

LUNCH MENU

ASK ABOUT OUR DAILY SPECIALS

DIVVY		THE CUBAN (GF) ham, pulled pork, and melted swiss cheese served on toasted cuban bread with mustard aioli and dill pickles	13
PRETZEL NUGGETS served with homemade Bavarian cheese	8		
MENAGE A TRIOS (GF) hummus, olive tapenade, Boursin cheese,	9	GRILLED CHEESE trio of cheeses on wheat berry bread	9
grilled flatbread			12
SUMMER FLATBREAD grilled flatbread with goat cheese, apples,	12	citrus brined chicken, lettuce, red onion, roasted red peppers	
and spinach finished with a honey drizzle SOUTHERN PIMENTO CHEESE	7	MCGARR SMASH BURGER (GF) housemade bacon jam, cheddar cheese	13
served with lavasch crackers		BLACK BEAN BURGER (GF)	13
SETTLE IN		housemade patty with fresh spinach, roasted red peppers, and chipotle mayo	
FARMHOUSE FRIES (GF) fries, cheese sauce, scallions, bacon	9	SALADS	
*add pulled pork or chicken (4)		THE AURORA SALAD (GF)	10
KITCHEN POUTINE sidewinder fries topped with cheese curds	10	spinach, apples, candied walnuts, bacon, and cheddar cheese served with a house vinaigre	
and gravy		POWER BOWL (GF)	10
SOUTHERN FRITTERS battered crispy chicken tenders served with your choice of dipping sauce	9	ancient grain blend, kale slaw blend, dried cherries and pepitas served with a lemon thyr vinaigrette and grilled pita bread	ne
man, e car en		ADDITIONS (\$5): Grilled chicken, black bean	
HAND HELDS served with chips		burger, pulled pork, grain salad	
TURKEY WRAP (GF) house roasted turkey with pickled vegetables, jalapeños, cilantro, and sweet mayo	13	SIDES	
		FRIES (GF)	5
PETE'S LOBSTER ROLL (GF) Johnster salad, butter arilled roll, side of slaw	18	HOUSE SLAW (GF) ONION RINGS	5 6

GF - AVAILABLE AS A GLUTEN FREE ITEM.

Please keep in mind all items are made in a shared kitchen. Additional charges may apply.