

EFFINGHAM'S

— FRESH BREWS | GOOD EATS —

APPETIZERS

COAL-FIRED CAULIFLOWER 8

with spicy honey, pickled red cabbage and cashew cream *V/GF*

FRIED BRUSSELS SPROUTS 7

with honey, cashews, green onions and soy sauce *V*

ZUPPA DE MUSSELS 8

coal-fired PEI mussels with homemade red sauce, topped with parmesan cheese and served with garlic flatbread

ROSEMARY FRIES 7

with mozzarella di bufala, roasted garlic and garlic aioli *V*

CHICKEN WINGS 6 FOR \$10

YOUR CHOICE:

- SWEET AND SPICY

served with chili peppers, cilantro and honey chipotle sauce *GF*

- PESTO

served with toasted pine nuts, basil chiffonade and basil pesto sauce *GF*

SALADS

COUNTRYSIDE SALAD 10

artisanal lettuce with apples, roasted beets, pickled red onions, almonds and goat cheese with balsamic vinaigrette *V/GF*

GREENHOUSE SALAD 9

artisanal lettuce with avocado, cherry tomatoes, carrots, cucumbers and broccoli with buttermilk dressing *V/GF*

BACON BLUE SALAD 8

kale and radicchio lettuce with toasted walnuts, red grapes, dried cranberries and gorgonzola cheese with warm bacon vinaigrette *GF*

POWER SALAD 9

kale and radicchio lettuce with cucumbers, broccoli, avocado, pistachios and red grapes tossed with lime vinaigrette *V/GF*

CITRUS SALAD 10

arugula with peach salsa, cherry tomatoes, basil, toasted pine nuts and manchengo cheese with citrus vinaigrette *V/GF*

POWER BOWLS

THE QUEEN'S BOWL 10

garlic-rosemary quinoa, roasted cauliflower, broccoli, cherry tomatoes and kale with cashew cream *GF/VEGAN*

THE TRAVELER'S BOWL 9

lemon-herb quinoa, black beans, roasted sweet potatoes, beets, arugula and dried cranberries with citrus vinaigrette *V/GF*

THE MATADOR'S BOWL 10

cilantro-lime quinoa, black beans, radicchio lettuce, pineapple, avocado and cashews with chimichurri sauce *GF/VEGAN*

COAL-FIRED CHICKEN (5), STEAK (7),
SHRIMP (5 FOR \$7), SALMON (9), OR TOFU (4)
CAN BE ADDED TO ANY SALAD OR POWER BOWL

COAL-FIRED PIZZAS

- CHEESE, PLEASE** 9 *SMALL* / 12 *LARGE*
shredded mozzarella, parmesan, manchengo and white cheddar cheeses with homemade red sauce *V*
- SWEET AND SPICY** 10 *SMALL* / 13 *LARGE*
pepperoni, shredded mozzarella, parmesan and spicy honey with homemade red sauce
- SHROOM PIE** 10 *SMALL* / 13 *LARGE*
shitake mushrooms, portobello mushrooms, white cheddar and shredded mozzarella with homemade white sauce *V*
- THE SPANIARD** 12 *SMALL* / 15 *LARGE*
chorizo sausage, black olives, pickled red onions, roasted chile peppers, cilantro and manchengo cheese with homemade red sauce
- THE ITALIAN** 12 *SMALL* / 15 *LARGE*
soppressata, arugula, cherry tomatoes, pesto, parmesan and shredded mozzarella with homemade white sauce

- RED, WHITE, OR GARLIC OIL** 6 *SMALL* / 9 *LARGE*
\$3 *EACH*
pepperoni, chorizo sausage, soppressata, bacon or shrimp
- \$2 *EACH*
shredded mozzarella, mozzarella di bufala, parmesan, manchengo or white cheddar cheeses
- \$1 *EACH*
black olives, basil, pineapple, pickled red onions, roasted chile peppers, arugula, cherry tomatoes, pesto, portobello mushrooms, shiitake mushrooms, spicy honey, broccoli or cauliflower

BURGERS AND SANDWICHES

- EFFINGHAM BURGER*** 12
arugula, bacon, heirloom tomatoes and white cheddar cheese with homemade fig jam on a locally made bun
- CHORIZO BURGER*** 11
66/33 hamburger, chorizo sausage; peach salsa and locally sourced gouda cheese with garlic aioli on a locally made bun
- SWEET POTATO & BLACK BEAN BURGER** 10
arugula, grilled portobello mushrooms and pickled red onions with homemade ginger jam on a gluten free bun *GF/VEGAN*
- CHICKEN PESTO SANDWICH** 11
pan-seared chicken, sundried tomatoes and mozzarella cheese with pesto on a French baguette
- SCOTTISH SALMON SANDWICH*** 12
coal-fired salmon, heirloom tomatoes, pickled red onions and avocado with garlic aioli on a French baguette
- SKIRT STEAK SANDWICH** 13
sliced, marinated steak, pickled red cabbage and manchengo cheese with chimichurri aioli on a French baguette

EXTRAS

- POTATO AND BEAN SALAD** 3
coal-fired sweet potatoes and black beans tossed in lime vinaigrette and garnished with fresh cilantro *V/GF*
- BRUSSELS SPROUTS** 4
fried brussels tossed in soy sauce, drizzled with honey and garnished with cashews *V*
- ROSEMARY FRIES** 4
with mozzarella di bufala, roasted garlic, and garlic aioli *V*
- SIDE SALAD** 4
artisanal lettuce, tomatoes, cucumbers and carrots with choice of dressing *V/GF*
- FRENCH FRIES** 2
seasoned with salt and pepper *V*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
**V – Vegetarian, GF – Gluten Free and Vegan options are available (see items marked above).

