

SMALL PLATES

Glazed Beer Nuts ~ almonds, filberts and peanuts in a spicy glaze	4
Plank Fries ~ hand cut, served with house made ketchup	5
Tossed with fresh garlic and herbs	6
Tossed with pulled pork and side of cheese sauce	7
Steamed Broccoli ~ topped with cheese sauce and crispy onions	7
Brussels Sprouts ~ sautéed and tossed with mustard-maple sauce	8
Roasted Beets ~ with shallots, chevre and pomegranate molasses	9
Dry Fried Green Beans ~ with toasted almonds, radish and pea tendrils	8
Grilled Asparagus ~ with chevre and lemon oil	9
Wild Mushrooms ~ sautéed in white wine, served with grilled bread	9
Calamari ~ lightly breaded and fried, with lemon-herb aioli	8
Roasted Pepper & Goat Cheese Dip ~ served warm, fresh tortilla chips	7
Mac and Cheese ~ Irish cheddar sauce, broccoli, bacon, and crispy stone-ground polenta	10
Nachos ~ fresh-made chips with cheese sauce, habanero salsa, tomato, olives, beans & cilantro (add chicken, pulled pork or steak for \$3)	10
Crab Cakes ~ made with dungeness crab, served with remoulade	12

SANDWICHES

*burgers & sandwiches served with fries or coleslaw
 substitute tossed fries on sandwiches for \$2, substitute side salad for \$2
 substitute cup of soup for no charge, add cheese for 50¢
 veggie burger patties may be substituted*

Plank Town Burger	11
8 oz patty with tomato, butter lettuce, pickled onion, and aioli	
Mushroom Blue Burger	13
8 oz patty with sautéed mushrooms and blue cheese	
Bacon Irish Cheddar Burger	13
8 oz patty with bacon, Irish cheddar, tomato, butter lettuce, pickled onion and creamy horseradish sauce	
Mushroom Dip	11
sautéed mushrooms and onions, roasted peppers and garlic, baby kale, swiss cheese, on ciabatta with beer cheese jus	
Cuban	10
pulled pork, ham, swiss, habanero salsa and pickled pineapple	
BLT	9
crispy bacon, lettuce, tomato and aioli on sourdough	
Grilled Chicken	11
grilled chicken breast and zucchini, fresh basil, swiss cheese and tomato-garlic aioli	
Flank Steak Sammy	11
grilled flank steak and tomato, avocado, spicy ranch dressing and romaine on ciabatta	
Garden Veggie Sandwich	9
roasted pepper and goat cheese spread, pea sprouts, pickled onion, avocado, cucumbers, carrots, radish and arugula on toasted rye	

SALADS & SOUP

Side Salad	5
spring mix, radish, pickled onion, fresh tomato and choice of dressings: ranch, caesar, blue cheese, orange ginger, roasted garlic vinaigrette or strawberry vinaigrette (add cup of soup for \$3)	
Grilled Caesar	11
grilled romaine, caesar dressing, crispy stone-ground polenta and manchego, with grilled chicken breast or smoked steelhead	
Dirty Salad	11
arugula tossed in date-balsamic reduction, fresh cucumber, chevre, toasted filberts and topped with flank steak or roasted beets	
Strawberry Salmon Salad	14
spinach tossed in strawberry vinaigrette with blue cheese, fresh strawberries, beer nuts and grilled Chinook salmon	
Orange Ginger Salad	10
spring mix, napa cabbage, radish and toasted almonds tossed in orange ginger dressing, topped with avocado, cilantro and pea sprouts	
Soup of the Day ~ please ask your server for details	3.50/5

ENTRÉES

Pan-Fried Steelhead	17
crispy stone-ground polenta, wilted spinach and manchego cream sauce	
Linguini Marsala	16
linguini in creamy marsala and mushroom sauce with grilled chicken or pan-seared cod, topped with toasted filberts	
Succotash	14
sautéed yams, corn, tomato, peppers, white beans and baby kale with toasted filberts, date balsamic reduction and crispy stone-ground polenta	
Flank Steak	17
with chimichurri, on yam purée, grilled zucchini and squash	
Pork Loin	16
lightly seasoned and seared with creamy polenta, apple slaw and mustard gastrique	
Pesto Linguini	14
spinach-almond pesto, kalamatas, roasted peppers, grilled zucchini and squash	
Beer Battered Cod	14
deep fried and served with creamy coleslaw, plank fries and house made tartar sauce	
Braised Rabbit	17
rabbit leg braised, turnip puree, grilled asparagus and hunter sauce	
Roast Chicken	19
chicken leg and vegetables slow roasted, with pan gravy, potato croquette and apple butter	

*A gratuity of 18% will be added
 for parties of seven or more.*

WINE - BY THE GLASS/BOTTLE

Dom Bertiol Prosecco	6/20	Laurel Ridge Bordeaux blend	5/-
2011 Silvan Ridge Pinot Gris	5/-	Chateau Lorane American Merlot	6/20
2011 Lone Birch Riesling	6/20	2011 La Grivaliere Cotes du Rhone	6/20
2012 Airfield Est. Chardonnay	7/22	2012 Maiepe Malbec	7/22
2011 Lumos Pinot Gris	8/25	2009 Patit Creek Red	7/22
Chat Lorane Sweet Camille Rosé	6/20	2010 Airfield Estates Cabernet	8/25
		2011 Brigadoon Pinot Noir	9/30
		Gilberts Tawny Porto	9/-

COCKTAILS

Dark & Stormy: rum, lime & ginger beer	8
Michy's Jalapeno Margarita: with a warm, spicy finish	8
Old Fashioned: orange peel, sugar, bitters & bourbon	8
Sazerac: Bulleit rye whiskey, sugar & bitters in an absinthe-rinsed glass	9
Hemingway: white rum, Luxardo, grapefruit & lime	8
Corpse Reviver 2: gin, Cointreau, Dolin Blanc, lemon and absinthe	8
Russian Spring Punch: vodka, lemon, Creme de Cassis & Prosecco	8
Whiskey Flower: bourbon, St. Germain, lemon & lime	8
Tawny Saint: bourbon, St. Germain, lime & porto	8
Pickled Sombrero: Reposado Cazadores, Tuaca, Luxardo, OJ, pineapple	8

BEVERAGES

Soda: Root Beer, Coke, Diet Coke, Sprite (free refill)	2
Iced Tea: Hibiscus High or black tea (free refill)	2
Cranberry Juice or Lemonade (free refill)	3.5
Lavender Lemonade	3.5
Bottled Craft Soda: Reed's Ginger Beer, Izzy's Grapefruit - 12oz	3.5
Apple Cider	2
Fresh-Squeezed Orange Juice	3
Black Tea: Vanilla, Earl Grey, Assam	2
Herbal & Red Tea: Hibiscus, Evening Repose, Honeybush, Rooibos	2
Green Tea: Gunpowder Green, Oolong	2
Coffee: decaf or regular (free refill)	2



PLANK TOWN BREWING CO.
OPEN M-F AT 11 AM, SAT & SUN AT 10 AM
346 MAIN STREET, SPRINGFIELD, OREGON

PLANK TOWN

Plank Town Brewing Co.
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