

starters

Stuffed Dates – Chevre, almonds & cranberry filling in 6 gently warmed sweet dates. \$6.95

Hummus Plate – Chef Jeana's from scratch sweet potato hummus with some zip, served with gluten free crackers, celery, tomatoes, & asparagus. \$6.95

Spinach & Artichoke Dip – Warm cream cheese dip with spinach, artichokes, & gluten free crackers. \$7.95

salads

Add Chicken or Shrimp \$4.95

Beet Salad – Oven roasted beets on a bed of arugula with a balsamic vinaigrette, topped with goat cheese crumbles. \$10.95 full \$7.95 half

Dawley House Salad – Tri-color tomatoes with bacon crumbles & shredded sharp cheddar a bed of mixed greens with balsamic vinaigrette or house ranch. \$9.95 full \$6.95 half

Garlic Salad – Vampires Beware. House garlic dressing, tossed with romaine lettuce & shaved parmesan cheese. \$9.95 full \$6.95 half

soup

Soup of the Day – Ask your server about today's soup. \$3.95 cup \$4.95 bowl

sandwiches

with your choice of side

Croque Daniel/Sabina – Our Dawley house version of the infamous Croque Monsieur/Madame is back by popular demand. Black forest ham open faced on gluten free bread with a cherry tomato jam, topped with Swiss cheese. Croque Daniel. \$13.95
Add a fried egg for a Croque Sabina \$15.95

Salmon Sandwich – Grilled Salmon filet on gluten free bread with a cream cheese, caper, lemon spread & raw red onion. \$14.95

Asparagus Sandwich – A Crane & Pelican favorite. Blanched asparagus on gluten free bread with cream cheese, lemon aioli, roasted red peppers, & arugula. (Sub Hummus to make it vegan) \$12.95

Chicken Salad Sandwich – Oven roasted chicken with dried cranberries, bacon, toasted almonds, & celery in creamy dressing on gluten free bread. \$13.95

sides

Add an extra side for \$4.95

Twice Baked Potato, Smashed Yams, Mushroom Risotto, Sweet Corn Salad, South Side Kettle Chips

Become a Picker

Pick any combination of a half salad, half sandwich (limit 1 per order), or soup cup.

Pick 2 - \$13.95

Pick 3 - \$15.95

Suppers

Served any time

Pecan Crusted Salmon – Grilled salmon filet topped with toasted pecans, complimented with a blueberry compote, served with mushroom risotto & seasonal vegetables. \$20.95

The Grouch – Filet of beef tenderloin steak grilled to order, topped with lobster, sautéed asparagus spears, & béarnaise served with a twice baked potato & seasonal vegetables. \$35.95

Lobster Mac & Cheese – Gluten Free pasta in a smoked Gouda & cheddar cheese sauce with mushrooms, roasted red peppers, & lobster, topped with panko & baked until bubbly.
\$24.95 Dinner \$15.95 Lunch



Sweets

Homemade Ice Cream – A Crane & Pelican staple, made from scratch. We always have real vanilla & a unique flavor. \$4.95/scoop
Add to another dessert for \$3.95/scoop
Add Hot Fudge \$1.95

Join us in the garden Friday & Saturday nights from 5pm-8pm for \$10 Burger Baskets from the grill and \$4 local beer specials.

MAY – AUGUST WEATHER PERMITTING

Ask about our private party options & check out our website for more information

www.craneandpelican.com

Beverages

\$3 each for bottomless beverages
Coke, Diet Coke, Sprite, Root beer,
Club Soda, Roy Rogers, Shirley
Temple, Iced Tea, Hot tea, Lemonade,
Regular & Decaf Coffee, Hot Chocolate

Cocktails

Our full service bar can make almost anything your heart desires... but these are this season's specialties.

Cody Lou – Cody Road Bourbon and Chambord neat in a cordial. \$8.95

Summer Sangria – White wine sangria with soaked honey dew melon balls. \$6.95

Sloe Comfortable Screw – This drink makes everyone blush. Sloe gin, Vodka, & Southern Comfort in a highball with Orange juice. Garnished with Orange & cherry. \$8.95

Celery Basil Smash – Celery & Basil simple syrup with River Rose Gin on crushed ice with a fresh basil garnish. \$8.95

Salty Dog – Highball with a salted rim, River Pilot Vodka & Grapefruit. \$7.95

Seltzer

\$6 each
Peace Tree – Berry Seltzer,
Cucumber Lime Seltzer

Wine

CK Mondavi – Cabernet, Pinot Grigio, Chardonnay
\$6/glass \$20/bottle

Wente, Chardonnay
\$7 glass, \$22 bottle

Felony Red, Red Blend
\$7/ glass \$22/bottle

Ms. Dmeanor, White Blend
\$7/ glass \$22/bottle

So Sue Me, Sweet White
\$7/ glass \$22/bottle

14 Hands, Red Blend
\$7 glass, \$22 bottle

Salmon Creek, Pinot Noir
\$7 glass, \$22 bottle

Altos Ibericos, Rioja
\$7 glass, \$22 bottle

Liberty School, Cabernet
\$9 glass \$30/bottle

Don David – Malbec
\$9 glass \$30/bottle

Cigar, Old Vine Zinfandel
\$9 glass \$30/bottle

Moscato Splits \$7/each