

Grilled Cheeses

Caprese Melt

Fresh Mozzarella, pesto, tomato bruschetta, fresh basil leaf, and our House Cheese blend on sourdough

6.95

Parmageddon

Parmigiano-Reggiano, prosciutto ham, sautéed mushrooms and Ricotta on Parmesan crusted sourdough with burgundy sauce for dipping'

7.25

The Honkey

White Cheddar, Asiago, Jack Cheese, artichoke hearts peppered bacon and smoked mayo on sourdough

7.50

Brie's Company

Grilled apple, Brie, Gouda, caramelized onions and fig jam on sourdough – if you like Baked Brie, this one's for you!

7.25

The Ragin' Cajun

Grilled Andouille sausage, pablano peppers Three Alarm Colby Jack, House Cheese and sauce piquant on jalapeño corn bread

7.25

Ozark Monte Cristo

Pit Smoked Ham, Baby Swiss and Havarti, grilled 'French Toast' style on thick cut jalapeño corn bread

6.95

The Beatnik (vegan)

Grilled zucchini, caramelized onions, artichoke hearts and vegan cheese and garlic aioli on sourdough grilled in hemp oil

7.50

Where The Wild Things Are

Wild Mushroom Goat Cheese, Asiago, sautéed mushrooms and sun-dried tomato spread on European multi-grain

6.95

El Chupacabre

Pulled pork, Queso Fresca, Manchego, poblano peppers and a central Mexican molè sauce on sourdough

7.25

The Italian Stallion

Provalone, House Cheese, cotto salami, pit smoked ham tomato bruschetta and olive tapenade on sourdough

7.25

The White Buffalo

Thinly sliced chicken breast tossed in buffalo sauce with melted Bleu Cheese, grilled onions and House Cheese on sourdough

7.25

Pig Soovie

BBQ pulled pork, caramelized onions House Cheese, smoked bacon, jalapenos and sharp cheddar on jalapeno corn bread

7.25

Jack To The Future

Monterey Jack, Colby Jack, Pepper Jack, and tomato bruschetta on sourdough – this one's pretty cheesy

6.50

Cheebacca

Sharp White Cheddar, House Cheese, bacon, pulled pork grilled onions and garlic cilantro sauce on sourdough

7.25

East of Edam

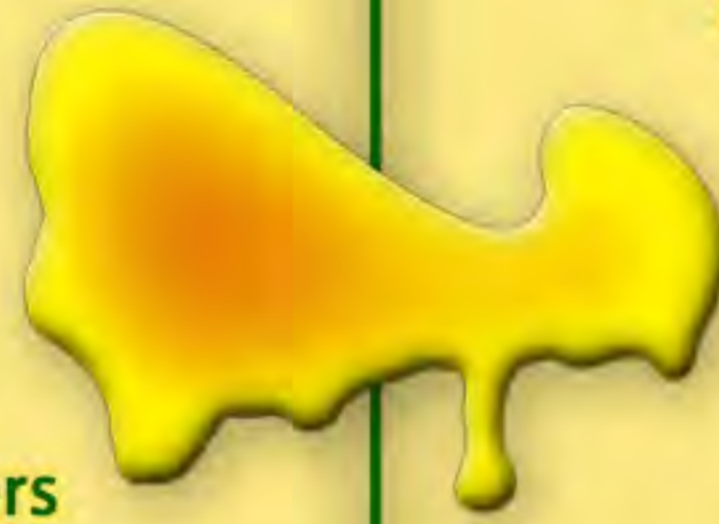
Edam, Bleu Cheese, bacon, avocado, and fresh Organic baby spinach on sourdough

6.95

The Scarlet Cheddar

New York Sharp Cheddar, 24 Month Vintage Cheddar, Seriously Sharp White Cheddar, smoked turkey and herb mayo on European multi-grain

6.95



Dogs

Amigo Dog

Locally made Chorizo sausage with poblano relish, avocado, guajillo pepper ketchup, and Queso Fresco on a scali roll

6.95

Aloha Dog

Smoked Mozzarella and chicken sausage with grilled pineapple, jalapeños, teriyaki sauce and Pepper Jack on a scali roll

6.95

Cali Dog

Chicken Asiago and spinach sausage with fresh cherry tomatoes, avocado, lime cilantro sauce and Monterey Jack on a scali

6.95

Beer Dog

Beer Soaked Bratwurst sauerkraut, beer onions and brown mustard

6.75

Make it a veggie dog - no charge



vegan cheese available

Apple Dog

Chicken and apple sausage with caramelized onions, grilled apples, pomegranate mustard and melted Brie on a scali roll

6.95

Chicago Dog

Quarter pound all beef frank soaked in Old Style beer, grilled and topped with mustard tomatoes, relish, onions, pickle spear on a poppy seed bun

5.50

Shroom Dog

Smoked Mozzarella and chicken sausage topped with shiitake mushrooms, truffle mustard, bacon, and Gruyere on a scali

6.95

Let's Get Started

Edamame Hummus Dip

we put an Asian twist on this classic Mediterranean dip and serve it with warm pita

5.50

Sweet Potato Fries

with avocado ranch dippin' sauce

4.95

Panko Fried Artichoke Hearts

with roasted garlic dippin' sauce

6.25

Gouda - Bacon Fries

Sweet potato fries with melted cheese bacon, green onions served with avocado ranch

7.50

Homemade Soups



Tomato and Fresh Basil

Black Bean Tortilla

Spinach Gorgonzola

Crawfish Bisque

French Onion



Cup = 2.95

Bowl = 4.50

HammonTree's Ham-on-Cheese

House Cheese with pit-smoked ham on marbled rye

5.95

Classic Melts

The Rookie

Our House Cheese blend on sourdough

4.75

The Turkey Burkey

House Cheese and smoked turkey on sourdough

5.95

Build-A-Melt

pick one item from each circle

6.95

Start with your favorite bread

Sourdough
Wheat Berry
Jalapeño Cornbread
Marbled Rye

all build-a-melts come with our house cheese blend plus one cheese of your choice

Fresh Mozzarella
Parmesan, Baby Swiss
Havarti, Brie, Gouda, Ricotta, Edam
Three Alarm Colby-Jack, Bleu Cheese
Wild Mushroom Goat Cheese, Manchego
Queso Fresco, Monterey Jack, Colby-Jack
New York Sharp Cheddar, Vegan Cheese
Seriously Sharp White Cheddar
or more House Cheese

Pit-Smoked Ham
Smoked Turkey, Prosciutto
Genoa Salami, Chicken Breast
Slow cooked Pulled Pork
Andouille Sausage
Bacon

now for something savory

Ranch
Sauce Piquant
Sun-dried Tomato Spread
Garlic - Cilantro Sauce
Herb Mayo, Green Mole
Buffalo sauce

then you get your sauce on

don't forget the veggies!

Grilled Onions
Jalapeños, Art Hearts
Tomato Bruschetta, Basil
Poblano Peppers, Avocado
Mushrooms

WARNING

adding too many ingredients can ruin your sandwich and make it very expensive, but if you insist:
extra meat - 2
extra cheese - 1.5
extra veggie - 1
extra sauce - .50

Salads

Smoked Turkey

on Organic mixed greens, with our House Cheese blend, tomatoes, and bacon bits

6.95

The Gardener

Organic baby mixed greens, mushrooms, red onions, cherub tomatoes, and cucumber

5.95

California Cob

Organic mixed greens with avocado, tomatoes, bacon, egg, red onion, smoked turkey, and Bleu Cheese crumbles

7.50

Kids' Menu

1/2 a Rookie - 2.50

1/2 a Turkey Burkey - 2.75

BIG dog - 2.75

comes with chips and a pickle

12 and under please

Blueberry Grilled Cheese

Mascarpone, fresh blueberries and cream cheese, grilled between two slices of pound cake, then drizzled with honey

3.95