

# LUNCH

## SIPS + SODAS

### THE SNOWBIRD

grapefruit juice, maple syrup, lime, bitters + gingerale 4.75

### BASIL CUCUMBER (UN)SMASH

muddled basil + cucumber, aloe vera + lime juice, simple syrup + soda 4.95

### STRAWBERRY LEMONADE

Meadow Lynn Farms strawberry juice + fresh lemon juice, rosemary syrup + soda 4.75

## SNACKS + STARTERS

### CAESAR SALAD

heart of romaine, crispy capers, reggiano crumble, crisp bacon, radish, preserved lemon + grilled focaccia crouton 11.95

### COMBINE HOUSE SALAD

fresh greens, radish, fennel, toasted sunflower seeds + blueberry basil vinaigrette 8.95

add grilled shrimp or chicken +6.95

### CORNDOG BITES

Grassland Meats longhorn beef frankfurter, housemade banana curry mustard + '352' smoked tomato ketchup 5.75

### VEGETABLE SOURDOUGH FRITTERS

Norfolk vegetables, '352' sourdough starter + ginger chili aioli 11.95

### CRISPY FISHES

Lake Erie smelt w/ '352' tartar sauce 12.95

## HAND MADE BRICK OVEN PIZZA

### PEPPERONI + ROASTED MUSHROOM

Townsend pepperoni, roasted mushrooms + crispy shallots 15.95

### NORFOLK ABC

apple, Townsend Butchers smoked bacon, celeriac cream, Jensen's aged cheddar, caramelized onions + basil 16.95

### MEDITERRANEAN

grilled artichoke, cracked olives + roasted red peppers topped w/chèvre, arugula + tomato salad 16.95

### SPRING SICILIAN

prosciutto, asparagus, oven dried tomatoes, olives + Parmigiano Reggiano 19.95

### VEGAN-ZA

gluten free + vegan crust, grilled artichoke, cracked olives + roasted red peppers, vegan pizza cheese topped w/arugula + tomato salad 19.95 <sup>Gf</sup>

**DIP IT!** add a house made pizza dip to your woodfired pie +1.25:

creamy blue cheese | ginger chili aioli | marinara  
'352' bang bang sauce | garden pepper ranch

## HEARTY SALADS

### GRILLED CHICKEN CAESAR SALAD

warm + juicy grilled chicken breast on our classic caesar salad 17.95

### SMOKED TROUT SALAD

Lovell Springs smoked trout, hard cooked egg, asparagus, cherry tomatoes, fennel, radish, herbed ricotta + lemon tarragon vinaigrette 14.95 <sup>Gf</sup>

### STEAKHOUSE SALAD

grilled bistro steak, garden greens, roasted red peppers, green olives, artichokes, Norfolk tomatoes + maple balsamic vinaigrette 21.95 <sup>Gf</sup>

## SANDWICHES + ENTRÉES

all sandwiches served w/Combine seasoned fries or green salad

### THE COMBINE CLUB

fried perch, crispy bacon, lemon + reggiano aioli, Norfolk tomatoes + arugula 16.95

### FOCACCIA GRILLED CHICKEN SANDWICH

house made herbed focaccia, grilled chicken breast, Norfolk tomatoes, arugula + garden ranch 16.95

### THE COMBINE BURGER

smoked bacon, caramelized onions, Jensen's aged cheddar, grainy mustard mayo, '352' smoked tomato ketchup + onion ring 16.95

### MUSHROOM MOZZARELLA BURGER

melted mozzarella + sautéed mushrooms, grainy mustard mayo, '352' smoked tomato ketchup + onion ring 17.95

### BLUE CHEESE + CARAMELIZED ONION BURGER

Gorgonzola + caramelized onion, grainy mustard mayo, '352' smoked tomato ketchup + onion ring 18.95

### THE KNOW MEAT VEGAN BURGER

vegan + gluten free patty, vegan mozzarella, chickpea + red pepper spread, pickled jalapeño, iceberg lettuce, tomato + gluten free bun 17.95 <sup>Gf</sup>

### PERCH TACOS

two tacos, butternut aioli, grilled corn tortilla, pickled salsa, avocado sour cream + fried lemon.  
served w/fries or green salad 15.95 <sup>Gf</sup>

### STEAK FRITES

6oz grilled top sirloin steak, paprika butter, red wine jus + Combine seasoned fries 24.95 <sup>Gf</sup>

<sup>Gf</sup> indicates gluten free items, may not be suitable for celiacs  
allergies + food sensitivities can be accommodated as best as possible, please inform your server upon arrival  
an automatic gratuity of 18% will be added to groups of 10 or more

