



LUNCH MENU

House favorites

APPETIZERS

Pimento Cheese Dip 9

House-Made Pimento Cheese Dip with warm Pita Chips.

Ditsch Pretzel Sticks (4 pc) 12

Served warm with Mt. Carmel Brewing Pilsner Beer Cheese.



Truffle Fries 8

Tossed in Truffle Oil, Gremolata, and Parmesan Cheese.

Smoked Chicken Wings

5-Piece 8.50 10-Piece 17

Dry-Rubbed, Smoked Chicken Wings, with Celery, and Blue Cheese or Ranch.

- hot  **The Reckoning** Denzel PLUS Carolina Reaper
 Denzel Serrano, Jalapeño, and Habanero
 Franks Original Redhot
 Pterodactyl Sweet Chili and Soy
 BBQ Sweet Bourbon and Molasses
 mild  **Dry Rubbed** Salty, Sweet, with a Hint of Spice

SALADS (All Dressings and Sauces made In-House. Add Grilled Chicken for \$5)

The G.O.A.T. 8

Spinach, Goat Cheese, Red Onion, Cherry Tomatoes, Avocado, Candied Walnuts, served with Cilantro Lime Vinaigrette.

The MCBC House Salad 6

Mixed Greens, Strawberries, English Cucumber, Cherry Tomatoes, Ricotta Salata, with Balsamic Vinaigrette.

BURGERS & SANDWICHES

(Served with Grippo's Plain Potato Chips and House-Made Pickle. Sub a Gluten-Free Bun for \$2. Add a Side Salad for \$5 or Superfood Slaw for \$3)

Black Bean Burger 12

House-Made Black Bean Burger served on 16 Bricks Bun with Arugula, Tomato, Red Onion, and Roasted Garlic Aioli.

Mt. Carmel Burger 12

Our House-Blend All Natural Half Pound Burger, served on a 16 Bricks Roll with Arugula, Tomato, Red Onion.

Add your choices from the following:

\$1 CHEESES: Swiss, Cheddar, Garlic Bleu, Provolone.

\$1 TOPPINGS: Sautéed Mushrooms, Bacon, Coleslaw, Avocado, Caramelized Onion, Pickled Jalapeño.

SAUCES: Horseradish Mayo, Roasted Garlic Mayo, Mayonnaise, Pesto, Sun-Dried Tomato Spread, Gorgonzola Dulce, Red Onion Marmalade.

Falafel Wrap 12

Crispy Chickpea Fritters, Roasted Tomato Tahini, Cherry Tomatoes, Chow Chow, Arugula, Ricotta Salata, and Cilantro Vinaigrette.

PIZZAS



(Our crusts are thin and Gluten-Free.)

Cheese 10

House-Made Tomato Sauce and fresh Mozzarella/Fontina Cheese Blend. (Add pepperoni for \$2.)

Mushroom 14

Crimini Mushrooms, Mozzarella, Fontina and Truffled Garlic Oil.

New fare

SOUPS

Smoky Tomato Soup 7

House-Made Tomato Soup with a hint of Smoky Warmth, garnished with Crema.

Beer Cheese & Broccoli Soup 8

House-Made Soup with Mt. Carmel Pilsner and Sharp Cheddar Cheese, garnished with Roasted Broccoli, Bacon, and Green Onions.

BURGERS & SANDWICHES

(Served with Grippo's Plain Potato Chips and House-Made Pickle. Sub a Gluten-Free Bun for \$2. Add a Side Salad for \$5 or Superfood Slaw for \$3)

Burger Of The Week 12-15 (prices will vary)

1/2 Pound Burger topped with chef's choice of ingredients and served on 16 Bricks Bun.

Chicken Salad Sandwich 13

Seasonal House-Made Chicken Salad served with Iceberg Lettuce on a 16 Bricks Croissant.

A.B.L.T 12

Toasted Honey Wheat Bread with Avocado, Bacon, Iceberg Lettuce, and Sliced Tomato with Roasted Garlic Aioli.

Hot Honey Chicken Biscuit 15

Crispy Fried Chicken smothered in Hot Honey Glaze served on a House-Made Biscuit.



**LUNCH SERVED FROM 11 A.M. TO 4 P.M.,
TUESDAY THROUGH SATURDAY.**