

SNACKS

<i>Spoon bread with sweet corn butter</i>	\$5
<i>Deviled eggs</i>	\$4
<i>Beef cheek American chop suey</i>	\$7
<i>Fried chicken livers with house-made hot sauce & pickles</i>	\$5
<i>Interstate mac & cheese</i>	\$5

SOUPS

<i>Tomato with griddled cheese</i>	\$5
<i>Chicken & dumplings</i>	\$6

SALADS

<i>Interstate "cobb" with hot bacon dressing & roasted chicken thighs</i>	\$8
<i>Wedge of iceberg with blue cheese, country ham & cracklins</i>	\$6
<i>Roasted beet & arugula with house made cheese curds & pickled onion</i>	\$7
<i>Smoked trout "Waldorf" with apples, walnuts & buttermilk dressing</i>	\$8



Vegetarian menu available upon request.

If you have allergy concerns, please inform your server. We will make every effort to protect your health. Consuming raw or under cooked food may increase your risk of food borne illness. Split plate charge \$2.

SANDWICHES

“Hot dipped” corned beef with horseradish cream & vinegar chips \$9

BLAT with blue cheese mayo & shoestring potatoes \$8

Pulled pork with apple slaw & onion rings \$8

Monte Cristo with shoestring potatoes \$8

Fried fish’wich with cabbage & tartar \$8

Cheese steak with mushrooms, green peppers, onions & a side of jus \$9

Burger & fries with your choice of swiss, cheddar or provolone

(served with lettuce, tomato, onion & mayo) \$9

Bacon \$2 *Fried Egg* \$1

Grilled Onion \$1 *Avocado* \$1

Grilled ‘Shrooms \$1

PLATES

Roasted pork chop with sweet corn succotash & apricot glaze \$14

Seared ribeye with blue cheese potato salad & whiskey molasses sauce \$16

Fried chicken with pork belly green beans \$13

Atlantic cod with sweet pea johnnycakes & hollandaise \$14

Buffalo meatloaf, grits & mushroom ketchup \$14