



THE TOP

DOWNTOWN

GAINESVILLE

--RESTAURANT--

NIGHTLY SPECIALS

TACO TUESDAY

Mexican Dishes per Flavor

LATE NIGHT TOKEN TUESDAY

Buy 1 Get 1 Free Liquor Specials 10pm - Close

SOUTHERN WEDNESDAY

Southern Dishes & Southern Sides

CRAFT BEER NIGHT

\$2 Off Craft Drafts From 9pm - Close

CHEAP THRILLS THURSDAY

Featuring Our House Dinner Specials

\$2 Well Liquor Drinks & Tall Boys

From 10pm - Close

SIGNATURE FRIDAY & SATURDAY

Rotating Dinner Specials

\$2 Off Wine & Signature Drinks

From 10pm - Close

SUNDAY BRUNCH

Brunch 11am - 2pm

Dinner 5pm - Close

HAPPY HOUR

All Day Long

30 NORTH MAIN STREET

STARTERS

- Garlic & Goat** Goat cheese, roasted garlic, roasted red peppers, sun-dried tomatoes, kalamata olives, and toasted ciabatta bread ... 8⁹⁹
- Fried Kimchi Cauliflower** served with sriracha mayo and cilantro ... 7⁹⁹
- ❖ **Plantain Chips** Black bean puree, guacamole, and mango salsa ... 7²⁵
- Black Bean Cakes** Ancho cream sauce, mango salsa ... 7⁴⁹
- Nachos** Black beans, diced tomatoes, scallions, jalapenos, aged white cheddar, Monterey jack, guacamole, sour cream, and spicy salsa ... 9⁴⁹
- Sesame Tuna** 8oz Sashimi tuna served rare, sweet-soy reduction and sriracha mayo ... 12⁴⁹
- Grilled Shrimp Gazpacho** Horseradish gazpacho topped with a spicy grilled shrimp salad ... 10⁹⁹
- Angry Clams** Cedar Key Little Neck Clams, house cured organic local bacon, serrano chili, garlic, white wine, butter, and bread ... 12⁹⁹
- Chicken Tenders** served with your choice of dipping sauce ... 7⁹⁹
- Buffalo Tenders** Chicken tenders, spicy buffalo sauce, carrots, celery, and blue cheese dressing ... 8⁴⁹
- Buffalo Tempeh** Jose's organic tempeh, spicy buffalo sauce, carrots, celery, and blue cheese dressing ... 8⁴⁹
- ❖ **Tofu Triangles** Fried tofu served with a spicy peanut sauce ... 6⁴⁹
- Fried Pickles & Jalapenos** Served with horseradish sauce ... 6²⁵
- Corn Nuggets** World famous in Gainesville, a fried cream of corn delight with your choice of sauce ... 6⁴⁹
- French Fries** Choice of sauce ... 5²⁵ **Sweet Potato Fries** Served with Creamy Garlic sauce ... 6²⁵

Dipping Sauces : Horseradish, Sweet & Spicy Chili, Creamy Garlic, Blue Cheese, Spicy Peanut, Chimichurri, Nutritional Yeast. *Additional Sauce .50¢

SOUPS

Creamy Tomato Dill Roasted tomato and fresh dill. Choose Cup or Bowl ... 4 / 5

Soup Du Jour Made fresh daily. Ask your server for todays' option ... 4 / 5

SALADS

House Made Dressing: Garlic Ranch, Blue Cheese, Nutritional Yeast dressing, White Wine Vinaigrette, Dijon Vinaigrette, Balsamic Vinaigrette, Caesar, or Vegan Caesar. *Additional Dressing .50¢

Top Salad Mixed greens, red onions, mixed peppers, cranberries, toasted pecans, and feta cheese ... 9⁹⁹

Arugula Spinach Salad Bacon, roasted red peppers, sun-dried tomatoes, roasted pecans, and goat cheese ... 10⁹⁹

Grilled Halloumi & Roasted Beet Salad Arugula, mixed greens, fennel, and walnuts ... 12⁹⁹

Greek Salad Romaine, cucumbers, plum tomatoes, black olives, croutons, potato salad, feta cheese, roasted beets, pepperocini, pine nuts, white wine vinaigrette, and fresh lemon juice ... 10⁹⁹

Caesar or Vegan Caesar Romaine lettuce and croutons tossed in our Caesar, or vegan Caesar dressing ... 7⁹⁹ / 4⁹⁹

Garden Salad Mixed greens, tomatoes, red onions, mixed bell peppers, carrots, sprouts, and kalamata olives ... 7⁹⁹ / 4⁹⁹

Add To Any Salad:

❖ Pecan or Blackened Tofu ... 4, ❖ Grilled Tempeh ... 4, ❖ Buffalo Tempeh ... 4,

Grilled Chicken (6oz) ... 4, Grilled Sirloin (5oz) ... 6, Blackened Tuna (4oz) ... 6,

Seared Scallops (4) ... 8, Shrimp (5) ... 6, Grilled or Blackened Salmon (7oz) ... 7

❖ Vegan Items *Allergy alert: All items are prepared in an active kitchen containing Gluten, Soy, Shellfish, Peanut and Tree nut products.

SIGNATURE SANDWICHES

Served w/ French fries, potato salad or cole slaw.

+ \$1 for sweet potato fries, corn nuggets or quinoa tabouli.

+ \$3 for a small garden salad, small Caesar salad or cup of soup.

Pesto Melt Basil pesto, sauteed crimini mushrooms, roasted red peppers, caramelized onions, black olives, roasted garlic, goat cheese on ciabatta and your choice:

With Blackened Tuna ... 13.⁹⁹ **With Grilled Chicken** ... 11.⁹⁹

With Blackened Tofu ... 10.⁹⁹ **With Grilled Tempeh** ... 10.⁹⁹

Buffalo Sandwich Fried tempeh or chicken tenders, spicy buffalo sauce, lettuce, tomato, pickle, ciabatta and a side of blue cheese dressing ... 10.²⁵

Blackened Tofu Melt Blackened Tofu, sauteed onions and peppers, Pepper Jack & Cheddar, spicy mustard sauce on a whole wheat Kaiser roll ... 8.⁹⁹ **With Bacon or Seitan Bacon** ... 9.⁹⁹

Fried Chicken & Kimchi Sandwich Fried chicken, kimchi and sriracha mayo on a toasted ciabatta roll ... 10.²⁵

Ham & Brie House cured ham, Brie, granny smith apples & balsamic reduction on grilled sour dough ... 11.⁹⁹

Reubens: **House Cured Pastrami** House-made sauerkraut, Jarlsberg cheese and Russian dressing on rye ... 11.²⁵

Pork Belly & Kimchi Berkshire pork belly, Russian dressing, kimchi and Jarlsberg cheese on rye ... 12.²⁵

Veggie Reuben Local organic tempeh, house-made sauerkraut, Russian dressing and Jarlsberg cheese on rye ... 10.²⁵

BUILD YOUR OWN GRILLED CHEESE

Served w/ Tomato dill soup or your choice of French fries, potato salad or cole slaw.

GRILLED CHEESE Your choice of three cheeses and toppings on marbled rye or Vine sourdough bread ... 7.⁹⁹

Cheese Choices: Smoked Gouda, Jarlsburg Swiss, Blue Cheese, aged white Cheddar, aged Provolone, Pepper Jack

.50¢ Additions Roasted garlic, kalamata olives, pickles, tomato, lettuce, jalapenos, BBQ sauce, sauteed peppers or onions

1.⁰⁰ Additions Fried onions, roasted red peppers, arugula, spinach, mushrooms, chimichuri, bacon, seitan bacon, pesto, a fried egg, Goat Cheese (1.⁵⁰) or your choice of house cured ham or Berkshire pork belly for (2.⁵⁰)

Sides & Xtras

Asparagus ... 4, Coleslaw ... 2, Broccoli ... 3, Brussels Sprouts ... 4, Green Beans ... 3,

Quinoa Tabouli ... 3, Brown Rice Blend ... 3, Roasted Fingerling Potatoes ... 4,

Mashed Potatoes with Shiitake Cream Sauce ... 3.⁵⁰, Shiitake Cream Sauce ... 1.⁵⁰, Extra Bread ... 1.⁵⁰

Non Alcoholic Drinks

Coke, Diet Coke, Sprite, Ginger Ale,

Minute Maid Lemonade, Iced Tea

and Sweet Tea ... 2.⁵⁰ (free refills)

Abita Root Beer ... 3.⁵⁰

Goslings Ginger Beer ... 3

Milk / Almond Milk ... 3

Cranberry Juice, Orange Juice ... 3

Ruby Red Grapefruit Juice ... 3

SweetWater Coffee ... 3

Red Bull ... 3

SIGNATURE BURGERS

All burgers are served on a toasted Brioche bun w/ lettuce, tomato, pickle chip, and onion.
Mayo, mustard, or whole wheat bun on request.

Choose Your Patty :

- Half Pound All Natural Angus Beef ... 1st Price
- Half Pound Tracy Lee Local, Organic Beef ... 2nd Price
- Grilled Chicken Breast ... 3rd Price
- House Made Black Bean or Falafel Patty ... 3rd Price

Choose Your Included Side :

- French Fries, Potato Salad or Coleslaw
- Upgrade Your Side For \$1 :**
- Sweet Potato Fries, Corn Nuggets or Quinoa Tabouli

Sorry, no toppings substitutions

- The Classic** Lettuce, tomato, red onion, and pickle ... 9^{.49} / 12^{.49} / 8^{.49}
- Triple Cheese** Fried onions, aged white Cheddar, aged Provolone, and smoked Gouda ... 11^{.49} / 14^{.49} / 10^{.49}
- Good Morning** Fried egg, bacon*, and aged white Cheddar ... 11^{.99} / 14^{.99} / 10^{.99}
- True Blue** Bacon*, blue cheese, and fried onions ... 11^{.99} / 14^{.99} / 10^{.99}
- Mastodon** Barbeque sauce, fried onions, bacon*, and aged white Cheddar ... 11^{.99} / 14^{.99} / 10^{.99}
- Maradona** Chimichuri, sauteed onion, peppers, and Jarlsburg Swiss ... 11^{.49} / 14^{.49} / 10^{.49}
- Rocket** Arugula, roasted garlic, roasted red peppers, bacon*, and goat cheese ... 11^{.99} / 14^{.99} / 10^{.99}
- Widow Maker** Chili-esspresso rub, bacon*, fried onions, Crimini mushrooms, smoked Gouda, and aged white Cheddar ... 12^{.49} / 15^{.49} / 11^{.49}
- Southwestern** Guacamole, aged white Cheddar, and jalapenos ... 11^{.49} / 14^{.49} / 10^{.49}
- Ruebenesque** House cured pastrami, house sauerkraut, Russian dressing, and Jarlsburg Swiss served on toasted marble rye ... 12^{.49} / 15^{.49} / 11^{.49}
- Royal with Cheese** 2 patties, special sauce, lettuce, pickle, and aged white Cheddar ... 14^{.49} / 19^{.49} / 13^{.49}
- Lil' Kimchi** Berkshire pork belly, house made kimchi, sriracha aioli, and sweet soy reduction ... 12^{.49} / 15^{.49} / 11^{.49}
- Aleister Krautly** Cheddar, bacon, house made sauerkraut, jalapenos, and a sriracha pentagram ... 11^{.99} / 14^{.99} / 10^{.99}

* **Make any Burger a Primal Burger** Served bunless over a large garden or Caesar salad without a side ... + 2^{.50}

BURGER ADDITIONS

.50¢ Additions Roasted garlic, kalamata olives, jalapenos, BBQ sauce, sauteed peppers or onions

1^{.00} Additions Fried onions, roasted red peppers, arugula, spinach, mushrooms, chimichuri, bacon, seitan bacon, pesto, aged white Cheddar, aged Provolone, Pepper Jack, smoked Gouda, Jarlsburg Swiss, Blue Cheese, a fried egg, Goat Cheese (1^{.50}) or Berkshire pork belly (2^{.50})

ABOUT OUR MEAT

All Natural Patty: Our All Natural Angus Beef is raised and handled Certified Humane and has never been exposed to antibiotics, hormones or steroids, ever.

Grass Fed Patty: We are proud to serve you a truly local grass-fed burger, from our friends at Tracy Lee Farms. Her animals are humanely treated from birth to processing, spending their entire life on her farm in sunny Hawthorne, Florida. We purchase whole cows, chickens and pigs directly from the farmer herself, so please check out our daily specials for more dishes featuring her amazing pastured meats, including organically fed and pastured poultry and pork, as well as pastured grass-fed beef directly from her farm to your table.

Wild Caught Florida Shrimp: We are proud to serve Wildman Meats locally caught wild Atlantic shrimp.

ENTREES

Add a cup of soup, a small garden, or small Caesar salad for \$3

Chimichurri Grill Fingerling potatoes and sautéed Brussels sprouts.

10oz Grilled Sirloin ... 16.⁹⁹ Grilled Chicken ... 13.⁹⁹ 8 oz Grilled Filet ... 26.⁹⁹

Seared Scallops ... 18.⁹⁹ ♥ Tempeh or Blackened Tofu ... 12.⁹⁹

Grilled or Blackened Salmon Roasted red pepper coulis, brown rice blend, and sautéed green beans with garlic and red pepper ... 15.⁹⁹

Belgian Style Trout Macadamia nut encrusted US farm raised rainbow trout, with bier beurre blanc, brown rice blend, and sautéed green beans with garlic and red pepper ... 15.⁹⁹

San Diego Chicken Rosemary, crab, corn and smoked Gouda stuffing, spicy tomato tequila sauce, mashed potatoes, and green beans with garlic and red pepper ... 16.⁴⁹

Parmesan Crusted Chicken Parmigiano-Reggiano breaded chicken breast, marinara sauce, goat cheese, roasted red peppers, basil, and spaghetti squash ... 13.⁹⁹

Black Pepper Crusted Steak Rosemary shiitake brandy cream sauce, mashed potatoes & sautéed Brussels sprouts
10 oz Sirloin ... 17.⁴⁹ 8 oz Grilled Filet ... 26.⁹⁹

Ancho Bean Cakes Two roasted corn and black bean cakes, ancho pepper sauce, mango salsa, and asparagus

Blackened Sushi Grade Tuna ... 17.⁹⁹ 8 oz Grilled Filet ... 26.⁹⁹

Blackened Tofu ... 12.⁹⁹ Grilled Chicken ... 13.⁹⁹

Ginger BBQ Pork Belly Berkshire pork belly with house made kimchi and brown rice blend ... 17.²⁵

Pecan Tofu Rosemary shiitake mushroom and brandy cream sauce, garlic mashed potatoes, and steamed broccoli ... 12.⁴⁹

♥ **Eggplant Rollatini** Roasted eggplant, house made cashew cheese, marinara, and spaghetti squash ... 13.⁴⁹

♥ **Coconut Tofu** Coconut and panko breaded fried tofu served with a sweet and spicy chili sauce, brown rice blend, and kimchi ... 12.⁴⁹

Hunter Gatherer Local organically raised grass fed beef patty, fried egg, bacon, tomato, and avocado served bunless over sauteed arugula and spinach ... \$15.⁹⁹

PASTAS

Mushroom Ravioli Sage brown butter sauce with a balsamic reduction ... 14.⁹⁹

Gnocchi Carbonara Berkshire pork belly, peas, Parmigiano-Reggiano, and a white wine cream sauce ... 15.⁴⁹

Southwestern Pasta Spinach fettuccini, onions, peppers, sun-dried tomatoes, Parmigiano-Reggiano, and chipotle cream sauce ... 11.⁹⁹

Broccoli Alfredo Broccoli and spinach fettuccini tossed with a white wine Parmigiano-Reggiano cream sauce ... 11.⁹⁹

Pasta Mediterranean Sauteed spinach, artichokes, onions, zucchini, tomatoes, roasted garlic, black olives, grilled eggplant, pappardelle pasta, basil, pine nuts, and feta cheese ... 12.⁹⁹

Pesto Gnocchi Potato Gnocchi tossed with basil pesto, a touch of cream, sun-dried tomatoes, and garnished with pine nuts and freshly grated Parmigiano-Reggiano ... 12.⁹⁹

Bella Rosa Pappardelle pasta tossed in a lemon tomato butter sauce with spinach, capers, basil, and Parmigiano-Reggiano ... 11.⁹⁹

Add To Any Pasta:

Grilled Tempeh ... 4, Pecan or Blackened Tofu ... 4, Chicken ... 4, Shrimp (5) ... 6,
Seared Scallops (4) ... 8, Blackened Tuna (4oz) ... 6, Grilled or Blackened Salmon (7oz) ... 7

* A service charge of 18% will be included for parties of eight or more.

There is an increased risk of illness to consumption of raw or undercooked animal foods by persons with certain medical conditions.