

LUNCH

SALADS & STUFF

BUFFALO CAULIFLOWER CAESAR {12}

buffalo cauliflower fritters, cherry tomatoes & chopped romaine tossed in a caesar dressing (v)

CEDAR POINT COBB {12}

mixed greens, grilled chicken, bacon, tomato, blue cheese, avocado & egg, served with a side of blue cheese dressing

BEER NUT NOODLE SALAD {10}

soba noodles tossed in a spicy peanut butter vinaigrette with napa cabbage, mixed peppers & housemade beer nuts (v) *add grilled chicken or seitan \$3 • add steak tips \$5*

STRAWBERRY SALAD {12}

baby arugula, strawberries, goat cheese, shaved radish, pecans & red onions tossed in a strawberry ginger yogurt dressing (v) *add grilled chicken or seitan \$3 • add steak tips \$5*

CRAB RANGOON SLIDERS {12}

3 chickpea & zucchini “crab” pattie sliders with pimiento cream cheese, topped with crushed peanuts & pomegranate seeds (v)

SUMMER SUCCOTASH TOAST {9}

summer salad of corn, tomatoes, edamame, zucchini, red onion, bell peppers & herbs over toasted crostini bread. Served with edamame lime puree & strawberry reduction (v) (v)

RANCH PRETZEL KNOTS {7}

3 housemade soft pretzel knots topped with ranch seasoning & served with buttermilk ranch (v)

WINGS {12}

1lb bbq or buffalo wings served with fried brussels and apricot horseradish cream

VEGGIE WINGS {12}

bbq or buffalo seitan served with fried brussels and apricot horseradish cream (v, v)

MAC & CHEESE {7} v

*add for \$2 • caramelized onions, bbq mushrooms
add for \$5 • grilled brussels sprouts,
bbq pulled pork, bacon*

FRIED PICKLES {8}

fried dill pickle coins served with honey mustard and pickle juice aioli for dipping (v)

FRIES {5}

hand cut french fries served with hot pepper aioli (v, v)

(v) *vegetarian, or can be made vegetarian*

(v) *vegan, or can be made vegan*

SANDWICHES

(choice of salad or fries)

PICKLE BURGER {13}

custom blend local beef with pickle juice aioli, fried pickle strings, sliced pickles & dill havarti

CPBK BURGER {11}

custom blend local beef with lettuce & tomato *add for \$1* • caramelized onions, sautéed mushrooms, fresh jalapeños, swiss, cheddar, american cheese *add for \$2* • thick cut bacon, ham, sunny egg, avocado, fontina, daiya

RED CURRY CHEESESTEAK {14}

grilled steak tips or seitan, red curry aioli, shredded cabbage, peppers, onions & american or daiya cheese (v)

KALE BURGER {12}

housemade kale and white bean burger topped with sautéed mushrooms & sage aioli (v) *add daiya cheese \$1 • add tempeh \$2*

CUBANO {12}

slow cooked pulled pork adobo, sliced ham, swiss, pickles & mustard on pressed traditional cubano bread

FRIED GREEN TOMATO PO BOY {13}

chipotle goat cheese, pickled green tomatoes & your choice of bacon served on an authentic po boy roll (v)

CHICKEN CUTLET SANDWICH {13}

breaded chicken cutlet on ciabatta with sautéed mushrooms, caramelized onions, fontina cheese & spicy pepper garlic aioli

HOT CRAB {13}

fried soft shell crab, red onions, pickles, sriracha, mustard & bibb lettuce on a toasted bun

TEMPEH REUBEN {13}

tempeh bacon, russian dressing, local sauerkraut, swiss on toasted rye bread (v)

FRIED CHICKEN & WAFFLE {15}

boneless buttermilk chicken, fried and served on a cornbread waffle with bbq syrup

FRIED EGG BLT {10}

2 fried eggs on toasted sourdough with hot pepper aioli, lettuce, tomato, avocado & your choice of bacon (v)

20% GRATUITY may be added to parties of 6 or more

**Consuming raw or undercooked eggs, beef, lamb, pork, poultry, seafood, shellfish or milk products may increase your chances of foodborne illness.*



RETRO-AMERICAN CLASSICS MIXED *with* SOULFUL, CONTEMPORARY CONCEPTS

cedarpointPHL cedar point bar and kitchen