

SOUPS & SALADS

CHILLED BEET SOUP \$10
yogurt - dill

POZOLE \$10
pork hominy stew - radish - cilantro - creme fraiche

SPRING SALAD \$14
macerated strawberries - feta - candied hazelnuts - preserved lemon - greens - lemon vinaigrette - lardo

CHARCUTERIE BOARD \$15
butchers selection of 4 house made charcuteries - pickles - preserves - grain mustard & toast

SANDWICHES

served with house made pork rinds

THE DIP \$14
thin sliced roast beef - caramelized onion - swiss cheese - au jus - companion peacemaker roll

FEISTY BULL \$14
pulled beef - pepperonata - duxelles - black garlic aioli - mozzarella - companion bada bing bread

STEAK SANDWICH \$14
seared & sliced steak - bleu cheese - horseradish cream - pickled red onions - mixed greens - breadsmith ciabatta

REUBEN \$14
pastrami - sauerkraut - fermented brussels sprouts - 1000 Island dressing - swiss cheese - companion rye

PORK SCHNITZEL \$14
fried pork cutlet - braised red cabbage - garlic mustard aioli - red onion - parsley - pretzle bun

BUFFALO CHICKEN SANDWICH \$14
boneless buffalo fried chicken - pepper jack - fancy sauce - chow chow -- brioche bun

CUBANO \$14
confit pork - sliced ham - dill pickles - beer mustard - swiss cheese - companion peacemaker roll

TOM TOM \$14
sliced turkey breast - colby jack - pickled red onion - 'nduja mayo - fresh greens - companion brioche

REMEDY BROTH

CHICKEN BROTH \$ 6
fresh herbs - turmeric - 10 oz cup

BEEF BROTH \$ 6
ginger - kaffir lime leaf - lemongrass - 10 oz cup

BURGERS & SPECIALS

served with house made pork rinds

BOLYARD'S SMASH BURGER \$14
two 3oz smash patties - white cheddar - bread & butter pickles - garlic mustard aioli

OKLAHOMA ONION BURGER \$14
two 3oz smash patties - american cheese - griddled onion - tomato confit - dill pickle - fancy sauce

PATTY MELT \$14
two 3oz smash patties - swiss & colby jack - caramelized onion - 1,000 island

KIDS HOT DOG \$10
all beef hot dog - ketchup - mustard - fries

*** add an extra patty (\$4) or add an egg (\$1.50) to any burger*

SIDES

TALLOW FRIES \$7
ketchup - gochujang aioli - black garlic aioli

PICKLED & FERMENTED VEGGIES \$6

GRILLED BROCCOLI \$7
house tahini - nom jim - peanuts - cilantro

POTATO SALAD \$6

SIDE SALAD \$6
greens - pickled & raw veggies - sherry vinaigrette - grilled bread

SOMETHING SWEET

SHORTBREAD COOKIE \$3
chocolate chip or lemon

ICE CREAM SANDWICH \$6

DRAFT

BEER FOR LOUNGING \$6
off color, pale ale

TINY BOMB \$6
wiseacre, pilsner

DRY \$6
stem ciders, cider

LITTLE BIG HOP \$6
2nd shift, session ipa

AMERICAN BROWN \$6
civil life, brown ale

COMPANION KOMBUCHA \$6

DRINKS

EXCEL SODA \$3

ICED TEA \$3

ROLLING LAWNS MILK \$4

