**Salads** *(Add shrimp or chicken for $2.00)*

The Classic C’
Crisp romaine lettuce tossed with housemade croutons, fresh grated parmesan cheese, and creamy Caesar dressing. $8

Autumn Cobb
Fresh Granny Smith apples, craisins, pecans, smoked bacon, feta crumbles, romaine lettuce, hard-boiled egg, housemade croutons, drizzled with a poppy seed dressing. $11

**Paninis** *(served with beer battered French fries)*

Taste of Italy Panini
An Abruzzi inspired panini with sliced mozzarella, fresh roma tomato, sweet basil, and spinach drizzled with olive oil and balsamic vinegar on herbed focaccia bread. $7

Fall Harvest Panini
Celebrate the season’s bounty with grilled chicken breast, fresh spinach, swiss cheese, and Granny Smith apple slices with classic dijon mustard on herbed focaccia bread. $7

**The Plates**

Buffalonian
Grilled bison burger served over garlic rosemary red potatoes and truffled macaroni and cheese, topped with Henry’s vegan barbecue sauce. $11

Caribbean Crab Cake
Jamaican jerk seasoned crab cake over creamy cauliflower puree and black bean quinoa, topped with fresh blended mango salsa. $13

Germany Calling
Juicy bratwurst, beer battered French fries and our bacon cheddar ranch macaroni salad, drizzled with Henry’s secret meat hot sauce. $10

Neat Nick’s
Housemade black bean burger served over creamy cauliflower puree, truffled macaroni and cheese, topped with Henry’s vegan barbecue sauce. $10

Roasted Red
Tender cauliflower steak served over garlic rosemary red potatoes and black bean quinoa, topped with a roasted red pepper and balsamic sauce. $10
Vegan and Gluten Free

Zesty Zeus
Guest’s choice of fresh falafel or Greek gyro served with a fresh dill and feta red potato salad and flavorful lemon thyme macaroni salad, topped with tzatziki sauce and Kalamata olive salsa. $9

Cash, Tiger Bucks, and interdepartmental charges are accepted as payment