

WELCOME! WE INVITE YOU TO SIT BACK, RELAX & ENJOY YOUR TIME HERE!

SHARED PLATES

SAUSAGE & CHEESE PLATE - Locally produced Helms Longhorn all-beef sausage, served with gourmet cheeses and a variety of crackers 10.18

FRUIT & CHEESE PLATE - Chianti wine jelly over a cream cheese spread, gourmet cheeses, served with crackers, candied walnuts, dried cranberries and seasonal fruits 10.18 VG

HOMEMADE SPINACH ARTICHOKE DIP - Topped with melted asiago cheese and served with toasted naan flatbread pieces 7.40 VG

MEDITERRANEAN SAMPLER PLATTER - A flavorful sampling of house-made sun-dried tomato and garlic hummus, creamy garlic herb cheese spread, and extra virgin olive oil accompanied by toasted naan pieces, garlic bread, fresh carrots and celery for dipping 13.88 **VG** VG

PRETZELS WITH CHEESE - Soft Bavarian pretzel bites with house-made beer cheese sauce with a kick 7.40

SPINACH ARTICHOKE RANGOON - A savory blend of four cheeses, spinach and artichoke in a crispy rangoon wrapper. Served with a sweet thai chili dipping sauce 7.40 VG

WG - House Special VG - Vegetarian Friendly or Can Be Modified

All food is prepared in a facility that also produces foods containing nuts, shellfish and gluten. Tabs left open at the end of the night will be charged a 15% gratuity. Thank you!

SALADS

Dressing Selections: Roasted Red Pepper & Garlic, Parmesan Peppercorn, Creamy Sweet Poppyseed or Chianti & Basil Vinaigrette

CHICKEN COBB - Spring mix piled with diced chicken, bacon, tomato, hard-boiled egg and bleu cheese crumbles and your choice of dressing 7.86

HARVEST - Spring mix with goat cheese, candied walnuts, sliced strawberries and mandarin oranges, suggested with a creamy poppyseed dressing 6.48 VG

HOUSE - Spring mix with house-made seasoned croutons, asiago and parmesan cheese, suggested with a chianti & basil vinaigrette 4.65

You-Pick-Two Lunch Special

Served from 11AM - 3PM ~ WEDNESDAY - FRIDAY

Choose from 1/2 Sandwich, 1/2 Salad or Cup of Soup 7.95

COLD WRAPS

TURKEY SWISS BLT WRAP - Sliced turkey, Swiss cheese, bacon and tomato on a bed of spring mix with a zesty aioli on a garlic-pesto wrap 7.40

RDAST BEEF WRAP - Roast beef with goat cheese and provolone in a bed of spring mix, drizzled with roasted red pepper & garlic dressing on a garlic-pesto wrap 7.40

All Wraps & Sandwiches are served with your choice of Gourmet Kettle-cooked Chips. Tortellini Pasta-Salad, German Coleslaw, or Soup can be substituted for an additional charge of 1.00.



HOT SANDWICHES

FRENCH DIP - Sliced beef, provolone and Dijon mustard spread, toasted on a fresh baguette and served with au jus for dipping 8.33

THE WG TURKEY REUBEN - A Weingarten spin on the Irish classic. Turkey, creamy poppyseed slaw, and Swiss cheese, melted on toasted rye bread 8.10

GROWN-UP GRILLED CHEESE W/ TOMATO SOUP - Havarti & gouda cheese melted on a toasted naan flatbread and served with a Tomato & Gouda Bisque 8.10 VG

BUILD YOUR OWN: + .50/Each Additional Topping

Sauce - Creamy Buffalo Sauce, Sun-dried Tomato Pesto Sauce

Meat - Bacon, Chicken, Italian Sausage, Pepperoni

Additional Cheese - Bleu Cheese, Provolone Cheese

Fruit & Veggie - Black Olives, Green Peppers, Roma Tomatoes, Red Onions, Spring Mix, Dill Pickle, Garlic Spread

All Wraps & Sandwiches are served with your choice of Gourmet Kettle-cooked Chips.

Tortellini Pasta-Salad, German Coleslaw, or Soup can be substituted for an additional charge of 1.00.

SOUP & SIDES

TOMATO & GOUDA BISQUE SOUP OF THE DAY

Cup - 2.78

Rnwl - 4.39

GERMAN COLESLAW - 2.78



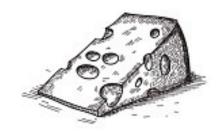
Veggie power mix & creamy poppyseed blend

GOURMET KETTLE-COOKED CHIPS - 1.39

Original, BBQ or Parmesan Garlic

TORTELLINI PASTA SALAD - 2.78

Three cheese stuffed tortellini tossed in a chianti & basil vinaigrette



FLATBREAD PIZZAS

BLT FLATBREAD - Crispy bacon, fresh tomato slices and mozzarella, garnished with spring mix and house Aoli sauce 11.10

BUFFALO CHICKEN - Diced chicken, creamy buffalo sauce, mozzarella, bleu cheese and chopped celery 11.56

CHICKEN ALFREDO - Diced chicken, house-made alfredo sauce, fresh tomatoes, basil and mozzarella 11.56

"YOUR MOM" FLATBREAD - That's right, we said it...The Weingarten's Signature Pizza and a must try! Seasoned sun-dried tomato pesto sauce, diced chicken, goat cheese, chopped tomato and black olives, drizzled with our house-made alfredo sauce 12.49 VG

BUILD YOUR OWN - Mozzarella Cheese and Choice of Sauce 8.00

+ 1.00/Each Additional Topping

Sauce - Classic Red, House-made Alfredo, Chianti BBQ, Creamy Buffalo, Sun-dried Tomato Pesto

Cheese - Asiago, Bleu, Extra Mozzarella, Goat, Gouda, Parmesan, Provolone

Meat - Bacon, Chicken, Italian Sausage, Pepperoni

Fruit & Veggie - Black Olives, Green Peppers, Roma Tomatoes, Red Onions, Spring Mix, Garlic Spread

DESSERT

SALTED CARAMEL VANILLA CAKE - Blending the sweet & salty taste you crave, this light vanilla-caramel cake has a salted caramel crunch layered on creamy custard 5.55

Ask your Bartender about our Seasonal Dessert option!



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