



A.C. Little's Drinkery

Chefs Salad	<i>May add: Chicken 8, Shrimp 10, Salmon 10, Crab Cakes 12</i>	\$17
<i>Fresh mixed greens, sliced turkey and ham, bacon, American and Swiss cheeses, tomatoes, cucumbers, carrots, olives, onions, hard boiled egg and croutons. Choice of dressing</i>		
*Romaine Hearts Salad		\$15
<i>Fresh grilled romaine lettuce with house-made Caesar dressing, parmesan cheese, and croutons</i>		
Soup Du Jour		\$8 cup / \$10 bowl
Jumbo Pretzel		\$23
<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>		
Wings		\$16
<i>Jumbo wings slow baked and flash fried, served with blue cheese dressing, celery, and carrot sticks. Choice of Siracha Agave, Dry Rub, or Garlic Parmesan</i>		
*Crispy White Chicken Flatbread		\$17
<i>Crispy chicken, mozzarella cheese, bacon, garlic parmesan sauce, and scallions on traditional flatbread or lavash</i>		
Wild Boar Flatbread		\$19
<i>Pan seared wild boar sausage, wilted spinach, pepper crusted bacon, mozzarella cheese and jalapeno bacon jam on traditional flatbread or lavash</i>		
Pastrami Sandwich		\$17
<i>Thinly sliced pastrami, fried onions, swiss cheese, Kosher dill pickles, and dijon mustard on grilled rye bread</i>		
Crabcake Sliders		\$23
<i>Our signature crabcakes served on brioche slider buns with lettuce, tomato and pickled red onion served with a side of tartar sauce</i>		
*Build a Burger**		\$17
<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>		
Southern Fried Chicken Sandwich		\$17
<i>Organic chicken breast double dipped in buttermilk butter and fried. Served atop lettuce, pickles and a cajun remoulade on a telera roll</i>		
Pesto Chicken Mac 'N Cheese		\$21
<i>Three cheese bechamel, grilled chicken, blistered tomatoes, and homemade pesto finished with balsamic drizzle</i>		
Smoked Duck		\$32
<i>Smoked breast of duckling served over barley pilaf finished with a port cherry reduction and ginger carrot puree</i>		

SIDES

French Fries	\$3.50
Side Salad	\$6.00
Homemade Chips	\$2.50
Side of the day	\$2.00

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.~