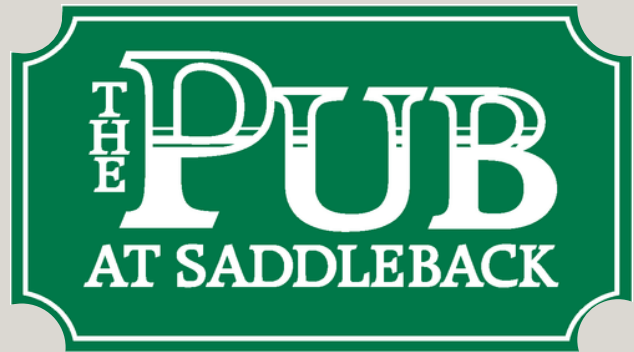


## BEGINNERS

<b>DALLAS HILL POUTINE</b>	18
tater tots, Maine cheese curds, mixed cheddar, bacon, thick chicken gravy, scallions, pickled red onions	
<b>DA BEETZ</b>	16
whole roasted beets, fried, curried yoghurt	
<b>DOMINICANA BARBACOA TACOS</b>	16
cola braised tri-tip steak, Chihuahua cheese, minced onion, jalapeño relish, cilantro	
<b>SPICY CAPN' CRUNCH WINGS (6)</b>	18
jumbo confit wings, maple-chili glaze, zested lime, cereal crunch, scallion	
<b>AVOCADO TEMPURA*</b>	14
ripened avocado, sparkling vodka tempura batter, spicy mayo, pickles	
<b>TUNA POKE</b>	20
yellowfin tuna, scallion, jalapeño, pickled red onion, spicy mayo, sesame seeds, cilantro, kimchi, wonton chips	
<b>GOONIES NEVER SAY DIE (6)*</b>	18
lump crab, cream cheese, bacon, scallions, garlic, ginger, nouc cham, crispy wonton	
<b>ROASTED JALAPENO POPPERS</b>	16
roasted jalapeños, garlic cream cheese, cranberry relish, bacon crumble	
<b>SMALLS FALLS WHITEOUT NACHOS</b>	20
house-made queso blanco crema flooded over white corn tortilla chips, pico de gallo, cotija, scallions, pickled red onions, cilantro	



Wed - Sat 11 a.m. - 8 p.m. & Sun 11 a.m. - 6 p.m.

## INTERMEDIATES

all sandwiches served with kettle cooked chips & pickle

<b>THE CRISPY CHICKEN SANDO*</b>	20
crispy garlic-Buffalo hot chicken, shredded romaine, pickled red onions, Alabama white bbq, brioche bun	
<b>THE SADDLEBACK BURGER</b>	20
ground beef patty, shredded romaine, tomatoes, minced onion, cheddar, pub sauce, brioche bun, minced pickles	
<b>ALWAYS THANKFUL*</b>	19
sliced turkey, arugula, Stove Top stuffing, tots, cranberry relish, cheddar, chicken gravy, Italian roll	
<b>THE PUB SUB 2.0</b>	22
thinly sliced mortadella, salami, pepperoni, shredded lettuce, onions, tomatoes, kalamata olives, banana peppers, shaved parmesan, oregano, finished with oil and vinegar, served on a Piantedosi Italian roll, served as is, no modifications...trust us	

+\$3 for fries, side Caesar, or Udi's gluten free bun

## THE GLADES

<b>SANDY RIVER SOM TUM</b>	18	<b>CASABLANCA GRILLED CAESAR</b>	18
shredded jicama, long beans, cherry toms, crushed peanuts, Thai basil, garlic, Thai chilies, cilantro, lime		charred romaine, house made Caesar dressing, crushed croutons, toasted parmesan	
<b>MOUNTAIN CHILI</b>	8/16	<b>LOBSTER CHOWDER*</b>	12/22
braised steak, black beans, tomatoes, onions, chili spice, cilantro, tortilla crunch, maple-lime crema, Mexican melting cheese		Maine claw and knuckle lobster, thick roux, cream, bacon, garlic, potatoes, Worcestershire, scallions, rosemary, lemon.	

Add-Ons

\$10 tuna (3oz), \$10 barbacoa steak, \$8 roasted chicken, \$5 fried Cajun chickpeas, \$5 bacon crumble

## SIDE HITS

5 **FRIES**    5 **TOTS**    5 **QUESO**    9 **CEASAR**    9 **SOM TUM**

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# ◆◆ EXPERTS ◆◆

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**SPICY PEANUT LO-MAINE\* (V)**

23

Ramen noodles, spicy peanut teriyaki glaze, broccoli, kimchi, scallions, sprouts, sesame seeds, cilantro

**CRISPY CAJUN CHICKPEAS (V)**

29

fried chickpeas, arugula, red onion, kalamata olives, roasted red pepper hummus, tomatoes, couscous, yoghurt drizzle

**NORTH COUNTRY CARBONARA\***

32

reduced garlic cream, greens, rotini, north country bacon, English peas, cherry tomatoes, parmesan

**BROWN BUTTAH' SUMAC SCALLOPS**

34

Atlantic scallops seared in brown butter, sumac, sweet potatoes, jalapeno relish, spiced pepitas, pickles

**STEAK FRITES**

38

seared and seasoned 10oz New York strip, shoestring frites, horseradish crème

**14oz BONE IN BBQ PORK CHOP**

34

14oz French cut, sweet potato puree, broccoli, jalapeño relish, Maker's Mark maple bbq sauce

**TANDOORI MUSSELS**

29

1 pound North Atlantic blue mussels, shallots, garlic, tandoori masala, crispy naan

**MALBEC SHORT RIBS**

36

6-hour malbec braised short ribs, cocoa, buttermilk-bacon fat grits, wine reduction, pea shoots

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## PIZZA BAR

### 10"-\$24 16"-\$28

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**TROUBLE**

Saddleback's favorite-crispy sticky Thai chicken, mozzarella, toasted sesame seeds, scallion

**NORTH END**

house red sauce, spicy ground Italian sausage, roasted red peppers, kalamata olives, parmesan, hot honey

**CRAB 'N CORN**

reduced garlic cream, lump crab, roasted corn, thyme, parmesan, spices

**BARVARIAN PRETZEL\* \$14**

xl braided pretzel, everything bagel seasoning, Bigelow Brown cheese fondue, grain mustard, pickles

**MARGHERITA**

house red sauce, fresh sliced whole milk mozzarella, Roma tomatoes, basil oil, herbs, parmesan

**VEG-HEAD**

roasted garlic oil, arugula, onions, mushrooms, tomatoes, hots, kalamata olives, scallions, mozzarella, parmesan, truffled balsamic glaze

**CHEF CO'S PIE \$35**

roasted garlic oil, burrata di Búfalo, 12-month aged prosciutto, reduced garlic cream, topped with fresh arugula, truffled balsamic, and thinly sliced melon

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## HOUSE CLASSICS

### 10"-\$20 16"-\$24

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**FROMAGGIO**

hand-tossed dough, house red sauce, mozzarella, herbs, parmesan

**PEPPERONI**

hand-tossed dough, house red sauce, cupping pepperoni, mozzarella, garlic oil, parmesan

-sub 10' gluten-free dough \$5  
-add any mix of toppings above - \$3 per topping