

# LUNCH MENU

1889

## Salads

- Cranberry Feta** \$9  
*Field Greens topped with Feta Cheese, Dried Cranberries & Toasted Almonds, served with Raspberry Vinaigrette*
- Orchard Wedge** \$11  
*Crisp Wedge of Iceberg, topped with Applewood Smoked Bacon, Sharp Cheddar Cheese, Apples & Dried Cranberries, finished with Apple Cider Vinaigrette*
- Bunker Cobb** \$12.5  
*Iceberg Lettuce topped with Grilled Chicken Breast, Tomato, Avocado, Egg, Blue Cheese & Bacon, served with Red Wine Vinaigrette*
- Coconut Ahi Tuna** \$17  
*Seared Ahi Tuna over Fresh Spinach with Dried Cherries, Candied Pecans, Dried Figs & Flaked Coconut, served with Vanilla Cinnamon Port Vinaigrette*
- Chicken Spiedie Salad** \$12.5  
*Our house Marinated Spiedies over Mixed Greens with Cucumber, Tomato, Carrot, Olives and Pepperoncini, with your choice of dressing*
- Poached Pear Salad** \$11  
*Vanilla Cinnamon Poached Pears over Spring Mix with Crumbled Blue Cheese, Candied Walnuts, Mandarin Oranges & Dried Cherries, served with Vanilla Cinnamon Port Vinaigrette*
- Caesar Salad** \$7  
*Crisp Romaine Hearts tossed with Creamy Caesar dressing, Three Cheese Croutons & Shredded Asiago*
- Maple Cranberry Salad** \$11  
*Roasted Butternut Squash over Spinach with Candied Pecans, Dried Cranberries & Figs, served with Cranberry Balsamic Vinaigrette*
- Harvest Beet Salad** \$11  
*Roasted Red & Yellow Beets over Spring Mix with Crumbled Blue Cheese, Apples & Roasted Butternut Squash served with Apple Cider Vinaigrette*

## Starters

- Harvest Beer Cheese Dip** \$10  
*Sharp Cheddar Cheese, Roasted Apples & Bacon with Southern Tier Harvest Ale, Served with Soft Pretzels*
- Tempura Shrimp** \$12.5  
*Tossed in your choice of Firecracker, Thai Chili, Teriyaki or Maple Mustard*
- Steamed Pork Dumplings** \$11.5  
*Served with Ponzu Sauce & Asian Slaw*
- Chicken Wings** \$8 | \$12  
*Tossed with Buffalo, Parmesan Garlic or Honey BBQ, Served with Celery*
- Chicken Quesadilla** \$12  
*With Cheddar & Pico de Gallo Served with Sour Cream & Salsa*
- Cider Glazed Brussels** \$6  
*Tossed with Bacon & Dried Cranberries*

## Deli Board Classics

- Tillinghast Club** \$11  
*Triple Layer Classic with Turkey, Bacon, Lettuce, Tomato and Mayonnaise*
- Classic Sandwich** \$8  
*Turkey, Ham, Egg Salad or Tuna Salad on your choice of Bread*
- Orchard Chicken Salad** \$9  
*Roasted Chicken, Dried Cherries, Granny Smith Apple & Citrus Mayonnaise, topped with Toasted Almonds, served on Wheat Bread*
- Harvest Turkey** \$10  
*Roasted Turkey Breast, Spinach, Bacon, Sharp Cheddar Cheese, Granny Smith Apples & Cranberry Mayonnaise, served on Toasted Rye*

## Add to Your Salad

- Grilled Marinated Chicken Breast** \$5
- Seared Ahi Tuna** \$12
- Grilled Shrimp** \$8
- Tempura Shrimp** \$8.50

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## Classics

**Chicken Sandwich** \$11  
*Crispy or Grilled Chicken Breast on a Kaiser Roll, with Lettuce & Tomato*

**French Dip** \$11  
*Tender Roast Beef Toasted on a Sub Roll with Provolone Cheese, Served with French Onion Soup for Dipping*  
**Add Beer Cheese** \$3

**Spiedie Sub** \$11  
*House Marinated Chicken Spiedies, Grilled, served on a Toasted Sub Roll*

**Philly Cheesesteak** \$12  
*A Philly Classic, topped with Peppers, Onions and Provolone Cheese on a Toasted Sub Roll*

**Open Faced Turkey** \$11  
*Sliced Turkey, Herbed Stuffing & Whipped Potatoes, topped with Turkey Gravy on Toasted White Bread, served with Cranberry Sauce*

## Wraps

**Buffalo Chicken** \$11  
*Crispy Chicken, Lettuce, Tomato, Buffalo Sauce and Creamy Blue Cheese*

**Chicken Caesar** \$11  
*Grilled Marinated Chicken Breast with Romaine Lettuce, Asiago Cheese and Caesar Dressing*

**Apple Turkey** \$11  
*Sliced Turkey Breast, Sharp Cheddar Cheese, Bacon & Apple Cider Slaw*

## Tillinghast Features

**Pub Chicken** \$12  
*Crispy Chicken Breast topped with Bacon, Roasted Apples, Harvest Beer Cheese & Cherry Maple Bourbon BBQ piled high with Apple Cider Slaw on a Pretzel Bun*

**Harvest Beef** \$11  
*Roast Beef, Caramelized Onions, Bacon & Harvest Beer Cheese on Grilled Rye*

**Fall Chicken Quesadilla** \$12  
*Maple Mustard Grilled Chicken, Fresh Baby Spinach, Applewood Smoked Bacon, Roasted Apples & Sharp Cheddar Cheese, served with Maple Cranberry Glaze*

**Autumn Chicken Sandwich** \$11  
*Grilled Chicken Breast topped with Fig Jam, Bacon & Cranberry Maple Glaze, over Spinach served on a Pretzel Bun*

**Harvest Grilled Cheese** \$10  
*Sharp Cheddar Cheese, Bacon, Roasted Apples & Vanilla Maple Syrup on Grilled Wheat Bread*

## Pub Burgers

**Par Burger** \$12  
*Half Pound Burger, grilled to your liking, with Lettuce & Tomato served on an Onion Roll*

**Autumn Salmon Burger** \$16  
*Seared Salmon Filet, with Sweet Potato Puree, Spinach, Bacon & Maple Cranberry Glaze, served on Toasted Whole Wheat Bread*

**Harvest Beer Cheese Burger** \$12.5  
*Our Half Pound Burger topped with Bacon, Caramelized Onions & Harvest Beer Cheese, with Lettuce & Tomato served on an Onion Roll*

**Portobello Burger** \$10  
*Grilled Portobello Mushroom stuffed with Spinach, Peppers, Asparagus, Swiss & Provolone Cheese, finished with Balsamic Reduction*

**Fall Pretzel Burger** \$12.5  
*8oz Patty topped with Sharp Cheddar Cheese, Bacon & Cherry Maple Bourbon BBQ, over an Apple Cider Slaw on a Pretzel Bun*