



# A.C. Little's Drinkery

<b>*Wedge Salad</b>	<i>May add: Chicken 8, Shrimp 10, Salmon 10, Crab Cakes 12</i>	<b>\$16</b>
<i>Cherry tomatoes, picked red onion, carrots, served with fresh iceberg lettuce finished with blue cheese crumbles, bacon and a creamy cucumber ranch dressing</i>		
<b>*Romaine Hearts Salad</b>		<b>\$14</b>
<i>Fresh grilled romaine lettuce with house-made Caesar dressing, parmesan cheese and croutons</i>		
<b>*Summer Citrus Salad</b>		<b>\$18</b>
<i>Grapefruit, oranges, mango, blueberry, apples over fresh mixed greens finished with almonds, goat cheese and a lemon poppyseed dressing</i>		
<b>Soup Du Jour</b>		<b>\$8 cup / \$10 bowl</b>
<b>Jumbo Pretzel</b>		<b>\$20</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. Choice of Siracha Agave, Dry Rub, or Buffalo Blue Cheese Served with blue cheese dressing, celery, and carrot sticks</i>		
<b>*Harissa Shrimp Flatbread</b>		<b>\$18</b>
<i>Grilled flatbread topped with mozzarella, blackened shrimp, pickled red onion, bacon, and harissa sauce finished with crumbled goat cheese. Choice of traditional flatbread or lavash</i>		
<b>*Chicken and Peaches Flatbread</b>		<b>\$17</b>
<i>Grilled flatbread topped with mozzarella, fresh grilled peaches, chicken medallions and bacon, finished with a raspberry puree</i>		
<b>*Reuben Flatbread</b>		<b>\$17</b>
<i>Grilled flatbread topped with mozzarella, sauerkraut, pickles and thinly sliced pastrami. Finished with 1000 Isle Dressing</i>		
<b>*Turkey Melt</b>		<b>\$16</b>
<i>Thinly sliced honey cured turkey, grilled rye bread, pepper-crusting bacon, spinach, and tomato slice, finished with warmed brie</i>		
<b>Crabcake Sliders</b>		<b>\$21</b>
<i>Our signature crabcakes serves on brioche bun, finished with lettuce, pickles, and mayo</i>		
<b>*Build a Burger**</b>		<b>\$16</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-crusting bacon, portobello mushrooms, spinach, egg \$1.00 each</i>		
<b>Lamb Burger**</b>		<b>\$21</b>
<i>Seasoned ground lamb pan seared to order, topped with pickled red onion and feta cheese served on a toasted brioche bun with olive tapenade</i>		
<b>California Mac-N-Cheese</b>		<b>\$18</b>
<i>Three cheese Bechamel, grilled chicken breast, bacon, spinach and cherry tomatoes, broiled and finished with avocados and ranch</i>		
<b>Crepe Crevettes</b>		<b>\$23</b>
<i>Tender, delicate crepes, stuffed with grilled shrimp and a dill tarragon cream sauce, finished with pesto drizzle</i>		
<b>*Duck Salad**</b>		<b>\$28</b>
<i>6oz Maple Leaf Farms duck breast, pan-seared to order, served over fresh local greens with dried cranberries and craisins, toasted walnuts and goat cheese, finished with a blood orange vinaigrette</i>		

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

Fries		<b>\$3.50</b>
Side Salad	<b>HISTORIC HOTELS</b>	<b>\$6.00</b>
Homemade Chips	<b>of AMERICA</b>	<b>\$2.50</b>
Side of the day	<b>National Trust for Historic Preservation*</b>	<b>\$2.00</b>

*\*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.~*