
- Proteins sourced from Pacific Seafood and the Eagle Point Butcher Shop •

Split plate charge of \$3 applies to all items. Parties with 7 or more people are subject to an automatic 20% gratuity.
Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness,
especially if you have certain medical conditions. While we try to minimize the risk of cross contamination, we cannot
guarantee that our items are safe to consume by guests with nut, soy, milk, egg, or wheat allergies.
\$15 Corkage fee applies to all wine bottles brought in by guests.



Rosco Kennedy,
Executive Chef.



Lunch

