

SPOON NEEDED

Beer Cheese Soup – Stella Artois, Tillamook Cheddar, Pretzel Roll – 6.5

BEGINNINGS

Deviled Eggs – Crispy Shallots, Fried Capers, Smoked Paprika Aioli – 7.5

Chili-Lime Pork Tacos – Braised Pork Butt, Tomato & Mango Salsa, Avocado Coulis, Cabbage, Queso Fresco – 9.5

House Pulled Mozzarella – Confit Tomato, Basil, EVOO, Arugula, Balsamic – 10 GF

Tim's Broccoli Toast – White Wine, Sheep's Milk Feta, Fried Egg, Calabria Chili, Ciabatta – 11

Duck Poutine – Confit Duck, Cheese Curd, Black Pepper Duck Gravy – 14

PEI Mussels – Garlic Wine Cream or House Marinara, Grape Tomatoes, Toasted Baguette – 15

GREENS

The House – Baby Greens, Castlevatrano Olive, Tomato, Cucumber, Pecorino Romano, Buttermilk Dill Ranch – 10 GF

The Brutus – Romaine, Shaved Pecorino, Ciabatta Crostini, Creamy Caesar, Cracked Black Pepper, Calabria Chili – 11

Greens Warehouse Wedge – Baby Iceberg, North Country Bacon, Smoked Bleu Cheese, Grape Tomato, Pickled Red Onion, Aged Balsamic Vinaigrette – 12 GF

Balsamic Beet – Watercress, Midnight Moon Goat Cheese, Pear, Candied Almonds, Lemon Yogurt Vinaigrette – 12.5 GF

Bell & Evans Chicken Breast – 7

Tiger Shrimp – 9 **Farm Fresh Egg** – 2

Fresh Catch – MP



THE WAREHOUSE

CUISINE AND COCKTAILS™

BIG PLATES

Chicken Paillard – Bell & Evans All Natural Chicken, Butternut Puree, Marinated Baby Arugula – 20.5

Chili-Lime Pork Butt – Roasted Corn & Tomato Steamed Rice, Tomatillo, Grilled Pineapple Slaw – 22 GF

House Made Linguine – Tiger Shrimp, Pancetta, Exotic Mushroom, Butternut, White Wine Cream, Toasted Baguette – 24.5

Seared Duck Breast – Roasted Sweet Potato, Celery Root Emulsion, Orange Chili Gastrique – 26.5 GF

Flap Steak – Parmesan Roasted Fingerlings, Bacon Green Beans, Calabria Chili, Balsamic Reduction – 28 GF

Daily Fish Plate – Fresh Catch – MP

HANDHELDS

The BELT – Applewood Smoked Bacon, Baby Romaine, Two Farm Fresh Eggs, Tomato, Smokey Aioli, Ciabatta – 15

Warehouse Burger – Chuck, Shortrib, Brisket, Tillamook Cheddar, Smoked Bacon, Sweet & Spicy Pickles, Crispy Onion Ring, Chipotle Ketchup, Brioche – 15.5

Grilled Shrimp Wrap – Applewood Smoked Bacon, Lettuce, Tomato, Garlic Aioli, Garlic Pesto Wrap – 16.5

RAVIOLI REVOLUTION

4 Cheese – Whole Milk Ricotta, Mozzarella, Pecorino Romano, Asiago, Marinara, Toasted Baguette – 15

Buffalo Chicken – House Made Buffalo, Carrot and Celery Slaw, Smoked Bleu Cheese Crumbles, Fried – 16.5

Philly Cheesesteak – Sirloin, Cherry Peppers, Onions, American Cheese, Fried Shallots, Garlic Aioli – 16

Wild Mushroom – Shitake, Trumpet, Oyster, Enoki, Whole Milk Ricotta, Thyme, Madeira Cream, Toasted Baguette – 16

Crab Cake – Jumbo Lump Blue Crab, Wasabi Watercress, Spiced Mustard Cream – 17.5

FLATS

The Herbivore – Romesco, Butternut Squash, Wild Mushrooms, Caramelized Onion, Roasted Peppers, Sheep's Milk Feta – 12.5

Root Beer Pulled Pork – House BBQ Sauce, Pickled Red Onion, Tillamook Cheddar, Cilantro – 13

The Mac – Shaved Sirloin, Baby Kale, Onions, House Made Pickles, Aged Cheddar, 1000 Island Queso, Toasted Sesame Seeds – 13.5

Shrimp Scampi – Arugula Pesto, Fresh Tomato, Caramelized Red Onion, Pecorino Romano – 14.5

SIDES

Pickles – House Made, Sweet & Spicy – 4 GF

"French Fries" – Round Cut, Garlic Aioli, House Made Chipotle Ketchup – 5 GF

Warehouse Potatoes – Wedge Cut, Smoked Paprika Aioli, Grilled Lemon – 6 GF

Green Beans – Applewood Smoked Bacon, Red Onion, Balsamic Glaze – 6.5 GF

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

GF – Gluten-Free