

# 28 SPRINGS - SUMMER

## APPETIZERS

- AVOCADO FRIES (v)**  
panko crust, lime juice, sriracha ranch\* 5
- CREAMY SPINACH DIP (v/gf)** (4oz/8oz) 6/9  
opossum hollow spinach, cream cheese, feta, blue corn chips
- FRIED PICKLE CHIPS (v/gf)**  
war eagle mill cornmeal, housemade ranch\* 5
- EDAMAME (v/gf)**  
soy-sriracha sauce, maldon sea salt 5
- 28 GUACAMOLE (v/gf)**  
blue corn chips 8
- CRAWFISH BEIGNETS**  
sweet corn, blue cornmeal, scallion, remoulade 8
- 28 SPRINGS CHICKEN TOSTADAS**  
stone ground tostadas, pulled chicken refried black beans, cheddar, pico de gallo, lettuce, guacamole, grilled lime, chipolte sour cream 8
- BLUE CORN MUFFINS & JAM (v/gf)**  
house whipped butter & seasonal jam 5
- 28 SPICED CHICHARRONES**  
28 house spice blend 5
- DAILY SOUP SPECIAL** (4oz cup/8oz bowl) 3/6

## SALADS

- SEASONS HARVEST (gf)**  
heritage greens, strawberry, dried blueberry, toasted pumpkin seeds, cucumber, radish, feta, grape tomato, shredded chicken, maple poppy seed dressing, pickled onion 13
- 28 SPRINGS CAESAR (gf)**  
crisp romaine hearts, pecan parmesan crackers, shaved parmesan, caesar dressing\* (add rotisserie chicken breast \$4) 8
- ASIAN NOODLE (28)**  
handcut hickory grilled 4oz steak, arugula, asian slaw, cilantro, green onion, mango, crispy lotus root, chopped peanuts, ginger miso dressing (local portobello mushroom available as substitute for steak / gluten-free noodles \$2) 14
- HERITAGE GREEN SALAD (gf)** (sm/lg) 5/9  
heritage greens, cucumber, radish, grape tomato, green pumpkin seeds & poppyseed dressing

## SANDWICHES

Our sandwiches are served on fresh house baked bread.  
(includes housemade potato chips. substitute handcut double-fried house-spiced fries \$2.5 / gluten-free bun \$4)

- CHICKEN, BRIE & CRANBERRY QUESADILLA**  
crisp tortilla, provolone, arugula, scallion sour cream 9
- TURKEY FLORENTINE MELT**  
wilted garlic spinach, havarti cheese, bacon, creole mustard, buttermilk bread 9
- PBBLT SANDWICH**  
brown sugar & pepper cured pork belly, bacon jam, lettuce, tomato, housemade foccacia (top with a fried egg \$1.5)\* 8
- BEST OF BOTH WORLDS (available until 4pm)**  
half sandwich from above with your choice of either a cup of soup or a small house salad 9

## BURGERS

8 Our burgers are made with 7oz fresh, in-house ground, never-frozen beef and served on a housemade sesame seed sourdough bun. Includes handcut double-fried house-spiced fries.  
(local portobello cap available as substitute for ground beef / gluten-free bun \$4)

**28 SPRINGS BURGER** 10  
lettuce, tomato, onions (add additional toppings \$1: aged cheddar, swiss, goat cheese, pepperjack, blue cheese, chipotles in adobo, bacon, sundried tomatoes, housemade guacamole)

**ATOMIC BURGER** 11  
sweet & spicy housemade jalapeño pickles, pepperjack cheese, arugula, sriracha ranch\*

**FALAFEL BURGER (v)** 10  
crispy housemade falafel, riata sauce, cucumber, onions, tomato, arugula

**CHICKEN MUSHROOM MELT** 10  
housemade chicken burger, portabella mushroom, caramelized onion, swiss, avocado slices, scallion sour cream

**CHEF'S BURGER OF THE WEEK** (ask your server!)

## ENTREES

Add heritage green salad with maple poppy seed dressing to any entree \$5

**ROTISSERIE CHICKEN DINNER (28/gf)** 16  
28 spice rub, blue corn muffin, garlic whipped potatoes, farmers market vegetables, pan gravy

**CFS (28)** 17  
**CUBAN** cilantro basmati rice, sorgum black beans, cilantro aioli, mango aji coulis, lime  
**-OR-**  
**COUNTRY** garlic mashed potatoes, green beans, pan gravy

**STEAK & FRIES (gf)** 19  
handcut hickory grilled 8oz. new york strip, demi-glacé, double-fried house-spice fries

**HICKORY GRILLED PORK CHOP (28/gf)** 23  
spice brined pork chop, cast iron sweet potatoes, oven roasted brussel sprouts, bacon, cider glaze

**CHICKEN & WAFFLES** 15  
buttermilk fried chicken, zucchini, pecan, cinnamon, house whipped butter, pure maple syrup

**SPINACH, KALE & MUSHROOM LASAGNA (v)** 14  
housemade pasta, mozzarella curd, fresh tomato sauce, opossum hollow greens, j & m farms crimini

**28 SPRINGS MEATLOAF** 14  
spicy molasses sauce, chinese long beans, mashed potatoes

**SEARED STEELHEAD SALMON** 22  
sweet corn gnocchi, petit jean hock liquor, wilted greens, creamed corn, fried okra

**BACON WRAPPED BEEF TENDERLOIN** 30  
hand cut hickory grilled 6oz, blueberry mole, caramelized carrots, quinoa, tomato herb salad

## EXTRAS

We are particularly proud of these sides, add them to an entree or try one by itself.

**GARLIC ROASTED BRUSSEL SPROUTS WITH CRISP BACON** 6

**FARMERS MARKET VEGETABLE (ASK YOUR SERVER)** 8

**MAC & PIMENTO CHEESE AND BACON CRUMB TOPPING** 6

(gf) Gluten Free • (v) Vegetarian • (28) 28 Springs Signature Dish

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please alert your server if you have any food allergies. Most items on our menu can be prepared gluten free. While we strive to accommodate for gluten sensitivities, gluten-free items are made in an open kitchen. Because of this, we cannot guarantee that any menu item is completely gluten-free.

28

TWENTY-EIGHT  
SPRINGS

EST<sup>D</sup> 2012

*Welcome to 28 Springs! We are proud to be part of the community of great restaurants and businesses in historic downtown Siloam Springs.*

*Chef Kurt Plankenhorn invites you to experience the real, honest food from the kitchen at 28 Springs—every dish made completely from scratch, with ingredients sourced locally whenever possible, and a rotating menu to show off the best of what is in season. Our menu aims to honor our heritage while also telling the story of what is happening right now in our city and our region.*

*Whether you're here for a special occasion or no particular occasion, we welcome you to the community that happens here around the table.*

*Steal this menu! (We think it's kind of flattering.)*

28 Springs • 100 E. University St • Siloam Springs AR 72761 • 479.524.2828 • [info@28springs.com](mailto:info@28springs.com) • [www.28springs.com](http://www.28springs.com)