# **PACKARDS**

## STARTERS

FRENCH ONION SOUP \$10

FRIED PICKLES \$10

CHILI AND CORNBREAD \$12

With a brown sugar maple cayenne butter

MOZZARELLA STICKS \$10

BASKET OF HOUSE CUT FRIES \$8

SAGE & BLUE CHEESE CROQUETTES \$8

NACHOS

SMALL \$8 LARGE \$16

CHILI \$4 / CHICKEN \$4 / PULLED PORK \$4

Tomatoes, pickled onions, black beans, jalapeño, cotija cheese and cilantro

GRILLED STEAK SKEWER \$9

FRIED CAULIFLOWER \$10

WINGS BONE IN 1LB \$14/2LBS \$28

BEER BATTERED TENDERS \$12

SAUCES

Buffalo BBQ Jerk (Dry) Garlic Parm Honey Mustard Sweet Fire Maple Black Pepper

#### SIDE PLATES \$5

Rice Cornbread Salad Packard's Fries
House Cut Fries Onion Rings Mashed Potatoes

## SANDWICHES AND MORE

\*Burgers, sandwiches and hot dogs come with house cut fries- up charge for a substitute\*

CHEESEBURGER \$16
Add Bacon \$1.25 Up charge for additional toppings

BLACK BEAN BURGER \$15

With a sriracha mayo

FALAFEL BURGER \$15

Lettuce, tomato and tzatziki

HOT DOG \$10

Add Chili \$1.50 Add Sauerkraut \$1

CAROLINA-STYLE PULLED PORK SANDWICH \$16

Topped with pickled onions

REUBEN SANDWICH \$16

BLTAC \$15

BLT plus avocado and cheddar

GRILLED CHICKEN SANDWICH \$16

Topped with maple black pepper sauce bacon, cheddar and carmelized onions

**BRISKET TACOS \$13** 

Topped with monterey jack cheese and pico de gallo

**DUCK SLIDERS \$16** 

Two sliders topped with carmelized onions and balsamic glaze

\*\* If you or anyone in your party has a food allergy, please inform server before order\*\*

\*Consuming raw or undercooked meats may increase your risk of food borne illness\*

Parties of 6 or more will be charged a 20% gratuity- Please inform server prior to ordering if split checks are needed

# SALADS

# KIDS

#### Add Chicken \$5 Add a Steak Skewer \$9

### HOUSE SALAD \$10

Mixed greens, tomatoes, cucumbers, onions and carrots

#### SPINACH SALAD \$11

Spinach, cherry tomatoes, feta, dried cranberries with a balsamic glaze

#### COUSCOUS SALAD \$12

Butternut squash, spinach, shallots and dried cranberries tossed in an apple cider vinaigrette

## DINNERS

(Starting at 4pm)

#### GRILLED STEAK TIPS \$24

Served with a mushroom gorgonzola cream sauce over rice

# BUTTERNUT SQUASH DUMPLINGS \$18

With spinach and braised leeks

# BUTTERMILK FRIED CHICKEN \$20

Served with mashed potatoes, gravy and cornbread

#### BRISKET \$22

Over braised leeks, mashed potatoes and gravy

CHICKEN TENDERS AND FRIES \$7.50

GRILLED CHEESE AND FRIES \$7.50

# SWEETS

CHOCOLATE CAKE \$8

BROWNIE SUNDAE \$7.50

VANILLA ICE CREAM \$5

\*Gluten Free Items available Please ask your server\*