
LUNCH

menu at the Cock 'n Bull

Appetizers

Spinach Pinwheels

A mixture of spinach and blended cheeses wrapped in filo dough, baked until golden brown and served with a garlic aioli 6.95

Bruschetta

Artisanal crostini with fresh mozzarella, roma tomato, garlic, basil, extra virgin olive oil and balsamic reduction 6.95

Fried Calamari

Dusted with yellow cornmeal, fresh herbs and garlic, served with housemade marinara 8.95

Baked Brie

Brie cheese, wrapped in puff pastry and baked golden brown. Drizzled with raspberry glaze and toasted walnuts 9.95

Jumbo Shrimp Cocktail

Five large shrimp with cocktail sauce 11.95

Soups & Salads

Beef Vegetable Soup

A house specialty for over 40 years made with locally grown vegetables and tender beef 4.50

Soup of the Day

A sampling of our chef's creativity
Priced Daily

Salads

Lahaska Salad

Grilled chicken breast served on a bed of mixed greens, with mandarin oranges, raisins and spiced pecans, served with our orange vinaigrette dressing 10.50

Pear and Blue Cheese Salad

Bibb lettuce tossed with a light sherry vinaigrette, raisins, julienne pears, blue cheese grape tomatoes and sprinkled with crunchy almond granola 8.95

Southwest Flank Steak Salad

Romaine and Frisée lettuce, cherry tomatoes, red onion, avocado, Queso fresco, herb croutons, and chipotle lime dressing finished with sour cream 11.95

Caesar Salad

Crisp Romaine tossed with Kalamata olives, roasted red peppers and herbed croutons with housemade Caesar dressing 7.95
Add chicken 3.00

Burgers

All burgers served on a butter-glazed bun with French fries and a pickle.

Jamaican Jerk Burger

Avocado, vine ripe tomato, green leaf lettuce, jerk seasoning, Longhorn Cheddar cheese with orange chipotle mayo 9.95

Portabella Mushroom Burger

Sautéed spinach, vine ripe tomato, portabella mushroom, Fontina cheese, with a roasted garlic basil aioli 10.25

Applewood Smoked Bacon Burger

Longhorn Cheddar cheese, red onion, green leaf lettuce, horseradish mayo, Applewood bacon, vine ripe tomato 10.25

Tuscan Burger

Provolone, sautéed hot banana peppers, housemade marinara, and Italian herbs 9.95

Traditional Cheeseburger

Vine ripe tomato, green leaf lettuce and onion, choice of American, Provolone, Swiss or Longhorn Cheddar 9.95

Vegetarian Garden Burger

Balsamic red onion, sauteed spinach, vine ripe tomato and provolone cheese 9.95

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

Turkey burgers available for all burger selections.

Sandwiches

All sandwiches and wraps include French fries and a pickle.

Marinated Chicken Sandwich

Grilled balsamic-marinated chicken breast topped with roasted red peppers and Boursin cheese, served on a butter glazed bun 8.95

Grilled Reuben

Corned beef, sauerkraut, Swiss cheese and Thousand Island dressing on seeded rye bread 9.95

Gourmet Turkey Sandwich

Sliced turkey breast, green leaf lettuce, vine ripe tomato and our own cranberry mayonnaise, served on lightly toasted cinnamon bread 8.95

Turkey Avocado Croissant

Sliced turkey breast, green leaf lettuce, freshly sliced avocado, vine ripe tomato and mayonnaise, served on a flaky croissant 9.25

Maryland Crab Melt

Blue claw crabmeat, Swiss cheese and a blend of herbs and spices served open-faced with vine ripe tomato and American cheese on a toasted English muffin 12.50

Grilled Turkey Sandwich

All white meat turkey, caramelized onion, Brie cheese, on grilled whole grain wheat bread with our cranberry mayonnaise 10.95

The "Your-Choice" Sandwich

Your choice of our homemade tuna or chicken salad served with lettuce and vine ripe tomato, on your choice of white, whole grain wheat, seeded rye bread, croissant or herb garlic flour tortilla 7.95

Prime Rib Dip

Shaved prime rib, warmed and served on a torpedo roll with caramelized onion, au jus and Boursin cheese 12.95

Chicken Bruschetta Wrap

Grilled chicken with fresh Mozzarella, diced Roma tomato, basil, garlic and Romaine lettuce, wrapped in a herb garlic flour tortilla 8.95

Jack Daniels Wrap

Grilled marinated flank steak with Cheddar cheese, sliced portabella mushrooms and roasted red peppers, with our Jack Daniels sauce, wrapped in a herb garlic flour tortilla 9.25

Parmesean and Herb-encrusted Fried Flounder Sandwich

Hand-breaded fresh flounder, Bibb lettuce, vine ripe tomato, pesto mayo, on a grilled torpedo roll 9.95

The Classics

All entrées include bread. Add a tossed side salad to any entrée or sandwich for only \$1.50.

Beef Burgundy

Tender cubes of beef, sweet Vidalia onion, carrots and mushrooms in a hearty Burgundy wine sauce, served in a bread bowl with chef selected vegetables 11.25

Traditional Turkey

Mashed potatoes, herb stuffing, pan gravy & cranberry sauce 11.00

Chicken Pot Pye

Tender chicken, potatoes and garden vegetables, folded in a creamy sauce, baked with a flaky crust and served with homemade apple slaw and country cornbread 11.25

Grilled Salmon

Grilled salmon fillet topped with a pineapple pepper compote, served with herbed wild rice and chef selected vegetables 15.95

Crispy Fish and Chips

Batter dipped cod served with French fries and tartar sauce 12.95

Pot Roast

Slow braised in our homemade stock with fresh vegetables and herbs. Served with mashed potatoes and natural braising sauce 14.95

Linguini & Meatballs

House made meatballs, fresh Mozzarella and torn basil tossed with linguini 10.95

Crab Cake

Pan roasted served with Old Bay fries, seasonal vegetables and classic rémoulade 14.95