

WEEKDAY LUNCH MENU

AVAILABLE 11AM-2PM

price includes your choice of a non-alcoholic beverage

FRESH SALADS

- ANT HILL HOUSE CHOP** – mixed greens, cherry tomato, English cucumber, avocado, roasted sweet pepper, pickled red onion, Vermont white cheddar, homemade jalapeno ranch \$8
- FIRE ANT WEDGE SALAD** – lettuce head topped with blue cheese dressing, crispy smoked bacon, grape tomatoes, english cucumbers, shaved red onions, grated parmesan, blue cheese crumbles \$8
- CHILLED PEARL COUSCOUS** – baby arugula, English cucumber, golden raisin, pickled red onion, cherry tomato, parmesan, chermoula yogurt, charred lemon vinaigrette \$8
- add grilled chicken, sweet tea fried chicken \$5 | grilled shrimp \$6 | seared ahi tuna \$9

HANDHELD CREATIONS

served with your choice | fresh cut fries, salt & vinegar potatoes, fuji apple-butternut squash slaw

- FIRE ANT REUBEN** – Mosaic Ant Pale Ale braised pulled corned beef, pepperjack, sauerkraut, smoked poblano pepper, caramelized onion, German mustard aioli, toasted pretzel bun \$12
- SWEET TEA FRIED CHICKEN SANDWICH** – crispy fried sweet tea & buttermilk brined chicken breast, Vermont white cheddar, icebox pickle, baby arugula, hot sauce honey, toasted challah bun \$13
- SCHNITZEL SANDWICH** – giant panko crusted pork loin, Vermont white cheddar, Hell's Heavenweizen aioli, baby arugula, caper mustard, toasted pretzel bun \$13
- * **CLASSIC CHEESEBURGER** – hot seared tri-blend beef patty, American cheese, beefsteak tomato, shredded lettuce, icebox pickle, toasted challah bun \$12
- * **BBQ BACON CHEESEBURGER** – hot seared tri-blend beef patty, thick cut smoked bacon, Vermont white cheddar, Destination Dunkel BBQ, beefsteak tomato, shredded lettuce, icebox pickle, toasted challah bun \$13
- * **PIMENTO CHEESEBURGER** – hot seared tri-blend beef patty, homemade pimento cheese, icebox pickle, caramelized onion, pickled jalapeno, toasted challah bun \$12
- BAJA SHRIMP TACOS** – griddled white corn or flour tortillas, blackened colossal shrimp, shredded green cabbage, pico de gallo, spicy remoulade sauce. \$11
- FIRE ANT BOCK BRAISED PORK CARNITAS TACOS** – griddled white corn or flour tortillas, Vermont white cheddar, chipotle-lime crema, pico de gallo, pickled red onion \$11
- CHILI CHEESE DOG** – 44 Farms beef frank, beef short rib chili, Vermont white cheddar, pickled red onion, chive, pretzel roll \$11
- TEJANO DOG** – not so Chicago style, poppyseed roll, 44 Farms beef frank, jalapeno relish, mustard, icebox pickle, pico de gallo, celery salt \$11

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

