DINNER MENU

SUN 4-8PM MON-SAT 4-10PM



SUMMER 2024

HAPPY HOUR MON-FRI 11AM - 6PM

SMALL PLATES

CHICKEN WINGS gochujang, toasted sesame 12

HUMMUS BOARD- veg crudite, naan 10

EGG ROLL shrimp, cabbage, green onion 10

MEAT & CHEESE BOARD meats. cheeses, pickles, olives, nuts, grilled bread 18

SALADS

add sunny egg 2, bacon 3, grilled or fried chicken 6, burger 8, veggie burger 6, steak (mkt price) to any salad

SUMMER PEACH SALAD - veg/gf/va goat cheese, arugula, pecans, blueberry vinaigrette 15

CLASSIC CAPRESE SALAD - veg burrata, heirloom tomato, arugula, balsamic 16

BLT CAESAR SALAD applewood bacon, heirloom tomato, romaine, croutons, parm 15

THAI COLD NOODLE SALAD - v cucumber, carrot, cabbage, scallion, cilantro, sesame, peanut dressing 14

BURGERS & SANDWICHES

served with chips - substitute fries/house salad +4 *add sunny egg 2, bacon 3, extra patty 8, veggie burger 6, gluten free bun 3*

BEER HALL BURGER - gfa highland hollow beef, pineland cheddar, lettuce, red onion, spicy pickles, caper roumalade 15

CBH VEGGIE BURGER - v quinoa & lentil burger, lettuce, red onion, spicy pickles, special sauce 14

CRISPY CHICKEN SANDWICH sambal aioli, pickled slaw, spicy pickle 14

GRILLED CHICKEN - gfa cranberry goat cheese, balsamic aioli, arugula, sourdough 14

ENTREES

PESTO TORTELLINI -veg
confit tomato, asparagus 22
**add chicken 7, blackened shrimp 8 or steak (mkt price)

CBH HALF CHICKEN - gfa slow cooked and crisped to perfection served with fries 24

BBQ RIBS - gfa half or full rack. served with fries 26/32

PAN SEARED SALMON -gf forbidden rice, asparagus, lemon butter sauce 30

CHEF'S PRIME HAND CUT STEAK - gfa cut varies weekly. served with fries. (mkt price)

SIDES

FRENCH FRIES 6 SIDE CAESAR SALAD 9 GRILLED ASPRAGUS 8
SIDE HOUSE SALAD 8