

# A.C. LITTLE'S DRINKERY



**Enhancements: Chicken \$8, Shrimp \$10, Crabcake \$14, Flank \$12**

## **\*Romaine Heart \$16**

Grilled hearts of romaine, Housemade Caesar dressing, croutons, parmesan cheese & a mustard egg

## **Soup du jour \$9**

Ask your server for today's selection

## **\*Chicken Salad**

### **Croissant \$17**

Toasted croissant filled with homemade gourmet chicken salad, over fresh arugula, tomato, and pickled red onion

## **\*Bianca Flatbread \$16**

Fresh garlic, olive oil, mozzarella, parmesan, ricotta, fresh basil, oregano, and arugula on grilled flatbread or lavash

## **\*Fig & Nut Salad \$23**

Fresh mixed greens, Black Mission figs, candied walnuts, pickled red onion, toasted almonds, cherry tomato, pistachios, radish, goat cheese, and a lemon honey balsamic vinaigrette

## **Wings \$17**

8 Jumbo wings with choice of:

Signature Dry Rub

Ranch Dry Rub

Sriracha Agave

Wet Lemon Pepper celery, carrots, and blue cheese dressing

## **\*Harissa Shrimp**

### **Flatbread \$21**

Marinated jumbo shrimp, tomato chutney, mozzarella, crumbled goat cheese, spinach chiffonade

## **\*Crispy Chicken Salad \$17**

Mixed lettuce greens, tomato, cucumber, red onion, olive, julienne carrot, bacon, mozzarella, crispy chicken, and a ranch drizzle

## **Cheese Dream &**

### **Soup \$15**

Grilled marble rye, cheddar, Swiss, American cheese, tomato, and bacon. Served with soup du jour

## **Steak Quesadilla \$21**

Grilled flank steak, black beans, corn, cheddar, mozzarella, in a grilled flour tortilla, served with salsa and sour cream

## **SIDES:**

Side Salad \$6

French Fries \$3.50

Homemade Chips \$2.50

Side of the Day \$3

**Thank you to our partners & local farms:**

**Berry Field Farms**

**Fossil Farms**

**King's Run Farm**

**Wengard's Produce**

**Crowd Cow**

# A.C. LITTLE'S DRINKERY



## Crabcake Sliders \$24

Signature homemade crabcakes, lettuce, tomato, and pickled red onion, tartar sauce on grilled brioche buns

## Pastrami Wrap \$18

Grilled pastrami, fried onions, Swiss cheese, lettuce, spicy brown mustard, and pickles, on a grilled flour tortilla

## \*Blackened Cod Sandwich \$19

Pan-seared, spice-rubbed Atlantic cod, fresh greens, tomato, red onions, and tartar sauce, served on grilled telera bread

## Pork Belly

### Mac n Cheese \$23

Slow cooked, BBQ pork belly, over our creamy three cheese béchamel sauce, and cavatappi pasta

## \*Build a Burger\*\* \$19

8 oz Angus beef cooked to order served with lettuce, tomato, onion & choice of cheese

Cheese: American, gruyere, cheddar, feta, blue cheese crumbles

Additional Toppings: pickled red onions, pepper-crusted bacon, fried onions, portobello mushrooms, spinach, fried egg  
**\$1 each**

## \*Mediterranean Shrimp Bowl \$26

Tri-colored couscous, cucumbers, kalamata olives, cherry tomato, diced red onion, grilled lemons, feta cheese, and poached shrimp. Finished with an olive oil drizzle. Accompanied with pita bread

## \*Spring Duck \$36\*\*

Pan-seared breast of duckling, cooked to order, served over sweet potato purée, and finished with blueberry balsamic reduction

## Chicken Parmesan \$26

Breaded chicken breast, fried golden brown and baked with homemade red sauce and provolone cheese. Served over cavatappi pasta. Accompanied with garlic bread

**Parties of 6 or more: please plan to pay on one check. Thank you!**

*\*Items can be gluten-free, please ask your server*

*\*\*Consuming raw or undercooked foods may increase your risk of food-borne illness  
A bed of salad greens may be substituted for rolls on all sliders, burgers, and sandwiches*