

# 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*

### **MAPLE HARVEST SALAD {12}**

baby arugula, apples, toasted walnuts, goat cheese, red onions & raisins tossed in a maple cranberry ranch dressing (v) *add chicken or grilled seitan \$3 add steak tips \$5*

### **SWISS MALAKOFFS & TOMATO SOUP DIP {9}**

fried swiss cheese fritters with tomato basil soup for dipping (v)

### **ARTICHOKE CROQUETTES {9}**

2 artichoke and parmesan cheese croquettes 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)

### **POBLANO PRETZEL KNOTS {7}**

3 housemade poblano soft pretzel knots served with blueberry basil mustard (v)

### **FRIED PICKLES {7}**

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

### **MAC & CHEESE {7} v**

*add for \$2 · caramelized onions, bbq mushrooms*

*add for \$5 · bbq pulled pork, bacon, grilled brussels sprouts*

### **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*

*20% GRATUITTY may be added to parties of 6 or more*

## SANDWICHES

*(choice of salad or fries)*

### **BLACKENED DOUBLE BURGER {15}**

2 custom blend local beef patties blackened and served on onion brioche with spicy slaw, pepper jack cheese & creole mustard

### **CPBK BURGER {11}**

custom blend local beef with lettuce and tomato on onion poppy brioche *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, pepper jack*

### **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 and sage aioli on onion poppy brioche (v, 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 FISH {13}**

fried flounder, red onions, pickles, sriracha, mustard & bibb lettuce on a toasted onion poppy brioche bun

### **TEMPEH REUBEN {13}**

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

### **FRIED EGG BLT {10}**

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

### **FRIED CHICKEN & WAFFLE {15}**

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

*\*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