

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 pita chips, celery, tomatoes, & asparagus. \$6.95

Spinach & Artichoke Dip – Warm cream cheese dip with spinach, artichokes, & pita chips. \$7.95

salads

Add Chicken or Shrimp \$4.95

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

Dawley House Salad – Tri color tomatoes with crumbled bacon, & shredded sharp cheddar on 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, Melba toast, & shaved parmesan cheese.
\$9.95 full \$6.95 half

soups

Dill Pickle Soup – Chef Jeana's specialty. Cream base with bright & crunchy Schwartz pickles. \$3.95 cup \$4.95 bowl

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 sour dough with a cherry tomato jam, topped with Swiss cheese & a béchamel sauce. Croque Daniel. \$13.95
Add a fried egg for a Croque Sabina \$15.95

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

Asparagus Sandwich – A Crane & Pelican favorite. Blanched asparagus on pumpnickel 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 a buttery croissant.
\$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

Cajun Pasta – Rigatoni noodles in a Cajun cream sauce with blackened chicken breast or sautéed shrimp. \$19.95 Dinner \$12.95 Lunch

Mom's Meatloaf – A huge slice of mom's meatloaf topped with a mushroom & red wine demi-glace, served with a twice baked potato & seasonal vegetables. \$15.95

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 – Cavatappi 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

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



Sweets

Orange Crepes – Sweet thin crepe filled with an orange crème filling & warmed in a caramel pecan sauce. \$10.95

Cherry Turnover – Sweet cherry filling wrapped with flaky puff pastry. \$7.95

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

Add our hot fudge \$1.95

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

www.craneandpelican.com

Beverages

\$3 each

Coke, Diet Coke, Sprite, Root beer, Club Soda, Ginger ale, 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 & Chambord neat in a cordial. \$8.95

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

Jameson & Ginger – Jameson Irish Whiskey & ginger ale served in a highball on the rocks with a lime garnish. \$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

Irish Kilt – Tullamore Dew Irish whiskey, Scotch, fresh sour mix and orange bitters shaken & served up with lemon garnish. \$8.95

Laura's Cosmo – Citrus Vodka, Cointreau, Rose's Lime, & Cranberry juice shaken & served up with lemon twist. \$7.95

Beer

\$6 each

On Tap – *Green Tree* Mango Me Hoppy, *Front Street* Cherry Bomb Blonde, *Mill Stream* Back Road Stout

Local Brews – *Front Street* Pineapple Mahalo, Raging River IPA, *Singlespeed* Tip the Cow Cocoa Espresso Milk Stout *Sive Cities*, Bikini Bottom Pineapple Wheat

Back Pocket, Slingshot Dunkel, Bubba Hazy IPA

Exile Ruthie Lager, Hannah Bavarian Style Wheat

Lion Bridge Compensation English Mild Ale

Big Grove Boomtown Golden Ale

Peace Tree Red Rambler, Blonde Fatale

Seltzer – *White Claw* Black Cherry, Mango

Wine

CK Mondavi – Cabernet, Pinot Grigio, Chardonnay

\$6/glass \$20/bottle

Ms. Dmeanor, White Blend

\$7/ glass \$22/bottle

So Sue Me, Sweet White

\$7/ glass \$22/bottle

Dashwood Sauvignon Blanc

\$9 glass \$30/bottle

Wente, Chardonnay

\$7 glass, \$22 bottle

Felony Red, Red Blend

\$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

Moscato Splits \$7/each