

To Start

(Or Just to Put on the Side)

Beef Chili Cheddar, Onions, Tortillas	7.00
Baked Beans	3.50
Roasted Garlic Hummus & Chips	5.00
Artichoke & Spinach Dip	7.50
Crispy Nacho Chips and Parmesan	
Tiki Nachos	8.00
Nachos Topped with Chicken or Beef, Melted Cheese, Sour Cream, Beans, Pico de Gallo	
Wings	7.50
Buffalo, Dry Rub or BBQ	

Mac & Cheese

Standard Issue	6.00
Our Blend of Cheese, Pasta, Toasted Bread Crumbs with Bacon	
with Peas and Ham.....	1.50
with Hot Dog	1.50
Big Cheese	8.00
Asparagus, White Truffle, Crispy Onions	
Hamburger Assistant.....	8.00
Our Blend of Cheese with Seasoned Beef, Bread Crumbs	
Baby Blue	7.50
Blue Cheese, Bacon, BBQ Chip Crumbles	

Ruffage

Add Chicken 4.00

Iceberg Lettuce	7.00
Blue Cheese, Bacon, Roasted Corn and Red Onion	
Country Caesar	7.00
Romaine Hearts, Parmesan & Citrus	
Mesclun Salad	6.50
Mixed Greens, Raspberry Vinaigrette, Add Crumbled Gorgonzola Plus 1.00	
Cobb Salad	13.00
Chicken, Boiled Egg, Avocado, Veggies, Ham, Ranch	
Marinated Beet Salad	7.00
Goat Cheese, Mint, Truffle Vinaigrette	

Mini Burgers / Hot Dogs

Mini Ultimate	3 for 7, 6 for 13
Sweet Onions, Gorgonzola, Pancetta, and Aged Balsamic	
Mini Rob	3 for 7, 6 for 13
Guacamole, Chili Sour Cream, Pico de Gallo	
Mini Chimi	3 for 7, 6 for 13
Argentinian Cilantro Sauce, Garlic, Avocado, Greens	
Mini BBQ Pork Sliders	3 for 7, 6 for 13
Pulled Pork with Coleslaw	
Beef Dog	3.50
Turkey Dog	2.50
Chili Dog	5.00
Beef Chili, Cheddar Cheese and Raw Onion	

Fries - \$3.00

With Gravy50
With Chili	2.00
With Cheese	1.50
Asparagus Fries	6.50
Lightly Battered Asparagus with Truffled Hollandaise	
Sweet Potato Fries	3.00
Disco Fries	6.50
Warm Brie Cheese and White Truffle Oil	
Beer Battered Onion Rings	3.50
Crispy Onion Strings	4.50
W/Horseradish Cream	

Dips - \$.50

Mexican Ketchup ~ Ranch ~ Blue Cheese ~ Truffle Aioli
Russian ~ BBQ ~ Aleppo Mayo ~ Caesar ~ Honey Mustard
Dijon Haze ~ Veggie Crema

Daily Specials & Desserts
FULL CATERING AVAILABLE

*Thoroughly Cooking Meats, Poultry, Seafood, Shellfish, or Eggs Reduces the Risk of Food Borne Illness

Thin Crust Pizza \$10.00

Central Mills Flour, Fresh Tomato and Fresh Mozzarella
TOPPINGS \$1

Pepperoni ~ Sausage ~ Bacon ~ Mushrooms
Sweet Onions ~ Fresh Jalapeños ~ Hot Oil
Chicken \$2 Asparagus \$2

Innovative Pizza

Margarita Pie	11.00
Fresh Tomato, Mozzarella, Garlic, Basil	
Buffalo Chicken	12.00
Bleu Cheese, Mozzarella, Buffalo Chicken	
Portabella Mushroom	13.00
Sweet Onion, Portabella Mushroom, Fresh Mozzarella, Aged Balsamic, Scallion	
Hottie	11.00
Hot Oil and Jalapeño	
Shane's Pie	13.00
Goat Cheese, Pico di Gallo, Mushrooms, Mozzarella	

The AAAazing Burger

7oz. Made with Organic Beef, Fresh Tomato, Spanish Onion, Lettuce and Dill Pickle

Single	7.50
Double	13.00
Kobe	15.00
Chicken Breast	6.50
Vegetarian	6.50
Portabella Mushroom	6.50
Turkey Burger	7.00

Toppings - \$1.00

Mushrooms	Sweet Onion	Pancetta	Sauerkraut	Pepper Jack
Blue Cheese	Goat Cheese	Brie	Coleslaw	Garlic Humus
Gorgonzola	Provolone	Swiss Cheese	Cheddar	American
Mozzarella	Fried Onions (crispy)	Fried Egg	Relish	
Smoked Bacon	1.25	Mesclun Greens50	
Chorizo	1.50	Beef Chili	1.50	
Avocado	1.50	Guacamole	1.50	

Quickies

Gotta Movie? Get a Quickie!

4oz. Flat Patty, No Temperature, Cheese or No Cheese,
Comes with Lettuce, Tomato, Spanish Onion, Sliced Pickles
and Special Burger Bar Sauce

1 Patty5.00 2 Patties8.00 3 Patties11.00

Innovative Burgers

Upgrade to Kobe add \$7.00

Ultimate	12.00
Sweet Onions, Gorgonzola, Pancetta, and Aged Balsamic	
Boomer	12.00
Mushrooms, Goat Cheese and Truffle Essence	
Baja Burger	10.00
Hot Sauce, Cheddar Cheese, and Bacon	
Cowboy	11.00
Pepper Jack Cheese, BBQ Sauce, Bacon and Fried Onions	
Chimi Burger	13.00
Argentinian Cilantro Sauce, Garlic, Avocado, Greens	
Soprano	11.00
Marinara, Mozzarella & Parmesan	
Tijuana	13.00
Green Chili, Chorizo, and Fried Egg	
Rob	14.00
Guacamole, Chili Sour Cream, Pico de Gallo	
Anna	13.00
Sweet Onions, Brie, Fried Tomato, Veggie Crema	
B.E.C Burger	11.00
Fried egg, Double American Cheese, Bacon, Spicy Ketchup, Topped w/ fries	
The Big Chill	11.00
Beef Chili, Cheddar Cheese, Crispy Onions	
Sweet D	12.00
Cherry Preserves and Fresh Mozzarella	
The Fireman	12.00
Chipotle Glaze, Cherry Peppers, Ranch Dressing, Spiked Slaw	

* For every Fireman Burger sold, Burger Bar will donate \$1 towards the
Connecticut Burn Camp on behalf of the Norwalk Fire Department

Blue Plate

Fish and Chips	12.00
Tartar Sauce, Coleslaw, Fries	
Meatloaf Melt	9.00
Open-Faced, BBQ Sauce, Bacon, Pepper Jack & Fried Onions	
Meatloaf Club	8.50
Bacon, Spicy Ketchup, Lettuce and Tomato	
Grilled Chicken Reuben	8.00
On Rye, Sauerkraut, Swiss Cheese and Russian Dressing	
Fish S'wich	11.00
Spiked Iceberg, Tomato, Lemon & Tartar Sauce	