

SUMMER 2108

CASTLE CORNER KITCHEN

Beginnings and Late Night Endings

HUMMUS BOARD

\$9

Two varieties of hummus, fresh vegetables, feta cheese and pita bread

CASTLE NACHOS

\$11

A bed of tortilla chips topped with sriracha honey spiced chicken, cheese fondue, black beans, tomatoes, cilantro, and sour cream, salsa and guacamole on the side.

PICKLE BOARD

\$9

An assortment of our house-made pickles, fresh bread and cheese

HOT PRETZELS

\$7

Hot and salty pretzels served with mustard, onion dip, cheese fondue and a side of trail mix

SWEETS

LIMONCELLO CAKE

\$6

Made with limoncello liquor, Ban-Righ IPA caramelized drizzle, whipped cream

COCONUT RUM CAKE

\$6

Made with coconut rum liquor, chocolate ganache, coconut flakes

Boards

HUMMUS BOARD

\$11

Two varieties of hummus, fresh vegetables, feta cheese and pita bread

MEAT AND CHEESE BOARD

\$11

Two varieties of cheese along with two varieties of cured meats accompanied by bread, fresh vegetables and nuts

PICKLE BOARD

\$9

An assortment of our house-made pickles, fresh bread and cheese

HOT PRETZELS

\$6

Hot and salty pretzels served with 3 mustards and a side of trail mix

Sandwiches

CURRIED CHICKEN SALAD

\$11

Served on a croissant with bacon, tomato, avocado and chips

EGG AND PESTO

\$11

Served open faced on ciabatta bread, smoked salt, pepper, and chips

PULLED PORK

\$9

Served on a Miami roll, cheese fondue, crispy onions, and coleslaw

BOWLS

BURRATA CAPRESE

\$9

Served with tomatoes, basil, pine nuts, smoked salt, basil oil, and crusty artisan bread

BURRATA SUMMERTIDE

\$9

Served with roasted corn, pickled green beans, roasted peppers, basil, oregano and toasted ciabatta bread.