

the mint MENU



FOR THE TABLE

CHICK PEA FRIES | \$9

crisp fried chick pea "french fries", house curried catsup

TUNA POKE | \$14

ponzu, wakame salad, korean chili-flake aioli, crispy wontons

CHEESE STYX | \$10

gluten free fried cheese, thai chili dip

THAI-FIGHTER WINGS | \$10

double-cooked wings, thai chili sauce toss, wakame salad

TRUFFLE PARM STEAK FRIES | \$10

jumbo cut steak fries baked then flash fried, parmesan, white truffle oil, smoked salt, house curried catsup

BRUSSELS & KALE | \$9

roasted brussels, braised kale, caramelized onions, toasted garlic & almonds, evo

SHI-SHI-SHISHITO | \$10

fried pork belly & shishito peppers, ponzu, korean chili-flake aioli

TRADITIONAL MAC | \$8/\$15

imported fresh italian pasta, gruyere-cheddar-jack cream
Add Bacon +\$1.5/\$3 Add Mixed Veggies +\$2/\$3

GLUTEN FREE AVAILABLE FOR +\$2

SO FRESH & SO GREEN

MIXED GREENS | \$6

field greens, sun-dried toms, onions, carrot vinaigrette

PISTACHIO NOODLES | \$9

tepid buckwheat soba noodles, pistachio dressing, roasted shrooms, edamame, sriracha, crispy wontons

JULIUS CEASAR | \$10

chick pea croutons, sun-dried toms, pickled onions, arugula, vegetarian caesar dressing, parmesan, red pepper flakes, evo, smoked salt

• Add pork belly \$6 • Add fried egg +\$2ea • Add Shrimp \$8

PAWS & MAWS served with tots

theBANK BURGER | \$14

Allen Bros' Farms beef patty, bibb l.t.o., everything aioli, All natural uncured bacon, american cheese, brioche roll

GRASS FED WAGYU BURGER | \$21 (no temp)

cast iron seared w/ pork belly, 12 mo cheddar, arugula, caramelized onions, tomato jam, garlic aioli, brioche roll

theVEGAN BURGER | \$14

Gardein vegan burger patty, Daiya vegan cheese, tofunaise, lto, gluten free "everything" vegan roll

FISH 'N' CHIP TACOS | \$16

beer battered cod, malt vin slaw, white corn tortilla shells, tartar sauce, hand cut steak fries

PANELLI PANINO | \$14

sicilian chick pea cake, lto, whipped ricotta, pepper spread, gluten free "everything" vegan roll

SLOPPY DOE | \$16

ground venison "sloppy joe" style, pub cheese, house pickles, brioche roll

• Add a fried egg +\$2ea • Gluten free bread +\$2

• Sub truff parm steak fries +\$4 • Side aiolis or sauces \$.25

• Xtra bacon +\$3 • Pork belly +\$3 • extra cheese +\$1

• 12mo Aged cheddar +\$3

NAAN-NA-NAAN-NA

Flatbreads on traditonal Naan

BBQ CHICKEN | \$14

slow roasted chicken, house cheddar, bbq sauce, pickles, red onion, slaw

SHROOM-SHROOM | \$13

roasted shrooms, whipped ricotta, gruyere, hazelnuts, white truffle oil, arugula, pickled onions

CONFIT RABBIT | \$16

gruyere, confit rabbit, english peas, caramelized onions, fresh greens with carrot vinaigrette

APOLOGIES, A GLUTEN FREE OPTION IS UNAVAILABLE AT THIS TIME...BUT IS A WORK IN PROGRESS!

FORK, KNIFE, & SPOON

SOUS-VIDE HANGAR STEAK | \$29

crispy pork belly & brussels, ponzu glaze, steak fries

CHICKEN & BISCUITS | \$25

pan-seared airline chicken breast, gf cheddar biscuits, brussels & kale, apple-bacon-rosemary gastrique

SHRIMP CARBONARA | \$25

poached shrimp, fresh cream, spring peas, parmesan, imported fresh italian pasta, carrot puree, gremolata

Please make your server or managemnet aware of any food allergies or aversions prior to ordering, we will accomodate to the best of our abilities.

*Consuming raw or undercooked meats can be hazardous to your health
20% service charge can be added to parties of 6 or more