

FOOD MENU

FROM THE GALLEY:
Pair a dish with one of our fine beers on tap.
Celebrate Beer! Celebrate Buffalo!

SHAREABLE PLATES

BAKED PRETZELS—11

Served with mustard and Low Bridge cheese sauce.

LOADED TOTS—12

Tots smothered in Hayburner chili, queso, with cheddar, sour cream, chives.

FLIGHT OF DIPS—12

Street corn dip, queso, and pico de gallo served with tortilla chips.

LOADED SPROUTS—12

Brussels sprouts, apples, sweet potatoes, red onions, finished with apple cider glaze.

PULLED PORK QUESADILLA—12

Smoked pulled pork, Excavator Rye BBQ sauce, cheddar, pico de gallo.

FRIED GREEN TOMATO CAPRESE—14

Served with fresh mozzarella, balsamic glaze, basil, roasted red pepper marinara for dipping.

STEAK TACOS—16

Flour tortillas (3), flat iron steak, pineapple salsa, cilantro sour cream.

HAYBURNER WINGS—17

Tossed in Hayburner IPA wing sauce, served Hot, Medium, Mild, with bleu cheese.

Also available: Garlic Parmesan, BBQ or Hot Honey.

FRIED PICKLES—10

Dill pickle chips, fried golden brown, served with chipotle ranch dipping sauce.

HAND-CUT POUTINE—12

Hand cut seasoned french fries topped with Excavator gravy and cheese curds.
Add Pulled Chicken-5, Smoked Pulled Pork-5, Chopped Steak-6

FRIED CHEESE CURDS—12

Garlic breaded cheese curds served with roasted red pepper marinara.

NACHOS—12

Housemade tortilla chips, topped with queso, pico de gallo, fresh jalapeño, shredded lettuce and cilantro sour cream.
Add Pulled Chicken-5, Smoked Pulled Pork-5, Chopped Steak-6

BURGERS & SANDWICHES *Served with our hand-cut fries, a signature sauce and pickle.*

Substitute a Beyond Burger Patty or gluten-free roll for an additional \$3 each

CHEDDAR BACON BURGER—16

Premium Angus ground beef, sharp cheddar cheese, bacon, spicy mayo, LTO.

WILD MUSHROOM BURGER—16

Premium Angus ground beef, roasted garlic aioli, cremini mushrooms, caramelized pears, Swiss cheese, LTO.

ANGRY MULE BURGER—16

Premium Angus ground beef, pepper jack cheese, fresh jalapeño and banana peppers, spicy mayo, LTO.

SHRIMP PO' BOY—15

Breaded shrimp, coleslaw, spicy remoulade served on a toasted hoagie roll.

PORK BELLY BLT—16

Pork belly, fried green tomatoes, arugula, garlic mayo on toasted sourdough.

STEAK SANDWICH—17

Chopped steak sandwich served with sweet peppers, onions, provolone cheese, Excavator Rye Brown Ale glaze, garlic mayo on a toasted hoagie roll.

BREUBEN—16

Corned beef brined in Excavator Rye Brown Ale, sauerkraut, Swiss cheese, Thousand Island dressing.

HOT HONEY CHICKEN SANDWICH—16

Hot honey coated chicken breast, cilantro sour cream, pickled red onion, lettuce, cucumber. Available fried or grilled.

TURKEY CLUB WRAP—13

Sliced turkey breast, bacon, lettuce, tomato, mayo in a sun dried tomato wrap.

FRESH GRILLED VEGGIE WRAP—12

Grilled zucchini, yellow squash, red bell peppers, red onion, spring mix and roasted garlic aioli in a spinach tortilla.

Add Grilled Chicken-5, Grilled Shrimp-6

APPLE BRIE MELT—15

Cinnamon baked apples, brie cheese, arugula on grilled sourdough.

PULLED PORK—15

Slow smoked pulled pork, Excavator BBQ sauce, coleslaw, served on toasted Costanzo roll.

LARGE PLATES

CHICKEN MAC AND CHEESE—17

Alfredo and cheddar cheese, topped with seasoned fried chicken breast.

VEGAN STUFFED PEPPERS—15

Twin bell peppers stuffed with wild rice & black bean corn relish, served over roasted red pepper marinara with garlic toast points.

LEMON PEPPER SALMON—18

Pan seared lemon pepper crusted salmon, arugula tomato avocado salad with garlic parmesan fingerling potatoes.

SUNDRIED TOMATO TORTELLINI—16

Ricotta cheese stuffed tortellini, spinach, onions, cherry tomatoes tossed in sundried tomato pesto cream sauce.
Add Grilled Chicken-5, Grilled Shrimp-6

PORK BELLY STIR FRY—16

Pork belly, red peppers, bok choy, broccoli, wild rice, toasted sesame, green onion, Korean barbecue sauce.

STEAK FRITES—18

6 oz flat iron steak, housemade compound butter, seasonal vegetable, served with hand-cut fries.

SOUPS & SALADS

HAYBURNER CHILI—10

Ground beef chili made with Hayburner IPA, topped with sour cream, red & green onion and cheddar.

FRENCH ONION SOUP—10

Beef stock, sherry, croutons topped with provolone.

CAESAR SALAD—10

Romaine, sourdough croutons, parmesan, Caesar dressing.

MIXED BERRY SALAD—12

Spring mix topped with strawberries, blueberries, avocado, goat cheese, toasted walnuts, berry vinaigrette dressing.

COBB SALAD—13

Romaine, bacon, avocado, red onion, tomato, boiled egg, bleu cheese crumbles, lemon vinaigrette dressing.

Add to any salad: Grilled Chicken-5, Pulled Chicken-5, Grilled Shrimp-6, Smoked Pulled Pork-5, Chopped Steak-6, Chilled Salmon-7

PIZZAS

Substitute cauliflower crust for an additional \$6

MARGHERITA—15

Housemade tomato sauce, fresh mozzarella, fresh basil.

WHITE—15

Garlic butter, mozzarella and parmesan cheeses, sliced tomato, fresh basil.

CLASSIC PEPPERONI—16

Housemade tomato sauce, mozzarella, cup and char pepperoni.

NASHVILLE—18

Bechamel base, Nashville hot maple chicken, mozzarella cheese, pickles.

TUSCAN—18

Housemade tomato sauce, Italian sausage, banana peppers, mushrooms, arugula, mozzarella.

SIGNATURE SAUCES

Served with our hand-cut fries.

- Roasted red pepper balsamic ketchup
- Hot honey
- Excavator BBQ
- Roasted garlic mayo
- Malt vinegar aioli
- Chipotle ranch

SIDES—5

- Wild rice
- Mac and cheese
- Tots
- Side salad
- Seasonal vegetables
- Hand-cut fries

CELEBRATE BEER. CELEBRATE BUFFALO.