



## SEASONAL 'OFF THE TRAIL' MENU

### *Salads*

---

#### **Caprese Salad 8**

Fresh Mozzarella, locally sourced Heirloom Tomatoes, fresh Basil, Herb Oil Vinaigrette, and Balsamic Reduction over a bed of Arugula

#### **Blue Cheese & Pear Salad 7**

Spinach & Arugula, Pears, crispy Applewood Smoked Bacon, Buttermilk Blue Cheese Crumbles, Dried Cranberries, Sweet & Spicy Toasted Pecans, Cranberry Vinaigrette

### *Small Bites*

---

#### **Loaded Tater Tots 8**

Crispy Tots, Chorizo Cheese Sauce, crispy Applewood Smoked Bacon, Scallions, Sour Cream  
\*Add Barbecue Pulled Pork for 1.50

#### **Cheese Peddles 9.50**

Pan seared Mozzarella and Provolone Cheese Peddles served with Fire Roasted Tomato Sauce and fresh grated Parmesan Cheese

#### **Roasted Garlic Hummus 6**

Chickpeas, Roasted Garlic, Tahini, Fire Roasted Red Peppers.  
Served with grilled Naan Flat Bread, Celery and Cucumbers

### *Sandwiches*

---

#### **Grilled Chicken Caprese "Sammy" 12**

All-Natural Amish Chicken Breast, Fresh Mozzarella, Basil Pesto Herb Oil, Tomato, Arugula, Balsamic Reduction. Served with a side of Fryz

#### **Firepit Club "Sammy" 11**

Sliced Smoked Pork Tenderloin, Applewood Smoked Bacon, Lettuce, Tomato, Red Onion, Swiss Cheese, and side of Avocado Mayo. Served on a toasted Hoagie Bun with a side of Fryz

#### **Black 'n' Blue Burger 12.50**

8-oz. ground Steak Burger, Applewood Smoked Bacon, crumbled Buttermilk Blue Cheese, Caramelized Onion Jam, Arugula. Served with a side of Fryz  
\*Add Fried Egg for 1.00