

APPS & SHAREABLES

ATLANTIC OYSTERS	\$4	DUCK CONFIT SPRING ROLLS	\$14
OYSTERS ON THE HALF SHELL, MIGNONETTE, HOUSE HOT SAUCE, MINIMUM ORDER OF FOUR (4)		JULIENNED VEGETABLES, SOY, GARLIC, SERVED WITH SOUR CHERRY SAUCE	
SOUP OF THE DAY	\$9	TEMPURA CAULIFLOWER BITES	\$10
CHEF'S DAILY CREATION SERVED WITH HOUSE-MADE CRACKERS		TO ORDER HAND-BATTERED CAULIFLOWER SERVED WITH SRIRACHA MAYO	
TOSSED SALAD (V)	\$14	PICKLE JAR CHICKEN WINGS	\$19
MIXED GREENS, MAPLE CIDER VINAIGRETTE, CHARRED CORN, DRIED CRANBERRIES, PUMPKIN SEEDS AND FETA CHEESE		1 LB. DEEP-FRIED DILL BRINED WINGS, DILL DIPPING SAUCE	
ADD CHICKEN \$6, SHRIMP (4) \$8, SCALLOPS (3) \$12		CHOICE OF DILL PICKLE SEASONING SALT, DILL PICKLE HOT SAUCE, OR HONEY DILL SAUCE	
DILL CAESAR SALAD	\$15	KETTLE CHIP NACHOS (V)	\$23
ROMAINE, DILL CAESAR DRESSING, BACON BITS, DILL CROUTONS, PARMESAN CHEESE		TOMATO, RED PEPPER, GREEN ONIONS, CHEDDAR & MOZZARELLA CHEESE, DILL DIPPING SAUCE	
ADD CHICKEN \$6, SHRIMP (4) \$8, SCALLOPS (3) \$12		ADD CHICKEN \$6, GUACAMOLE \$4	
BACON WRAPPED SCALLOPS	\$17	BAKED PIMENTO CHEESE DIP (V)	\$17
(3) SMOKED CREAMED CORN PURÉE		WITH GRILLED PITA BREAD	
PORK SPARE RIBS	\$12	BAKED DILL PICKLE DIP (V)	\$17
PORK SPARERIBS, DRY RUB, SHERRY GLAZED		WITH GRILLED PITA BREAD	
BUFFALO POPCORN CHICKEN	\$16	DILL PICKLE GARLIC FINGERS (V)	\$16
SEASONED FLOUR DREDGED BUTTERMILK-SOAKED CHICKEN, SERVED WITH HOUSE BUFFALO RANCH		DILL GARLIC BUTTER, SLICED DILL PICKLES, MOZZARELLA CHEESE, DILL DONAIR DIPPING SAUCE	
DUCK FAT FRITES	\$6	JALAPENO HAVARTI STICKS (V)	\$20
THICK-CUT POTATOES DEEP-FRIED IN DUCK FAT SERVED WITH HOUSE KETCHUP		(4) DEEP FRIED, BREADED JALAPENO HAVARTI CHEESE STICKS, SERVED WITH HOUSE DILL SAUCE	
STUFFED DATES	\$11	MUSSELS	\$20
DATES STUFFED WITH GOAT CHEESE, WRAPPED IN PROSCIUTTO, MOJO ROJO		OUR FAMOUS HOUSE-MADE DILL CREAM SAUCE, WITH GRILLED BAGUETTE	
CARPACCIO	\$11	DILL PICKLE POUTINE	\$19
BEEF TENDERLOIN, EGG YOLK, CRISPY CAPERS, PARMESAN, BLACK GARLIC AIOLI		DEEP FRIED PICKLES, FRESH CUT FRIES, BEEF GRAVY, CHEESE CURDS AND DILL SAUCE	
DEEP FRIED PICKLE CHIPS (V)	\$15	SALMON CAKES (2)	\$14
BREADED DILL PICKLES, DILL DIPPING SAUCE		POTATO, RED PEPPER, GREEN ONION, AVOCADO AIOLI	

V=vegetarian Vg=vegan Gf= gluten free

Please ask us how we can modify your meal as vegetarian or gluten free

18% gratuity will be added to all groups of 8 and up.

HANDHELDS & ENTREES

PJ SMASH BURGER*	\$20	FETTUCCHINI (V)	\$26
2 3oz BEEF PATTIES SMASHED INTO GRILLED ONIONS, DEEP-FRIED PICKLES, PROCESSED CHEESE, SHREDDED LETTUCE, PJ BURGER SAUCE ON A HOUSE-MADE BUN ADD BACON \$5 MAKE IT VEGETARIAN WITH IMPOSSIBLE PATTIES		DILL CREAM SAUCE, CAPERS, TOMATOES, SPINACH, PARMESAN & HOUSE MADE NOODLES ADD CHICKEN \$6, SHRIMP (4) \$8, SCALLOPS (3) \$12, SMOKED SALMON \$10	
PHILLY CHEESE STEAK*	\$23	BROWN BUTTER TROUT	\$27
ROASTED BEEF, DEMI, SAUTEED MUSHROOM AND PEPPERS, PIMENTO CHEESE, MOZZARELLA CHEESE, ON A HOUSE-MADE ROLL		CITRUS CRÈME FRAICHE, WARM POTATO AND SEASONAL VEGETABLE SALAD, SMOKED GARLIC VINAIGRETTE	
CHICKEN CLUB*	\$19	BIBIMBAP	\$18
DILL PICKLE BRINED FRIED CHICKEN, BACON, CILANTRO, SRIRACHA MAYONNAISE, BLUE CHEESE SAUCE, ARUGULA, PICKLED TOMATO ON HOUSE-MADE BREAD		STEAMED RICE, SAUTEED VEGETABLES, PICKLED BEAN SPROUTS, OVER EASY EGG, SPICY APPLE SOY SAUCE CHOICE OF CHICKEN OR TOFU	
DILL CAESAR SALAD	\$15	SALMON	\$29
ROMAINE, DILL CAESAR DRESSING, BACON BITS, DILL CROUTONS, PARMESAN CHEESE ADD CHICKEN \$6, SHRIMP (4) \$8, SCALLOPS (3) \$12		GRILLED SALMON, BROWN BUTTER BOK CHOY, ON A BED OF COCONUT CURRY RICE	
BLACK BEAN BURGER* (VG)	\$17	BUFFALO POPCORN CHICKEN BOWL	\$23
BLACK BEAN PATTY, JALAPENO VEGANAISE, VEGAN PEPPER JACK CHEESE, ARUGULA, TOMATO ON A HOUSE-MADE BUN		SEASONED FLOUR DREDGED BUTTERMILK-SOAKED CHICKEN, TATER TOTS, ROASTED CORN, CHEESE CURDS, CHICKEN GRAVY, BUFFALO RANCH SAUCE	
TUNA MELT*	\$16	SMOKED PORK CHOP	\$24
FLAKED WHITE TUNA, GREEN ONION, ROASTED GARLIC MAYONNAISE, CELERY, CHEDDAR, AND MOZZARELLA CHEESE ON HOUSE-MADE WHITE BREAD		6OZ CHARBROILED SMOKED PORK CHOP, THICK CUT DUCK FAT FRIES, BROWN BUTTER SAUTEED CARROTS, BRUSSEL SPROUTS & BOURBON MOLASSES DEMI GLAZE	
DILL CHICKEN WRAP*	\$17	SARAH'S MOTHERS MEAT LOAF	\$21
FLOUR TORTILLA, DILL PICKLE BRINED FRIED CHICKEN, DILL SAUCE, SWISS CHEESE, ARUGULA, TOMATO AND PICKLES		SWEET TOMATO GLAZE, BROWN BUTTER ROASTED CORN & PEAS, WITH ROASTED GARLIC WHIPPED POTATOES	
FISH & CHIPS*	\$21	8OZ DRY AGED BEEF STRIPLOIN	\$33
LEMON DILL PANKO CRUSTED PAN-FRIED COD, BACON & GREEN ONION TARTAR SAUCE, FRESH CUT FRIES WITH PICKLED SLAW		BROWN BUTTER BRUSSEL SPROUTS & DEMI GLAZE WITH ROASTED GARLIC WHIPPED POTATOES ADD SHRIMP (4) \$8, SCALLOPS (3) \$12, SAUTEED MUSHROOM & ONION \$7	
VEGAN FISH & CHIPS*	\$18		
DILL TEMPURA BATTERED CAPERS, LEMON MARINATED TOFU, FRESH CUT FRIES, PICKLED SLAW SERVED WITH VEGAN TARTAR SAUCE			

**Sides: Included: Fries, tossed salad, tater tots, dill kettle chips or daily soup*

Upgrades: Caesar \$7, duck fat fries \$6, root vegetable fries \$7, poutine \$7, gluten-free bread or bun \$5

An 18% Gratuity will be added to all groups of 8 or more guests