

## **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 GF

**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 – 16 GF

## **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 GF

**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 – 22

**Chili-Lime Pork Butt** – Roasted Corn & Tomato Steamed Rice, Tomatillo, Grilled Pineapple Slaw – 23 GF

**House Made Linguine** – Tiger Shrimp, Pancetta, Exotic Mushroom, Butternut, White Wine Cream, Toasted Baguette – 25.5

**Seared Duck Breast** – Roasted Sweet Potato, Celery Root Emulsion, Orange Chili Gastrique – 27 GF

**Flap Steak** – Parmesan Roasted Fingerlings, Bacon Green Beans, Calabria Chili, Balsamic Reduction – 29 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

## **HOMEMADE RAVIOLIS**

**4 Cheese** – Whole Milk Ricotta, Mozzarella, Pecorino Romano, Asiago, Marinara, Toasted Baguette – 16

**Philly Cheesesteak** – Sirloin, Cherry Peppers, Onions, American Cheese, Fried Shallots, Garlic Aioli – 17

**Fried Buffalo Chicken** – House Made Buffalo, Carrot and Celery Slaw, Smoked Bleu Cheese Crumbles – 17.5

**Wild Mushroom** – Shitake, Trumpet, Oyster, Enoki, Whole Milk Ricotta, Thyme, Madeira Cream, Toasted Baguette – 17

**Shrimp Fra Diavolo** – Tiger Shrimp, Garlic, Ricotta, Basil, Crushed Tomato, Red Chili – 18

## **FLATS**

**The Herbivore** – Romesco, Butternut Squash, Wild Mushrooms, Caramelized Onion, Roasted Peppers, Sheep's Milk Feta – 13

**Root Beer Pulled Pork** – House BBQ Sauce, Pickled Red Onion, Tillamook Cheddar, Cilantro – 13.5

**The Mac** – Shaved Sirloin, Baby Kale, Onions, House Made Pickles, Aged Cheddar, 1000 Island Queso, Toasted Sesame Seeds – 14

**Shrimp Scampi** – Arugula Pesto, Fresh Tomato, Caramelized Red Onion, Pecorino Romano – 15.5

**The Carnivore** – Seasoned Beef, Braised Pork, Tomato-Bacon Jam Queso, Mozzarella, Bacon & Cherry Pepper Crumble – 15

## **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