

PICNIC HILL

MARKET CAFE

STARTERS

PICNIC BOARD | \$16.00

Montage of chef selected imported & domestic cheeses, paired with sweet, salty, spicy, briney, & umami accoutrements.

GARLIC & BLACK PEPPER WINGS | \$10.00

Served beautifully brown and crisp. The honey-garlic glaze is sweet and sticky, and the black pepper adds the finishing kick! (gf)

GOCHUJANG WINGS | \$10.00

Spicy, crispy and full of umami, made with Gochujang, a Korean hot pepper paste. (gf)

FARRO SALAD | \$9.95

Ancient grains, pistachios, fresh mint, parsley, grape tomatoes, fresh greens, fresh lemon vinaigrette. (v,vg,gfo)

GREEN GODDESS SALAD | \$12.50

Fried avocado, fresh greens, pickled veggies, tangy green goddess vinaigrette. (v,vg,gfo)
Add salmon for and additional \$5

HUMMUS & VEGGIES | \$8.50

House-made hummus, fresh seasonal veggies, house select crackers. (v,vg,gfo)

HERBED TOMATO SOUP | \$5.50

Creamy rustic tomato soup served with crispy croutons and parmesan cheese. (v)

ENTREES

CHICKEN MARBELLA | \$14.50

Tender chicken thigh combined in a garlic & herb sauce with deep purple prunes, briny capers, & meaty green olives. Paired with a side of mushroom risotto & green bean almandine. (gf)

CHICKEN VESUVIO | \$12.50

Tender juicy chicken thigh prepared in a garlic & white wine sauce. Combined with peas and oven roasted potatoes. Paired with balsamic glazed brussel sprouts with walnuts. (gf)

PORK PICATTA | \$16.00

Thinly sliced bone-in pork chop in a tangy light & bright lemon butter sauce with capers and wine. Paired with balsamic glazed brussel sprouts and blue cheese scalloped potatoes. (gf)

OVEN ROASTED SALMON | \$17.50

Marinated in lemon, olive oil and a splash of vermouth. Covered with fresh green herbs including parsley, scallions and dill. Paired with Asparagus & mushroom risotto. (gf)

SHAWN'S GRANNY'S MEATLOAF | \$13.00

Traditional mix of beef and pork combined with granny's secret blend of seasonings. Topped with house-made tomato jam. Paired with creamy mashed potatoes & green bean almandine.

PICNIC HILL CHEESEBURGER | \$13.00

All-natural ground beef, sliced onion, tomato, crisp lettuce, mayonnaise mustard, & ketchup. Choice of cheddar, swiss, or pepper jack cheese. Cooked to order & served with a side of fries.

VEGAN BURGER | \$13.00

House-made black bean patty, topped with avocado, arugula, onions, & baja sauce on a sprouted wheat bun. Served with a side of fries. (v,vg)

TRUFFLE MAC & CHEESE | \$10.50

A luxurious version of your traditional mac & cheese! Blend of truffle butter & salt combined with rich, creamy cheese. Topped with truffle oil.

SWEETS

RICE PUDDING BRULEE | \$5

Creamy Devon vanilla rice pudding brulleed topped with berry compote. (v)

STONE FRUIT COBBLER | \$6

Hearty seasonal stone fruit, with house-made granola & whipped cream (v)

KIDS

CHICKEN FINGER & FRIES | \$8

BUTTERED NOODLES | \$6

PASTA WITH MEATBALL & RED SAUCE | \$8

GRILLED CHEESE | \$7

FRENCH FRIES | \$2

v-vegetarian vg-vegan gf-gluten free o-option

Consuming raw or uncooked meats, poultry, seafoods, shellfish, or eggs may increase your risk of foodborne illness.

SIGNATURE COCKTAILS

All Cocktails: \$10

The Oakland

This sangria shortcut of red wine, Coca-Cola, and lemon juice is an icon of the Basque Country of Spain.

The Damen Stop

Named after our neighborhood “L” stop in Chicago. This classic cocktail combines our favorite Cava with bitters and our house made simple syrup.

The Capitol

A timeless champagne cocktail supercharged with Woodford Reserve from the blue grass state.

18th and U

Named after Michael’s neighborhood in Washington, DC, his favorite drink is an extra dry, extra cold martini.

Ike’s Ginny

Combines our premium gin and tonic over ice. Michael’s grandparents’ drink of choice on the 19th hole.

The Buckhorn

A beer cocktail reminiscent of Michael’s summers on Buckhorn Lake. This cocktail features Founders Session IPA, our favorite premium gin, simple syrup, and fresh lemon juice.

Death in the Afternoon

The invention of one of Shawn’s favorite authors, Ernest Hemingway; combines absinthe and ice cold sparkling Cava.

WFO

An easy to drink version of Long Island iced tea. Just say, “Pull boat driver!”

The Quitman

A sweet and tangy version of a Moscow Mule. This contemporary cocktail combines Shawn’s favorite apricot nectar, Jamaican rum, ginger beer, and fresh lemon juice.

Miss T’s Whiskey Milk Punch

Shawn’s granny’s go to drink. Woodford Reserve, milk, powdered sugar, and nutmeg.