

OMG

BURGER & BREW



CUSTOM CRAFTED BURGERS



SERVED WITH FRIES 10.50 SUBSTITUTE SWEET POTATO FRIES +2.00 OR A SIDE SALAD +3.00

1. BUN

- ACE CLASSIC BUN
- GLUTEN FREE BUN +1.00
- LETTUCE WRAP
- MARTIN'S POTATO ROLL
- PRETZEL BUN
- WHOLE-WHEAT SANDWICH THINS
- ENGLISH MUFFIN
- CHEESE FOCACCIA
- TOMATO FOCACCIA

3. CHEESE

- AMERICAN +.50
- BLUE CHEESE +1.00
- CHEDDAR +1.00
- PEPPERJACK +.50
- PROVOLONE +.75
- SWISS +1.00
- VEGAN CHEESE V +1.50
Coconut and soy based

4. SAUCE IT UP

- GARLIC AIOLI MADE WITH CAGE-FREE EGGS
- HORSERADISH SAUCE
- MAYONNAISE
- OMG SAUCE**
- SRIRACHA MAYO
- YELLOW MUSTARD
- VEGAN MAYO
- VEGAN SRIRACHA MAYO

2. FROM THE FARM

- 6 OZ. CERT. ANGUS BEEF BURGER
- 6 OZ. TURKEY SMASH BURGER
- 6 OZ. LOCAL CHICKEN BURGER
- GRILLED CHICKEN BREAST
- 8 OZ. PREMIUM LOCAL BURGER +4.50
Grass fed, all natural, antibiotic free, non-GMO

5. TOP IT OFF

- LETTUCE
- PICKLE CHIPS
- SLICED RED ONION
- TOMATO
- AVOCADO +1.25
- BACON +1.50
- BREW CITY KING RING +1.00
- CARAMELIZED ONIONS +.25
- HUMMUS +1.00
- IPA BATTERED ONION RING +1.00
- JALAPEÑO +.50
- SAUTÉED MUSHROOMS +1.00
- WASABI COLE SLAW +1.00

HOUSE MADE AIOLI WITH OVEN ROASTED TOMATO AND SPICY CHILI PASTE

FROM THE GARDEN

- RED BEAN & RICE BURGER V GF
House-made red kidney bean, jasmine rice, green bell peppers, red onions, celery and garlic
- CURRY LENTIL BURGER V GF
House-made green lentils, veggie broth, onion, garlic, curry, chickpea flour, carrots and cilantro
- QUINOA VEGGIE BURGER
House-made with golden jewel quinoa, spinach, eggs, panko, greek yogurt, chilli and garlic
- GREEN MONSTER BURGER V GF
House-made veggie patty of broccoli, peas, kale, celery, onion, garlic and oats
- IMPOSSIBLE BURGER + 4.50 V GF
Love meat? Eat meat. Impossible™ meat delivers all the flavor, aroma and beefiness of meat from cows. But here's the kicker: It's just plants doing the Impossible
- BEYOND BURGER + 6.50 V GF
The world's first plant based burger (20 grams of protein!)

OH. MY. GOODNESS!

1. ESSENTIALS

- ARCADIAN BLEND
- BABY KALE +2.00
- BABY SPINACH
- GOLDEN JEWEL GRAINS
- TRI-COLORED QUINOA
- ROMAINE HEARTS



CUSTOM SALADS... \$11.75

2. DELICIOUS TOPPINGS

Pick up to 5 toppings

- BLUE CHEESE CRUMBLES
- CILANTRO
- CORN KERNELS
- CUCUMBERS
- DICED ONIONS
- DICED ROASTED BEETS
- DICED ROASTED SWEET POTATOES
- DICED TOMATO
- GOLDEN RAISINS
- HARD BOILED EGG
- SAUTÉED CHICKPEAS PLAIN OR CURRIED
- SEASONAL LOCAL APPLES
- SHAVED ROASTED BRUSSELS SPROUTS
- SHREDDED RAINBOW CARROTS
- TOASTED ALMONDS
- TOASTED SUNFLOWER SEEDS

3. FARM & GARDEN

- CERT. ANGUS BEEF BURGER +4.00
- RED BEAN & RICE BURGER V GF +4.00
- 6 OZ. STEAK +9.00
- QUINOA BURGER +4.00
- GRILLED CHICKEN BREAST +3.25
- GREEN MONSTER BURGER V GF +4.00
- 4 OZ. IMPOSSIBLE BURGER V GF +4.50
- CURRY LENTIL BURGER V +4.00
- SALMON +8.00
- TURKEY SMASH BURGER +3.50
- CHICKEN BURGER +3.50
- 6 OZ. BEYOND BURGER V GF +6.50

4. DRESS IT UP

- RANCH
- WASABI CUCUMBER
- BALSAMIC VINAIGRETTE
- ASIAN SESAME
- CHUNKY BLUE CHEESE
- CREAMY CAESAR
- LITE HONEY BALSAMIC
- AVOCADO POBLANO RANCH
- RASPBERRY VINAIGRETTE

PREMIUM ADD-ONS

- AVOCADO HALF +1.25
- FETA +.75
- HUMMUS +1.00
- POWER BLEND +1.00
- TOFU +1.25
- GOAT CHEESE +.75

V vegan GF gluten free



APPS + SIDES

- | | |
|--|---|
| <input type="checkbox"/> BAVARIAN GIANT PRETZEL 8.99
<i>Served with grain mustard</i> | <input type="checkbox"/> KING RING ONION RINGS 8.99 |
| <input type="checkbox"/> BEER BATTERED PICKLES 6.99 | <input type="checkbox"/> OLD BAY SHOE STRING FRIES 5.99 |
| <input type="checkbox"/> BEER BATTERED MOZZARELLA CHEESE CURDS 7.99
<i>Served with avocado poblano ranch</i> | <input type="checkbox"/> OMG APP SAMPLER 12.99
<i>Onion battered green beans, S&P tater tots, beer battered pickles, and mozzarella cheese curds</i> |
| <input type="checkbox"/> CANDIED BACON (12CT) 8.99 | <input type="checkbox"/> POWER SLAW (CLASSIC OR WASABI) 5.99 |
| <input type="checkbox"/> CRISPY SHOE STRING FRIES* 5.99 | <input type="checkbox"/> SEA SALT AND PEPPER TATER TOTS* 4.99 |
| <input type="checkbox"/> STEAK FRIES 5.99 | <input type="checkbox"/> SIDE SALAD 5.99 |
| <input type="checkbox"/> BLISTERED GREEN BEANS 5.99
<i>Served with Marino's famous garlic butter</i> | <input type="checkbox"/> SOUP OF THE DAY
<i>Ask our servers about today's selection and price</i> |
| <input type="checkbox"/> ONION BATTERED GREEN BEANS 7.99 | <input type="checkbox"/> SWEET POTATO FRIES* 5.99 |
| <input type="checkbox"/> HOUSE-MADE MAC N CHEESE 8.99 | <input type="checkbox"/> LOADED NACHOS 8.00
<i>Tricolor tortilla chips topped with house-made queso, shredded cheddar cheese, pico de gallo, jalapeños, sour cream and guacamole with a side of salsa</i> |
| <input type="checkbox"/> HONEY ROASTED BRUSSEL SPROUTS 7.99 | ADD CHICKEN +2.00 |
| <input type="checkbox"/> CALAMARI WITH MARINARA 13.75 | |
| <input type="checkbox"/> IPA BATTERED ONION RINGS 9.25 | |

Bone-In, Boneless or Breaded Cauliflower WINGS

Per Dozen: Bone-in 11.95 Boneless 10.25 Cauliflower 10.25

Sauces: OG Kogi Sweet Thai Chili Serrano Chili Buffalo Honey BBQ Garlic Parmesan

*Load up your fries! Topped with queso, bacon bits and scallions +2.99



BURGERS, ETC.....

SERVED WITH FRIES. SUBSTITUTE SWEET POTATO FRIES +2.00 OR A SIDE SALAD +3.00

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| 2. MAC 'N CHEESE BURGER 14.50
8 oz steak burger, provolone cheese and tomato on mac 'n cheese buns | 16. SUPER SALMON BURGER 16.99
8 oz. house-made Chilean salmon burger flavored with Dijon, lime and scallions and topped with tartar sauce, lettuce and tomatoes, served on a Focaccia cheese bun |
| 3. BRIE & BERRY BURGER 13.75
8 oz. steak burger with blueberry BBQ sauce, triple berry compote, sliced Brie, baby arugula and balsamic glaze on an ACE classic bun | 17. SAVORY CHICKEN SANDWICH 12.25
Two 4 oz. savory breaded chicken thighs, baby arugula, pepper jack cheese, tomato, avocado poblano ranch dressing and bacon on an ACE classic bun |
| 4. CHIPOTLE BISON BURGER 16.25
8 oz. bison burger with candied bacon, boom-boom sauce, chihuahua cheese, baby arugula and a beer battered pickle on an ACE classic bun | 18. ULTIMATE CRAB CAKE SANDWICH 13.75
Two 4 oz. crab cakes, sliced tomato, lettuce, and OMG sauce on an ACE classic bun |
| 5. RED, WHITE AND BLUE BURGER 13.75
8 oz. Certified Angus Beef burger with blue cheese crumbles, caramelized Spanish onion, balsamic glaze and micro green salad on a blue cheese dusted ACE classic bun | 19. LOCAL PIEDMONTESE HOT DOG 8.95 |
| 6. DOUBLE TROUBLE 13.75 HALF THE TROUBLE - 11.75
Two 6 oz. Certified Angus Beef burgers, American cheese, pickle chips, red onion, lettuce, ketchup, Russian dressing and mustard on Martin's potato roll | 20. FOOT-LONG DOG 8.00
Nathan's foot-long on a potato bun |
| 7. JERSEY BURGER 12.75
8 oz. steak burger topped with Taylor ham, American cheese, fried egg & salt and pepper on an ACE classic bun | 21. GREEN MONSTER BURGER 14.00
House-made veggie patty of broccoli, peas, kale, celery, onion, garlic and oats, on a whole-wheat sandwich thin topped with roasted yellow peppers, micro-greens, OMG sauce and a fried cheese curd on the tippy-top! |
| 8. A-1 STEAKHOUSE BURGER 14.50
8 oz. steak burger, pepper jack cheese, A1 steak sauce, and onion straws on an English muffin | 22. FRIED SHRIMP DINNER 14.00
Panko-breaded & butterfied, served with fries and cole slaw |
| 9. JUICY LUCY BURGER - COOKED MED TO WELL 14.75
(2) 6 oz. Certified Angus Beef burgers stuffed with American and Swiss cheese on a Focaccia tomato bun | 23. CHICKEN FINGER DINNER 12.75
Six gluten-free chicken tenders with fries and coleslaw |
| 10. QUESADILLA BURGER 13.00
8 oz steak burger with cheddar, jalapeños, ancho chipotle, and pico de gallo between flour tortillas | 24. ANGUS BONELESS BEEF SHORT RIB 16.75
Slow braised short rib topped with a red wine demi with a side of steak fries and zucchini rounds |
| 11. IMPOSSIBLE BURGER 2.0 13.75
4 oz. plant-based meat substitute burger with sliced sharp cheddar, fried onions, boom-boom sauce and fire-roasted corn salsa on a Martin's potato roll (AND CHOLESTEROL FREE TOO!) | 25. NORTH ATLANTIC SALMON 16.75
Honey balsamic glazed salmon with jasmine rice, lemon butter sauce and fried leeks |
| 12. BEYOND BURGER 15.75
6 oz. burger with 20gm. of plant-based protein with sliced sharp cheddar, fried onions, boom-boom sauce and fire-roasted corn salsa on a Martin's potato roll ✓ (AND SOY FREE, NON-GMO CERTIFIED) | 26. SUMMER STEAK 19.00
10 oz. marinated flat iron steak topped with pico de gallo and house-made chimichurri sauce |
| 13. BEYOND SAUSAGE SUB 14.95
Plant-based gluten-free sausage topped with vegan cheese, caramelized onions, served on a pretzel hero bun ✓ | 27. CONFETTI PIZZA 12.00
Cauliflower crust GF topped with pesto, mozzarella and mixed confetti vegetables |
| 14. BUFFALO CHICKEN BURGER 15.00
Local free-range chicken burger topped with buffalo sauce, blue cheese crumbles and blue cheese dressing on a pretzel bun | |
| 15. COD SANDWICH 13.75
8 oz. fried cod fillet, cajun seasoning, lettuce, tomato and tartar sauce on an ACE classic sub roll | |

1. OMG BURGER 14.00
Sliced cheddar, OMG sauce, leaf lettuce, caramelized Spanish onion on a pretzel bun topped with king ring onion rings

All natural, grass-fed, antibiotic free local blend made of whole muscle cuts consisting of beef chuck, sirloin and brisket



SALADS

- 1. SPICY THAI SALAD** 13.75
Roasted sesame tofu, corn, cucumbers, diced tomatoes, power blend, basil, cilantro, chopped romaine, spicy sunflower seeds, organic baby arugula, fresh lime squeeze, Asian sesame dressing
- 2. CHICKPEA BOWL** 13.75
Curry roasted chicken, spicy chickpeas, cilantro, warm quinoa, shredded carrots, power blend, raisins, toasted almonds, and organic baby spinach with an apple cider vinaigrette
- 3. KALE CAESAR SALAD** 12.75
Shredded kale, chopped romaine, tomatoes, shaved parmesan, roasted chicken breast, fresh lime, Caesar dressing
- 4. THREE LEAF SALAD** 12.75
Belgian endive, radicchio, baby arugula, walnuts, goat cheese, mandarin oranges, and roasted beets with lite honey balsamic dressing
- 5. FARRO BOWL** 12.75
Farro, shallots, shaved brussels sprouts, walnuts, avocado half, curried sweet potato, and avocado ranch dressing

BUILD YOUR OWN PIZZA

- Locally-made pizza crust 6.99
- Cauliflower crust **GF** 10.99

Available Toppings:

- Brussels Sprouts +1.00
- Extra Mozzarella +1.00
- Mushrooms +.50
- Onions +.50
- Pepperoni +.75
- Vegan Cheese **✓** +1.25