



A.C. Little's Drinkery

SOUP & SALADS

May add : Chicken 7, Shrimp 9, Salmon 9, Crab 11

*Eagles Mere Salad

\$12

Dried cranberries and cherries, crumbled gorgonzola, and candied pecans over mixed greens served with raspberry vinaigrette

*Romaine Hearts

\$12

Fresh grilled romaine lettuce, tossed with house-made Caesar dressing, parmesan cheese and croutons

*Wedge Salad

\$13

Crisp iceberg lettuce wedge, pepper crusted bacon, confit cherry tomatoes, blue cheese crumbles, homemade croutons, julienne carrots, avocado, finished with cusabi dressing

Soup du jour

\$5 Cup / \$8 Bowl

SANDWICHES

Not Your Kid's Grilled Cheese

\$15

An A.C.Little's Favorite! Lump crab cake, pepper crusted bacon, gruyere and cheddar cheese, with tomato on grilled sourdough bread.

Crab Cake Sliders

\$17

*Jumbo lump crab cakes and served on a toasted brioche bun with fresh greens and Remoulade sauce on the side (*May substitute bun for bed of greens.)*

Chipotle Chicken

\$14

Grilled breast of chicken, lettuce, pepper crusted bacon, pickled red onion, pepper jack cheese served on a grilled tellera roll with chipotle lime aioli

FLATBREADS & LAVASH

*Margherita Pizza

\$13

Zesty tomato chutney, marinated sun-dried tomatoes, mozzarella cheese, basil, and balsamic drizzle on grilled flatbread or lavash.

*Greek Pizza

\$14

Feta cheese, kalamata olives, sundried tomatoes, fresh spinach, and red onion finished with truffle oil on flatbread or lavash

*Shrimp & Pesto Pizza

\$16

Jumbo shrimp, fresh made pesto, mozzarella cheese, sun dried tomatoes, finished with paprika oil and parmesan cheese on flatbread or lavash

SIDES

Fries

\$3.50

****BURGERS**

Speakeasy Burger

8 oz. Burger char-grilled to order, topped with American cheese, pepper crusted bacon, a fried egg served on a grilled brioche bun with a side of chili ketchup

\$15

Build a Burger

Burger with cheese, served on a brioche bun

— Cheese: American, Gruyere, Cheddar, Feta, Bleu Cheese Crumble Toppings: Lettuce, Tomato, Onion: .50 each. Pickled Onions, Pepper-Crusted Bacon, Portobello Mushrooms, Spinach, Egg \$1.00 Each

\$14

Mushroom Swiss Burger

8 oz. char-grilled to order beef patty, topped with portabello mushrooms, swiss cheese, onion straws, and BBQ sauce served on a toasted brioche bun

\$15

Patty Melt

Char-grilled beef patty topped with sautéed onions and mushrooms with melted swiss cheese served on grilled marble rye

\$14

MORE

Mac-n-Cheese

Creamy sauce of four cheeses topped with grilled tomatoes and baked golden brown

\$11

Pub Wings

Jumbo wings slow baked and flash fried. Served with celery, carrots, & housemade blue cheese dressing. Choice of Siracha Agave, dry rub, or Szscheun Sauce

\$13

***Shrimp & Grits**

Creamy cheddar grits served with grilled jumbo shrimp, topped with jalapeno, pepper bacon, and scallions, drizzled with paprika oil

\$16

Pretzel Sticks

Three Bavarian pretzel sticks, served with a homemade creamy beer cheese sauce

\$10

LARGE PLATES

All large plates come with a side salad & vegetable

****Citrus Corvina**

Wild caught Pacific corvina spiced rubbed and pan seared, served over lime and almond rice pilaf, finished with lemon-curry vinaigrette

\$31

***Flank Steak Papperdella**

Garlic and herb marinated flank steak pan seared to medium rare, served sliced over papperdella pasta, finished with a creamy cognac & wild mushroom sauce

\$32

Chicken Puttenesca

Breast of chicken pan seared in white wine, tomatoes, olives, capers, onions, and fresh basil served over cavatappi pasta accompanied with garlic croustades

\$27

*** **Sirloin Filet**

Certified Angus filet of sirloin beef pan seared to order and served over roasted fingerling potatoes finished with sauce romesco

\$45