

MERIDIAN PINT

Dinner

Appetizers

◆ Burrata Caprese

Burrata Cheese, Tomatoes, Balsamic Vinegar, EVOO, Salt & Basil **\$12**

Chili Cheese Egg Rolls

Beef Chili, Cheddar Cheese, Red Onions, BBQ Sauce & Sweet Garlic Chili Sauce **\$8**

Maryland Crab Dip

Toasted Baguette, Old Bay & Buttery Bread Crumbs **\$12**

Olive Tapenade

Black Olives, Green Olives, Pepperoncinis, EVOO, Parmesan & Toasted Bread **\$8**

Empanadas

Beef, Potatoes, Rice, Peas, Cilantro & Aji Sauce **\$8**

Lamb Quesadilla

Ground Lamb & Feta Cheese served with Cucumbers & Tzatziki **\$13**

All-Natural Wings

Your choice of Buffalo, Honey Bourbon BBQ or Honey-Sriracha Style. Served with Bleu Cheese Dressing, Carrots & Celery **5 for \$8 / 10 for \$15 / 15 for \$20**

✿◇Nachos **\$13 / \$22**

Topped with Nacho Cheese Sauce, Guacamole, Chipotle Sour Cream, Pico De Gallo & Jalapeños. Choose from:

- Beef Chili
- Vegetarian 3 Bean Chili
- Barbecue Pulled Pork
- Grilled Chicken
- Vegan: 3 Bean Chili with Daiya® Vegan Cheese

Burgers

Served with Your Choice of Fries, Sweet Potato Wedges or Side Salad on Sesame Brioche Bun. Gluten-Free Bun Available for an Additional \$3.

Your Choice of Protein: \$15

- 7 oz. All-Natural Angus Beef Burger
- All-Natural Chicken Breast
- Juicy Vegan Burger/Lentil Barley Burger

✿◇The Mother Earth

Daiya® Vegan Cheese, Caramelized Onions & Guacamole served on Potato roll

◇The Pint Burger

Bleu Cheese, Caramelized Onions & Applewood Smoked Bacon

Bacon & Boursin

Applewood Smoked Bacon, Herbed Cheese, Baby Spinach, Crispy Onions & Chipotle Mayo

Caprese Style

Fried Mozzarella, Marinated Tomato, Basil Pesto & Balsamic Mayo

✿◇All American Burger

Your Choice of Protein up to and Three Toppings (Only 1 Cheese)

Burger Toppings

\$.75: Pickled Jalapeños, Caramelized Onion, Chipotle Sour Cream, 3 Bean Chili, Raw Onion or Buffalo Sauce

\$1.00: Bleu Cheese, Cheddar Cheese, Swiss Cheese, Pepper Jack Cheese, Daiya® Vegan Cheese, Smoked Gouda, Nacho Cheese, Crispy Onion, or Beef Chili

\$1.50: Boursin Cheese, Feta, Bleu Cheese Dressing, Avocado, Guacamole, Olive Tapenade, Fried Egg, Applewood Smoked Bacon or Mac & Cheese

✿ Vegan / ✿ Can Be Vegan / ◆ Gluten-Free / ◇ Can Be Gluten-Free

Logan McGear, Executive Chef

Salads

♣♦ Pint House Salad

Mixed Greens, Carrots, Red Onion, Radishes, Cucumber & Balsamic Vinaigrette **\$8**

Frico Kale Ceasar

Kale, Romaine, Parmesan, White Anchovies, Ceasar Dressing & Croutons. **\$10**

♣ ♦ Grilled Corn Salad

Mixed Greens, Avocado, Grilled Corn, Red Onions, Tomatoes, Cucumbers, Cotija Cheese, Tortilla Strips & Red Wine Vinaigrette **\$11**

♦ House-Cured Salmon

Mixed Greens with Cured Salmon, Fried Capers, Grated Egg Whites, Red Onion, Crispy Potato Cake & Curry Yogurt Dressing **\$16**

Add Protein to Any Salad:

♣ Falafel **\$4**

♦ Chicken **\$5**

♦ Shrimp **\$7**

♦ Salmon **\$7**

Sandwiches

Served with Your Choice of Fries, Sweet Potato Wedges or Side Salad

♣ Falafel on Pita

Fried Falafel, Pickled Red Onion, Cucumber, Lettuce, Tomato & Tzatziki Sauce **\$14**

Super Wing

All-Natural Breaded Chicken Breast tossed in Buffalo Sauce with a side of Bleu Cheese Dressing on a Potato Roll **\$15**

Bar-B-Cubano

Pulled Pork, Ham, Swiss Cheese, Pickles, Whole Grain Mustard & BBQ Sauce on Brioche Toast **\$14**

The Lighthouse

Grilled Chicken, Crab Imperial, Applewood Bacon, Arugula, Romaine, Marinated Tomato, Red Onion & Whole Grain Mustard on a Sub Roll **\$16**

Entrées

♦♣ Kale & Squash Enchiladas

Kale, Butternut Squash, Mushrooms, Onions, topped with Roasted Guajillo Chile Sauce, Vegan Cilantro Sour Cream, served with Black Beans & Avocado **\$15**

Linguine Meatball Primavera

Whole Grain Linguine, Seasonal Vegetables, Meatballs, Basil, Parmesan and a White Wine Butter Sauce. **\$16**

Pan-Roasted Chicken

Crispy Chicken Thighs, Grilled Asparagus & Bourbon Mustard Glaze **\$16**

♦ Seared Atlantic Salmon

Herbed Butter, Caramelized Shallots & Lemon Mustard Lentils **\$20**

♦ Grilled Pork Chop

10 oz. Center Cut, Blueberry Port Wine Sauce & Toasted Garlic Mashed Potatoes **\$22**

Sides

\$4

Mac & Cheese

♦ Mashed Potatoes

♣ French Fries

♣ Sweet Potato Wedges

♦♣ Grilled Asparagus

♦♣ Small House Salad

♦♣ Sautéed Baby Spinach

Desserts

Double Chocolate Brownie

Vanilla Ice Cream & Chocolate Sauce **\$8**

Key Lime Pie

Key Lime Juice, Graham Cracker Crust, Whipped Cream **\$7**

Carrot Cake

Carrots, Pineapple, Walnuts, Cream Cheese Frosting **\$8**

A 20% gratuity will be added to parties of 6 or more.

A plating fee of \$2 per customer will be added for outside desserts.

Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone.