

# TRAVERSE

## APPETIZERS

### SOUP OF THE DAY

CUP \$4 BOWL \$6

### **VEGAN** FRESH BRUSSELS SPROUTS

FLASH FRIED BRUSSELS SPROUTS WITH CARAMELIZED ONIONS, TOSSED WITH CIDER VINEGAR AND BALSAMIC GLAZE. — \$10

### **Veggie** ARTICHOKE AND SPINACH DIP

WITH FRESH CARROTS, CELERY, ENGLISH CUCUMBER, CRISPY WON TON CHIPS. — \$12

### **GF** WINGS

A POUND OF CRISPY CHICKEN WINGS, HOT SAUCE, BLUE CHEESE OR RANCH, CRISP CELERY. — \$11

### CHARCUTERIE BOARD

A SELECTION OF CURED MEATS, PICKLED VEGETABLES, ARTISAN CHEESES, BERRIES AND CRACKERS. GREAT FOR A TABLE STARTER. — \$18

## SALADS

### **VEGAN** MOUNTAIN GREENS

MIXED GREENS, TOMATOES, CUCUMBERS, CARROTS, RED ONION, CHOICE OF DRESSING. — \$8 SMALL \$11 LARGE

### **VEGAN** TOSSED CAESAR

CRISP ROMAINE LETTUCE, TOSSED WITH HOUSE CAESAR DRESSING, GARLIC CROUTONS, SHAVED PARMESAN. — \$8 SMALL \$11 LARGE

ADD A 6OZ. GRILLED CHICKEN BREAST OR A 4OZ. SEARED SALMON FILET FOR \$10

## ENTRÉES

### **Veggie** STUFFED ACORN SQUASH

ROASTED ACORN SQUASH, STUFFED WITH WILD RICE, ONIONS, CARROTS, GRANNY SMITH APPLES, DRIED FRUIT AND PECANS. — \$18

### GRILLED TRAVERSE BURGER

A HALF POUND BURGER COOKED TO YOUR SPECIFICATIONS, GRILLED BRIOCHE BUN, LETTUCE, TOMATO AND ONION, FRIES, OR TATOR TOT'S. — \$15

### BUFFALO CHICKEN BREAST SANDWICH

FRIED CRISP BREAST OF CHICKEN WITH SAMBAL AIOLI, BLUE CHEESE CRUMBLES, BRIOCHE BUN, LETTUCE, TOMATO AND ONION, FRIES, OR TATOR TOT'S. — \$15

### **GF** PAN SEARED ATLANTIC SALMON

SEARED MEDIUM AND GLAZED WITH A THAI, HONEY SOY SAUCE WITH THE CHEFS DAILY SIDES. — \$24

### STEAK AND FRITES

FLAT IRON STEAK, BROILED TO YOUR SPECIFICATIONS, BRECK BOURBON SAUCE, WITH CRISPY FRIES AND THE CHEFS VEGETABLE OF THE DAY. — \$24

CONSUMING RAW, OR UNDER COOKED MEAT, POULTRY, SHELLFISH, EGGS, OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.