

Starters

BIRDIE CHIPS

S&P or Ranch \$6

CRISPY CAULIFLOWER

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

FRIED BRUSSELS SPROUTS

Bacon, Caramelized Onion Aioli, Parmesan,
Toasted Garlic, Balsamic Reduction \$15

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
Tomato, Red Onion, Tomato Sherry Vinaigrette, Mixed Greens \$19

GRILLED CAESAR

Fried Onions, Sourdough Croutons, Shaved Parmesan,
Classic Caesar, Romaine Lettuce \$17

NOT REALLY A WEDGE SALAD

Candied Bacon, Blue Cheese Crumbles, Tomato, Red Onion, Blue Cheese Dressing,
Iceberg Lettuce, Toasted Seed \$17

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

CAJUN TACOS

Choice of grilled or fried chicken, shrimp or fish. Pico de gallo,
chile-lime crema, avocado, cilantro, flour or corn tortillas \$16

TURKEY & BRIE

Smoked Turkey, Bacon, Brie, Apple Chutney, Arugula, Sourdough
Served with your choice of side \$19

BUNKER BURGER

'Smash' Patties, LTOP, Caramelized Onion Aioli, White Cheddar,
Served medium with your choice of side \$21

ADD BACON, MUSHROOMS or AVOCADO \$2 EA

CHICKEN SANDO

Buttermilk Fried Chicken, Mama Lil's Aioli, Butter Lettuce, Bacon,
Tomato, House Pickles, Swiss. Served with your choice of side \$21

LOCALLY WORLD FAMOUS FISH & CHIPS

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

SANDWICHES SERVED WITH CHOICE OF SIDE:

Fries, Truffle Fries (add \$3), Onion Rings, Sweet Potato Fries, Chips,
Loaded Potato Salad, Garden Salad, Caesar Salad (add \$2)

- 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.

