



# A.C. Little's Drinkery

<b>*Eagles Mere Salad</b>	<i>May add: Chicken 8, Shrimp 10, Salmon 10, Crab Cakes 12</i>	<b>\$15</b>
<i>Fresh mixed greens, cumbled blue cheese, candied pecans and dried cranberries &amp; cherries, raspberry vinaigrette dressing</i>		
<b>*Romaine Hearts Salad</b>		<b>\$15</b>
<i>Fresh grilled romaine lettuce with house-made Caesar dressing, parmesan cheese, and croutons</i>		
<b>Soup Du Jour</b>		<b>\$8 cup / \$10 bowl</b>
<b>Jumbo Pretzel</b>		<b>\$21</b>
<i>Fresh baked soft pretzel topped with sea salt served with lager beer cheese sauce, spicy Dijon mustard, and ranch dressing. Accompanied with sidewinder fries, celery and carrot sticks</i>		
<b>Wings</b>		<b>\$16</b>
<i>Jumbo wings slow baked and flash fried, served with blue cheese dressing, celery, and carrot sticks Choice of Siracha Agave, Dry Rub, or Southern Mustard</i>		
<b>*Crispy White Chicken Flatbread</b>		<b>\$17</b>
<i>Crispy chicken, mozzarella cheese, bacon, garlic parmesan sauce, and scallions on traditional flatbread or lavash</i>		
<b>*Turkey Bacon Ranch Flatbread</b>		<b>\$17</b>
<i>Honey cured turkey breast, pepper crusted bacon, spinach, tomato, and a housemade ranch on traditional flatbread or lavash</i>		
<b>*Wild Boar Sausage</b>		<b>\$21</b>
<i>Wild boar sausage with garlic and fennel, topped with an onion and apple chutney in a grilled pretzel bun finished with spicy brown mustard</i>		
<b>Crab Cake Salad</b>		<b>\$23</b>
<i>Our signature crab cake served atop fresh greens with grilled tomato, baguette, lemon, and swedish mustard</i>		
<b>*Build a Burger**</b>		<b>\$17</b>
<i>8oz Angus burger with cheese served on a brioche bun</i>		
<i>— Cheese: American, Gruyere, cheddar, feta, blue cheese crumbles Toppings: lettuce, tomato, onion .50 each. Additional Topping: pickled onions, pepper-crusted bacon, portobello mushrooms, spinach, egg \$1.00 each</i>		
<b>Salmon Burger</b>		<b>\$23</b>
<i>Faroe Island salmon cake, lettuce, tomato, pickled red onion, dill &amp; tarragon aioli on grilled brioche bun</i>		
<b>Shrimp Fra Diavolo Mac</b>		<b>\$24</b>
<i>Three cheese bechemel, jumbo shrimp, zesty tomato and herbs sauce topped with melted gouda cheese</i>		
<b>*Autumn Duck**</b>		<b>\$32</b>
<i>Breast of duckling pan seared to order, paired with a cabernet sauvignon poached pear finished with a pomegranite reduction</i>		

## SIDES

<b>French Fries</b>	<b>\$3.50</b>
<b>Side Salad</b>	<b>\$6.00</b>
<b>Homemade Chips</b>	<b>\$2.50</b>
<b>Side of the day</b>	<b>\$2.00</b>

*Parties of 6 or More: Plan to pay on one check please - Thank you!*

**HISTORIC HOTELS**  
**of AMERICA**  
 National Trust for Historic Preservation®

*\*Can be gluten free items (we now have gluten-free buns and flatbreads. 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.~*