

Small Plates

Soft Pretzel Sticks | *V* | 8.95

IPA White Cheddar Fondue

Gnocchi Fritti | *V* | 9.95

Parmesan Sauce & Gremolata Herbs

Ahi Tuna Nachos | 12.95

Wonton Chips, Asian Greens, Avocado, Cilantro
Black Sesame & Wasabi Cream

Wedge Cut Fries | 7.95

Bacon-Cheese Fondue & Spicy Fry Sauce

House-Smoked Chicken Wings | *GF* | 11.95

Smokey Blue Cheese & BBQ Dipping Sauce

Bacon In A Jar | *DF* | 11.95

Rustic Pepper Bacon & Soft Breadsticks
with Bourbon BBQ

Chilled Gulf Shrimp | *GF* | 14.95

Cocktail Sauce, Wasabi & Lime

Avocado Toast | *VG* | 10.95

Sprouted Wheat Bread, Pea Shoots, Pumpkin
& Sesame Seeds

(Add Smoked Smoked Chicken 2.99)

Flatbreads

SeventyOne Margarita | *V, N* | 11.95

Almond Pesto, Tomato & Fresh Mozzarella

BBQ Chicken | 12.95

Bacon, Red Onion &
Beehive Applewood-Smoked Cheese

Sicilian | 12.95

Marinara, Fennel Sausage & Roasted Olives

Four Cheese & Funghi | *V* | 11.95

Truffle Alfredo & Cremini Mushrooms

Soups

Baked French Onion | 8.95

Gruyère Cheese Gratin

Old World Chicken Soup | 7.95

Egg Noodles, Rustic Vegetables & Roasted Chicken

Salads

House Salad | *VG* | 8.95

Mixed Greens, Carrot, English Cucumber,
Grape Tomatoes, Choice of Dressing

SeventyOne Salad | *GF* | 11.95

Baby Iceberg, Smoked Blue Cheese, Bacon,
Grape Tomatoes & Blue Cheese Dressing

Caesar Salad | 9.95

Artisan Romaine, Rustic Sourdough, Shaved Parmesan
& Roasted Garlic Dressing

Crunchy Asian Salad | *VG* | 12.95

Artisan Lettuce, Napa Cabbage, Avocado, Soba Noodles,
Crispy Wonton & Ginger-Sesame Vinaigrette

Add Smoked Chicken 2.99 or Shrimp 5.99

Baked Ziti Mac 'n' Cheese

Classic | *V* | 11.95

Toasted Breadcrumbs, White Cheddar Sauce

Bacon & Tomato | 13.95

Crisp Onions, White Cheddar Sauce

Chopped Brisket | 15.95

Cremini Mushrooms, White Cheddar Sauce

Sandwiches & Burgers

Wedge Fries or Artisan Greens

Lettuce, Tomato, Pickle & Onion

Half-Pound Cheeseburger | 17.95

Brisket, Chuck & Short Rib Blend & White Cheddar

Mushroom Burger | 18.95

Havarti, IPA Mushrooms & Onions

Peruvian Burger | 19.95

Thick-Cut Bacon, White Cheddar, Crisp Onions & BBQ

Vegan Burger | *VG, DF* | 17.95

Grilled Beyond Burger Vegan Patty & Tomato Relish

Veggie Sandwich | *V* | 15.95

“Chicken Sandwich Style” Fried Garden Patty
& Swiss Cheese

Entrées

House-Smoked St. Louis Ribs | *DF* | 25.95

Southern Mopping Sauce, Fries & SeventyOne Slaw

Northern Fried Chicken | 24.95

Pimento Creamed Corn, Mashed Potatoes,
Chili Infused Honey

Grilled Baseball Steak | 29.95

Center Cut Angus Sirloin, Rosemary Butter,
IPA Mushrooms & Onions, Mashed Potatoes
& Vegetables

Salt & Pepper Salmon | *GF* | 27.95

Skillet-Roasted Cauliflower, Kale,
Parsley-Shallot Butter & Lemons

Jumbo Fried Shrimp | *DF* | 24.95

Horseradish Chili Sauce, Fries & SeventyOne Slaw

Vegan Meatloaf | *VG, DF* | 26.95

Impossible “Meat”, Cauliflower Mash & Spanish Sauce

Slow-Roasted Brisket | 28.95

BBQ Jus, Mashed Potatoes, SeventyOne Slaw
& Horseradish Cream

Desserts

S'More Sundae | 8.95

Graham Crackers, Ice Cream, Marshmallow Fluff
& Fudge Sauce

Banana Split | *V* | 9.95

Vanilla Ice Cream, Hot Fudge, Raspberry Sauce,
Whipped Cream & Malted Milk Balls

Root Beer Float | *V, GF* | 7.95

Vanilla Ice Cream, Root Beer & Whipped Cream
with a Cherry on Top

Creamsicle Float | *GF* | 7.95

Vanilla Ice Cream, Orange Crush Soda, Whipped Cream
& Gummy Bears

Warm Chocolate Brownie | *V* | 9.95

Vanilla Ice Cream, Hot Fudge, Whipped Cream
& Caramel Corn

Warm Apple Brown Betty | *V* | 9.95

Traditional American Cobbler with Crumb Crust
& Vanilla Ice Cream

Chocolate Malt | *V* | 9.95

Malted Milk Shake, Whipped Cream, Chocolate Shaving
& Doughnut Holes

Bourbon Shake | *V* | 10.95

Vanilla Ice Cream, House-Made Bourbon Syrup,
Whipped Cream & Toffee Crumble

Vegan Fruit Shake | *VG, DF, GF, N* | 9.95

Mango, Raspberry, Banana Blended with Coconut
& Almond Milk

Hot Fudge Sundae | *V, GF* | 8.95

Vanilla Ice Cream, House-made Fudge Sauce & Whipped
Cream with a Cherry on Top

Dish of Ice Cream or Sorbet | *V, GF* | 5.95

Daily Selection of Flavors

Dinner

Menu

GF Gluten-Free DF Dairy-Free V Vegetarian VG Vegan N Contains Nuts

All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish, and shellfish. Please advise your server if you or someone in your party has a food allergy or sensitivity.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.