

LAND MARK

SANDWICHES & BURGERS served with fries & a pickle, unless noted otherwise

Club | \$14

smoked turkey, bacon, ham, havarti, lettuce, tomato, mayo, sub sauce, grilled sourdough

Grilled Chicken | \$12

R havarti, lettuce, tomato, avocado spread, sub sauce, grilled wheat

Fried Chicken | \$10

lettuce, tomato, onion, mayo, brioche bun

Vegan Burger | \$12

G black bean patty, lettuce, tomato, **Y** pickle, NC BBQ sauce, toasted **R** sourdough; simple salad for side

Tasty Burger | \$10

R flat top patty, American cheese, lettuce, tomato, onion, pickle, brioche bun; add bacon (+\$2)

Smoked Brisket | \$12

R brioche bun, choice of BBQ sauce

Montreal Smoked Meat | \$15

twelve day cured, smoked brisket; mustard, rye

Reuben | \$15

choice of Montreal smoked meat or smoked turkey; swiss, Cleveland Kraut, russian dressing, grilled rye

Smoked Pulled Pork | \$11

R coleslaw, pickle, brioche bun, choice of BBQ sauce

SALADS + chicken (\$4), + 6 oz salmon* (\$7)

House Chopped | \$10

R smoked turkey, bacon, romaine, arugula, avocado, tomatoes, croutons, blue cheese dressing

Kale Caesar | \$9

R kale, romaine, parmesan, croutons, caesar dressing

Fried Goat Cheese | \$12

G radicchio, endive, candied walnuts, dried cranberries, dijon dressing

Simple Side | \$4

G arugula, tomatoes, cucumber, **Y** croutons, lemon & olive oil dressing

BOWLS substitute 6 oz salmon* (+\$3)

California | \$13

R grilled chicken, jasmine rice, avocado spread, roasted red **B** pepper, grape tomatoes, zucchini, blue cheese, walnuts, sweet basil dressing

Thai Peanut | \$13

R grilled chicken, jasmine rice, broccoli, carrots, roasted red **B** pepper, grilled pineapple, thai peanut sauce

Mediterranean | \$13

R grilled chicken, jasmine rice, hummus, pita, cucumber, **B** tomatoes, chick peas, kalamata olives, tahini dressing

Deconstructed Burrito | \$13

R choice of brisket, pulled pork or tofu; jasmine rice, **Y** chihuahua cheese, black bean, avocado spread, tomato salsa, pico, pickled onions, sour cream

Mac & Cheese | \$12

G shell pasta, smoked gouda, cheddar, chives, panko bread crumbs; add chicken (+\$4) or BBQ pulled pork (+\$5)

DINNERS

☐ **Smoked St. Louis Ribs** | \$16

- **R** half-slab with KC BBQ sauce; sides of coleslaw, french fries

Smoked Meat Latkes | \$16

choice of brisket, pulled pork, Montreal smoked meat; potato pancakes, sour cream, horseradish; sides of apple sauce, coleslaw

☐ **Pan Seared Salmon*** | \$18

- **R** prepared medium; black bean, corn and potato hash; garnished with cilantro lime sauce, pico

1lb. Smoked Meat Tray | \$25

- ☐ brisket, pulled pork, turkey (no substitutions);
- **R** coleslaw, pickled onions, mustard, pickles, toast points, choice of two BBQ sauces on the side

SIDES

& BBQ SAUCES

- ● ● **Coleslaw** | \$2

- **French fries** | \$3

- ● ● **R Hummus, pita** | \$7

- **Mac & cheese** | \$4

- Chocolate Chip Cookie** | \$2

- **Kansas City**
sweet and tangy tomato based

- **North Carolina**
tomato, vinegar based

- **South Carolina**
mustard, vinegar based

- **Memphis**
tangy with a kick

- **VEGETARIAN**
- **R BY REQUEST**

- **VEGAN**
- **R BY REQUEST**

- **GLUTEN FREE**
- **R BY REQUEST**

BEVERAGES

- **Coffee** | \$3

- Fountain soda** | \$3
Coke products

- Hot chocolate** | \$3

- **Hot tea** | \$3
earl gray or green

- **La Croix** | \$2.50
passion fruit, pamplemousse or lime

- **Milk** | \$2
2% or chocolate

- **Orange juice** | \$3

- Unsweetened ice tea** | \$3

BEER, WINE & COCKTAILS

- Draft beer** | \$6
rotating selection

- Bud Light** | \$4

- Corona** | \$4

- Miller Lite** | \$4

- Stella** | \$4

- **Chardonnay** | \$8

- **Red wine** | \$9
red blend or cab sauvignon

- **Rosé** | \$9

- **Prosecco** | \$7

- Bellini** | \$6
champagne, choice of fruit purée

- **Mimosa** | \$6
champagne, orange juice

- **Bloody Mary** | \$8

choice of traditional, spicy, or vegan, with Titos Handmade Vodka, lemon, lime, celery; pickle spear, jalapeno, olives available upon request

- Landmark Manhattan** | \$9
Old Forester, sweet vermouth, angostura aromatic bitters

- Gin & Bear It** | \$9
Broker's Gin, St. Germain, lemon, seasonal syrup

- **Clifton Mule** | \$9
Tito's Handmade Vodka, lime, ginger beer

- **Lake & Stormy** | \$9
Sailor Jerry, lime, ginger beer

- House Margarita** | \$9
Sauvecito Blanco, triple sec, lime, lemon, simple syrup