

LUNCH + DINNER MENU p. 01

DIP-ABLES & SHARE-ABLES



Giggle Water Onion Rings 9.75

Parmesan cream battered with champagne sauce.

Eggplant Fries 9.75

Batter fried, served with roasted garlic aioli.

Cracklin' Pork Rinds 8.95

Fried golden, still cracklin', tossed in Waldo's dry rub, and served with creamy sriracha sauce or honey chipotle BBQ.

Santorini Fries 9.25

Sweet & Salty, mint, honey, and feta cheese. 9

Jailbird Jerky 10.95

Our own house-made beef jerky served with warm mustard cheese sauce. GF

Big Boss Mozzarella 9.95

Hand cut & breaded mozzarella cheese fried golden & served with marinara.

Creamy Gorgonzola Fries 9.25

Fries topped with a creamy gorgonzola sauce, bleu cheese crumbles, and scallions. ADD BACON +2.00

Pub Pretzel Sticks 9.75

Served with warm mustard cheese sauce. 🥖

"Saganaki" Chicago Flame 10.25

Pan fried kefalograviera cheese, ignited with brandy, extinguished with a lemon, and served with rustic pita chips. OPA!

Flipper Pickle Chips 8.50

Hand battered & fried to perfection, served with spicy ranch.

Outlawed Buffalo Shrimp 12.25

Tossed in your choice of our signature honey chipotle sauce or medium sauce and served with ranch or bleu cheese.



BURGER CREATIONS

Served with one side (Starting at \$10.95)

- Angus Beef Burger*GF
- Crispy Chicken Breast
- Grilled Chicken Breast GF
- Portabella Mushroom 🕡 GF
- Salmon Burger (+2.00) GF
- Turkey Burger (+1.50) GF
- 6 oz. Bison Burger* (+4.00) GF
- Vegan Garbanzo Bean Burger 🕡 GF

Complimentary First Three Free

Spring Mix • Crisp Romaine • Fresh Arugula • Iceberg • Jalapeños • Banana Peppers • Sliced Red Onion • Sliced Cucumbers • Sliced Tomato • Bread & Butter Pickles • Dill Pickle Slices • Leaf Lettuce

Breads

Brioche • Sourdough • Rye • Pretzel Bun (+1.50) • Gluten Free (+1.50) • Vegan Wrap (+1.25) • Topless • Naked • Lettuce Wrapped

Toppings (+1.25 ea)

Slaw • Caramelized Onions • Giggle Water Onion Rings • Onion Straws • Flapper Fries • Grilled Pineapple • Sautéed Mushrooms • Chili • Gold Digger's Mac & Cheese • Pickled Onions

Sauces (+1.25 ea)

Honey Chipotle Mayo • Champagne Burger Sauce • Honey Chipotle BBQ Sauce • Sweet Pepper Jelly • Bootleggers Bourbon Glaze • Roasted Garlic Aioli • Spicy Chipotle Peanut Butter Jam • Au Jus • Lime Bang Sauce

Additional Toppings (+1.50 ea)

Avocado • Applewood Bacon • Candied Bacon • Fried Egg • Roasted Red Peppers • Pickle Chips

Cheese Toppings (+1.75 ea)

American • Swiss • Pepper Jack • Aged Vermont Cheddar • Bleu Cheese • Feta Cheese • Goat Cheese • Mozzarella • Pimento Cheese

* These items are cooked to order. Consuming raw or undercooked items such as meats, poultry, shellfish or cooked to order eggs with a less than well done yolk may impose an increased risk of food borne illness.

SMALL PLATES



Chicken Waffle Pops 10.95

Lightly breaded chicken tenders coated in waffle batter, cooked golden, with bourbon butter maple syrup, dusted with powdered sugar.

Gold Digger's Mac & **Cheese** 10.25

Smoked gouda, cheddar, and parmesan topped with breadcrumbs. Guaranteed to satisfy any gold digger! 🗩

Hemingway Hummus Trio 9.75

Pesto basil hummus, roasted red pepper hummus, and feta hummus with olives, fresh apples, sliced cucumber, carrots, celery, and rustic pita chips.

Reuben Croquettes 10.25

Flash fried in a panko crust, corned beef, Swiss, sauerkraut, and Russian dressing for dipping.

Pittsburgh Pierogis 10.75

Potato and cheese, fried onions drizzled with sour cream sauce, and chives with caramelized onions.

Pimento Cheese Plate 11.50

Bread & butter pickles, celery, carrots, fresh apples, and rustic pita chips.

Flapper Tuna* 17.25

Sesame crusted ahi tuna*, quinoa, sliced avocado, lime, tomato, onion, fresh mint, rustic pita chips and topped with sriracha cream.

SLIDERS 2 for \$11.95 / 3 for \$13.95

Bootlegger Bourbon* • Speakeasy Deluxe* Juice Joint Dipper* • Nutty Butter*

No Substitutions, please! Served with one side.

SPEAKEASY BURGERS

All natural & hormone free half pound beef, or you can substitute an all-natural chicken breast for any burger of your choice, including vegan/vegetarian options.

Served with a choice of:

Flapper Fries • Hot Chips • Sweet Potato Fries • Red Quinoa • Asian Noodle Salad • Slaw • Sautéed Garlic Broccoli • Side of Plain Jane or Caesar Salad

Side Substitutions: (+2.00)

Onion Rings • Eggplant Fries • Creamy Gorgonzola Fries • Gold Diggers Mac & Cheese • Santorini Fries • Candied Sweet Potato Fries

Speakeasy Deluxe* 13.95

American cheese, lettuce, tomato, red onion, and champagne burger sauce.

Nutty Burger* 13.95

American cheese, candied bacon, bread & butter pickles, and spicy chipotle peanut butter.

No Money-No Honey* 14.50

Goat cheese, bacon, lettuce, and sweet pepper jelly.

Rodeo Burger* 14.50

On Texas toast, cheddar cheese, bacon, honey-chipotle BBQ sauce, and topped with an onion ring.

Juice Joint Dipper* 14.50

Swiss cheese, caramelized onions, fried onion ring, scallions, roasted garlic aioli, and au jus for dipping.

Grilled Cotton Club* 14.50

Fresh avocado smash, bacon, Swiss, arugula, tomato, and garlic aioli on grilled sourdough bread.

Pickled Bang Salmon Burger 14.95

House made salmon burger, topped with pickled onions, leaf lettuce, tomato and lime bang sauce.

Southern Belle* 13.95

American cheese, chili, slaw and mustard.

Hawaiian Cowboy* 14.95

Pepper jack cheese, bacon, grilled pineapple, slaw, and onion straws with honey chipotle sauce.

The Day After **Burger*** 14.95

Topped with an over medium egg, candied bacon, flapper fries, pepper jack cheese, and drizzled with cheese sauce.

Bootleggers Bourbon Burger* 15.25

Bourbon molasses glazed with caramelized onions, bacon, and pimento cheese.

Sesame Ahi Tuna* 18.95

Sesame crusted sliced ahi tuna on a brioche bun with leaf lettuce, tomato, avocado and ancho pepper chipotle sauce.

Red Dragon Bison* 17.95

Red dragon cheese, caramelized onions & mushrooms, roasted garlic aioli, shredded lettuce and tomato.







WINGS

6 for \$10.95 / 10 for \$15.95

Choice of one:

Celery or Carrots served with Ranch or Bleu Cheese

Tossed in your choice of 1 sauce:

Buffalo Hot, Medium, or Mild • Honey Chipotle • Teriyaki • Bourbon • Rub Me Down Dry Rub • BBQ • Garlic Parmesan (heat required)

Boneless Jumbo Chicken Tenders \$11.95

Choice of one side and tossed in your favorite sauce.



SALADS

Dressings GF

Lemon Basil Vinaigrette • Ranch • Spicy Ranch • Honey Mustard • Creamy Peppercorn • Russian • Bleu Cheese • Greek Vinaigrette • Strawberry Vinaigrette • Thai Chili Vinaigrette

Plain Jane Salad sm 7.95 / lg 9.95

Mixed greens, cherry tomatoes, onions, cucumbers, and shredded cheese.

GF

Peppercorn Caesar sm 8.95 / lg 10.95 9

Quinoa Almond Salad sm 10.95 / lg 12.95

Arugula, crisp greens, scallions, goat cheese, cherry tomatoes, and toasted almonds, served with lemon basil balsamic vinaigrette.

GF

Brown Derby Cobb sm 12.95 / lg 14.95

Grilled chicken, mixed greens, egg, bacon, bleu cheese, sliced onion, red pepper, tomatoes, avocado, and croutons with house made ranch.

Pittsburgh Steak Salad sm 12.95 / lg 14.95

Marinated beef tips, mixed greens, mozzarella, cheddar cheese, tomatoes, cucumbers, egg, topped with flapper fries, and scallions, with your choice of dressing.

Elliot Ness Salad* 14.25

Angus beef burger* with shredded cheddar cheese and caramelized onions over a Plain Jane salad, served in a crispy tomato basil bowl with your choice of dressing.

Salad Toppers +\$6

8 oz. Beef Burger*GF • Beef Tips • Crispy Chicken • Grilled Chicken Breast GF • Turkey Burger GF • Garbanzo Bean Burger GF

Additional Toppers GF +\$9

Bison Burger* • Salmon* • Ahi Tuna* • Blackened Shrimp

🗩 = vegetarian



GF = gluten free

ENTREES

Served with Plain Jane or Caesar Salad

Flapper Chicken & Waffles 15.25

Fried chicken strips on a Belgian waffle with powdered sugar and maple syrup.

Chicken Caponi 16.25

Grilled chicken breast topped with fresh mozzarella, marinated tomato & basil, roasted red peppers, drizzled with balsamic glaze, red skin garlic mashed potatoes, and sautéed garlic broccoli.

Dirty Gold Digger 15.95

Blackened chicken and broccoli on our Gold Digger Mac & Cheese.

Marinated Beef Strips 17.95

House marinated beef strips, red skin garlic mashed potatoes, and sautéed garlic broccoli.

Cherry Chipotle Salmon* 19.25

Seared Atlantic salmon* over organic quinoa and sautéed garlic broccoli, topped with honey chipotle chutney.



Virginia Ham Melt 10.50

Virginia ham piled high, topped with sharp cheddar, and served on griddled Texas toast.

Raspberry Club 11.25

Sourdough bread, Swiss cheese, ham, turkey, bacon, house raspberry jam, lettuce, and tomatoes.

Chicken Cream Cheese Melt 11.95

Grilled chicken, crisp bacon, caramelized onions, roasted peppers, with basil & chive cream cheese on toasted sourdough.

Brown Sugar Fried Chicken 11.95

Bacon, Swiss cheese, leaf lettuce, and brown sugar honey mustard, served on a pretzel bun.

French Dip 12.50

Roast beef, caramelized onions, and Swiss cheese, on a hoagie roll, served with au jus for dipping.

HANDHELDS

Served with a choice of one:

Flapper Fries • Hot Chips • Sweet Potato Fries • Red Quinoa • Slaw • Asian Noodle Salad • Sautéed Garlic Broccoli • Plain Jane or Caesar Side Salad

Side Substitutions (+2.00)

Onion Rings • Eggplant Fries • Creamy Gorgonzola Fries • Gold Diggers Mac & Cheese • Santorini Fries • Candied Sweet Potato Fries

St. Patrick's Reuben 12.50

House cooked corned beef, Swiss cheese, sauerkraut, and Russian dressing, served on a griddled marble rye.

Ahi Tuna Wrap* 17.25

Ahi tuna*, Swiss cheese, spring mix, tomato, and honey cherry chipotle chutney in a sun-dried tomato wrap.



BOWLS

Portabella Mushroom Bowl 12.50

Sliced avocado, roasted red peppers, cucumbers, shredded carrots, rice, greens, lemon basil vinaigrette, and sliced pita.

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Havana Bowl 14.50

Seasoned grilled chicken, organic quinoa, onions, peppers, grilled pineapple, fresh sliced avocado, sumac sour cream, cheddar cheese, and sliced pita.

The Athens Bowl 14.50

Grilled chicken, tzatziki sauce, arugula, cucumber, tomatoes, feta cheese, Greek vinaigrette, fresh avocado, quinoa & rice, and sliced pita.

Protein substitutions:

- Beef Tips (+2)
- Jumbo Shrimp (+3)
- Salmon OR Sesamé crusted ahi tuna (+4)
- * These items are cooked to order. Consuming raw or undercooked items such as meats, poultry, shellfish or cooked to order eggs with a less than well done yolk may impose an increased risk of food borne illness.

Teriyaki Chicken Bowl 14.50

Grilled teriyaki chicken stir fry with snow peas, broccoli, red peppers, onions, and carrots, served over house seasoned rice pilaf.

Salmon Bowl* 18.50

Seared salmon*, teriyaki soba noodles with snow peas, broccoli, red peppers, onions, carrots and grilled pineapple.

Sesame Ahi Tuna Bowl* 18.95

Sesame crusted ahi tuna*, teriyaki soba noodles with snow peas, broccoli, red peppers, onions, carrots and grilled pineapple.

