

STARTERS

Burnt End Pork Belly *GF* smoked candied pork belly served with peach habanero jam **12**

Fried House Pickles buttermilk brined w/ ravigote **9**

Crispy Cheese Curds cornmeal battered local cheese curds w/ buttermilk ranch **8**

Hog Head Toasted Ravioli filled w/ smoked hogs head and served w/ zesty marinara & parmesan **8**

Fried Chicken Wings tossed w/ your choice of sauce: hot, sweet chili, peach habanero, or bourbon bbq **11**

SOUPS

Soup du jour chef's inspiration **4/6**

QSB Chicken 'n' Biscuits house favorite chock full of chicken fresh biscuits **4/6**

SALADS & DRESSINGS

The Big Salad baby greens, parmesan, red onion, cucumber, pickled things, cherry tomatoes **11**

Grilled Caesar grilled romaine, shaved parmesan, seasoned breadcrumbs, Caesar dressing **9**

Salad Toppers –

Blackened Salmon 7

Grilled Marinated Chicken Breast 5

Grilled Marinated Tenderloin (Med Rare) 9

Shallot Vinaigrette, Bleu Cheese, Ranch, 1000 Island, Sriracha Ranch, Caesar, Oil & Vinegar *all GF*

SIDES \$4 ala carte

Creamy Bacon Slaw	Seasonal Veggie
Applesauce	Baked Mac & Cheese
Pickled Beets	Garden Salad
House Fries	Pickled Things
Soup du Jour	Chicken 'n' Biscuits

2018 Spring/Summer Lunch Offerings

BURGERS served w/ your choice of side

The QSB UBC 10 oz. ultimate beef & pork burger wrapped w/ house bacon, stuffed w/ ghost pepper cheese, topped w/ caramelized onions and bacon jam on a Kaiser **16**

The Tenderloin Burger 10oz ground beef tenderloin finished w/ sautéed mushrooms and gruyere on a brioche bun **18**

The Black & Bleu 8oz **CRACKED PEPPER CRUSTED** beef burger w/ bleu cheese and house bacon on a Kaiser **14**

The Build Your Own Burger 8oz all beef patty, your choice of topping, cheese, condiments **13+**

-**PROTEIN** – \$6 each – extra beef burger patty, beef brisket, tenderloin patty, pastrami

-**CHEESE** –\$1 each – American, gruyere, cheddar, pimento, ghost pepper, herb goat cheese, blue, mozzarella

-**VEGGIES** – raw, caramelized, or crispy onion, tomato, house pickles, chow chow, arugula, romaine, shrooms

-**BUN** – brioche bun, Kaiser bun, sourdough bread

-**SAUCES** – \$.50 each – bourbon bbq, horsey, sriracha mayo, 1000 island, truffle oil, ravigote

-**EXTRAS** – \$2 each – gluten free bun, sunny egg, bacon slaw topper

SANDWICHES served w/ your choice of side

Pit Beef charcoal roasted beef on toasted garlic hoagie w/ red onion, horsey sauce, provolone, served w/ fresh beef au jus **13**

Steak 'n' Eggs 18hr smoked beef brisket shaved thin, horsey sauce, crispy onions, farm fresh sunny egg **15**

Frickin' Chicken buttermilk brined chicken breast pan fried w/ crispy house bacon, provolone cheese, sriracha mayo, lettuce, tomato **14**

Smoked Turkey Club Buttonwood Farms fresh smoked turkey breast, crispy pork belly, gruyere, arugula, farm tomatoes on toasted sourdough bread **15**

Pastrami Gone A-Rye house pastrami, bread & butter pickled cabbage, gruyere cheese, 1000 island on NY rye **14**

Fresh Catch Po' Boy du Jour a toasted French baguette w/ romaine, cherry tomatoes Cajun remoulade w/ a rotating fresh seafood selection **OR** for our veggie lovers fried green tomatoes **14**

Mighty Fine Grilled Cheese herbed goat cheese, gruyere, American, red onion jam, thyme butter on toasted peasant bread **9**

Pork lover? Add house crispy bacon or crispy pork belly for \$3

Consuming raw or under cooked meat, poultry, shellfish, seafood or eggs may increase your risk of food borne illness

QSB strives to use as much local, organic, and sustainable product whenever possible



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Spinach Artichoke Dip corn chips & crustinis **12**

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SOUPS

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QSB Chicken 'n' Biscuits house favorite chock full of chicken and fresh biscuits **4/6**

SALADS & DRESSINGS

The Big Salad *GF* baby greens w/ parmesan, onion, cucumber, pickled things, cherry tomatoes **11**

Tony Farms Tomato Salad *GF* fresh selection of local tomatoes, red onions, pickled things, arugula, mozzarella, capers, balsamic **7**

Grilled Caesar *GF* grilled romaine, shaved parmesan, seasoned breadcrumbs, Caesar dressing **8**

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Applesauce	Baked Mac & Cheese
Pickled Beets	Garden Salad
House Fries	Pickled Things
Mashed Potatoes	Kartoffelsalat
Soup du Jour	Chicken 'n' Biscuits

Butter Parm Creamers

2018 Spring/Summer Dinner Offerings

AMERICAN CLASSICS served with seasonal vegetables

Buttonwood Chicken Milanese pounded thin topped w/ oven dried tomatoes, onion, zesty marinara, mozzarella w/ linguini pasta **19**

Glazed Meatloaf local beef w/ house bacon and oatmeal, topped w/ caramelized onions and house glaze served w/ mashed potatoes **17**

Chef's Teres Major *GF* served w/ butter parmesan creamer potatoes, finished w/ mushroom onion demi **19**

Pork Schnitzel served w/white wine lemon butter caper sauce and traditional kartoffelsalat **17**

Herb Crusted Salmon pan seared w/ fresh herbs finished w/ a tomato caper concasse **19**

FARRO & PASTA

Wild Spring Mushroom Farro 100% vegan dish, mushroom stock, truffle oil, wild spring mushrooms (seasonal availability) **22**

Cajun Andouille & Shrimp spicy New Orleans andouille, gulf shrimp tossed w/ a creamy Cajun linguine finished w/ scallions **21**

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