

SANDWICHES

SERVED WITH CHIPS & PICKLES

GRILLED CHEESE \$9

Swiss and cheddar cheese with herb butter on sourdough. VG

ADD-ONS: +\$1 Tomato; +\$2 Ham

THE "DUCK HUNTER" GRILLED CHEESE \$14

Pulled duck confit, piquillo peppers, garlic scallion aioli, and Swiss on sourdough

PHILLY DOG \$8

All beef hot dog, shaved ribeye, caramelized onion, red peppers, helles lager cheese sauce, and scallion.

EL CUBANO \$13

Mojo marinated pork, ham, pickles, swiss, and spicy mustard on ciabatta.

MAC & CHEESE PULLED PORK SANDWICH \$13

Macaroni and cheese, bbq pulled pork, and watercress on ciabatta.

VEGGIE BURGER DELUXE \$11

Quinoa, brown lentil and roasted garlic burger, topped with cheddar, lettuce, tomato, onion, pickles, chili lime aioli, and spicy ketchup on a bun. VG

GRINDERMAN! \$12

Ham, pepperoni, salami, provolone, lettuce, tomato, onion, and herb vinaigrette on a sub roll.

FAT JERSEY CITY* \$16

Chorizo, chipotle chicken, braised pork, two all-beef hot dogs, chili-lime aioli and helles lager cheese sauce served on a long roll with lettuce, tomato and onion.

*PLUS \$4 FOR LUNCH SPECIAL

SLIDERS

(3) ALL SERVED ON PRETZEL BUNS WITH CHIPS AND PICKLES

BBQ PORK \$13

Braised pork tossed in our house BBQ sauce, topped with provolone, and a dill pickle.

BRATWURST \$13

Seared bratwurst, drunken mustard, and a Granny Smith slaw.

GARDEN

STATE VEG \$13 VG

Herb roasted baby bellas sautéed with onions and spinach, piquillo-oregano puree, and provolone cheese.

TACOS

\$3 PER TACO

YOUR CHOICE OF PROTEIN:

CHORIZO, GF
CARNE ASADA, GF
CHIPOTLE CHICKEN, GF
BRAISED PORK, GF
OR CHILI LIME SEITAN VG/V

Salsa verde, queso fresco, pickled red onion, and cilantro.

GF=GLUTEN FREE
V=VEGAN
VG=VEGETARIAN

SHARE PLATES

CHIPS & GUAC \$7 GF/VG

Tortilla chips and housemade guacamole.

JC NACHOS \$10 VG

Tortilla chips topped with black beans, pico de gallo, pickled red onion, helles lager cheese sauce, and queso fresco.

ADD-ONS:

\$3 Guacamole; \$3 Chipotle Chicken; \$4 Braised Pork; \$5 Chorizo; \$5 Chili Lime Seitan; \$6 Carne Asada

QUESADILLAS \$8 VG

Green chili puree, house cheese blend, and cotija cheese.

ADD-ONS:

+\$3 Chipotle Chicken; +\$3 Side of Guacamole; +\$4 Braised Pork; +\$5 Chorizo; +\$5 Chili Lime Seitan; +\$6 Carne Asada

STUFFED GARLIC BREAD \$6 VG

Roasted garlic, fresh herbs, and provolone.

SALADS

HOUSE SALAD \$9 GF/VG

Mixed greens, cherry tomatoes, candied walnuts, goat cheese, pickled onion, and citrus vinaigrette.

SWEETS

BACON AND NUTELLA TOAST \$5

Thick cut toast, Nutella, and bacon.

POP TART ICE CREAM SANDWICH \$8 VG

Strawberry Pop Tarts, vanilla ice cream, and peach jam.

ADD-ONS:

+\$4 Grinderman style (Pepperoni, salami & ham)

DEVEILED EGGS \$6 GF/VG

Organic hard boiled eggs with a classic spicy dijon filling.

PICKLED HOP SHOOTS \$9 GF/V

Tender hop shoots, grown by Puterbaugh Farms in Washington State, served on a bed of pickled local vegetables.

LEMON BASIL HUMMUS \$9 VG

Housemade hummus drizzled with basil oil, topped with goat cheese, and lemon zest. Served with warm pita.

MEAT AND CHEESE BOARD \$16

Chef's selection of cheese and charcuterie, served with crostini, pickles, mustard, and nuts.

SNACKS VG

NORTH FORK POTATO CHIPS \$2 LONG ISLAND

CHOICE OF:

PLAIN, BBQ, CHEDDAR & ONION, SOUR CREAM & ONION OR SALT & VINEGAR

BEER NUTS \$1 ILLINOIS

UNIQUE HARD PRETZELS \$2 PENNSYLVANIA

"We source our produce, meat, and dairy locally and regionally, and use all-natural, organic and non-GMO products when available"



FOOD SPECIALS

THE BARCADE LUNCH SPECIAL \$15

SELECT SANDWICH, SELECT DRINK, AND A SIDE OF CHIPS!
MONDAY - FRIDAY UNTIL 4PM

"THE BIG VEG!" \$30

GARDEN STATE SLIDERS, PLAIN QUESADILLA, NACHOS, LEMON BASIL HUMMUS!

HOME OF "THE BIG DEAL!" \$30

CHICKEN QUESADILLA, BBQ PORK SLIDERS, NACHOS, AND STUFFED GARLIC BREAD! SERVES FOUR!

INFO

KITCHEN HOURS:

SUN-THURS UNTIL 11PM
FRI-SAT UNTIL 1AM

