

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 crunchy pickles. \$3.95 cup \$4.95 bowl

Soup of the Day
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 pumpernickel with a cream cheese, caper, lemon spread & raw red onion. \$14.95

Asparagus Sandwich – A Crane & Pelican favorite. Blanched asparagus on pumpernickel 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

Loaded Mashed Potatoes, 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 loaded mashed potatoes & seasonal vegetables. \$15.95

The Grouch – Filet of beef tenderloin steak grilled to order topped with lobster, sautéed asparagus spears, & béarnaise served with loaded mashed potatoes & 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



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

Join us on Thursday & Friday nights for

LIVE JAZZ from 5:30pm-7:30pm.

Check our website for the full lineup.
We will resume Jazz on the Lawn in the spring!

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

www.craneandpelican.com

Beverages

\$3 each

Coke, Diet, Sprite, Root beer, Club Soda, Ginger Ale, Perrier, Roy Rogers, Shirley Temple, Iced Tea, Hot tea, Lemonade, Regular & Decaf Coffee, Hot Chocolate

Hard Seltzers

\$7 each

Plume & Petal – Peach Spritz, Cucumber Spritz
Sauza - Agua Fuerte Grapefruit
Wilson's Orchard – Blueberry, Pineapple

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

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* River Bottom Red, *Front Street* Cherry Bomb Blonde, *Big Grove* Easy Eddy Hazy IPA

Local Brews – *Toppling Goliath* Psuedo Sue, *Front Street* Raging River IPA, *Pineapple Mahalo* *Singlespeed* Tip the Cow Cocoa Espresso Milk Stout, *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*

Wine

Margrett's Vineyard– Cabernet, Red Blend, Zinfandel, Chardonnay
\$9/glass \$30/bottle

Biagio – Pinot Grigio \$7/glass \$26/bottle

Pine Ridge – Chenin Blanc & Viognier
\$9/glass \$30/bottle

Ms. D'meanor, White Blend
\$7/ glass \$26/bottle

So Sue Me, Sweet White
\$7/ glass \$26/bottle

Dashwood Sauvignon Blanc
\$9 glass \$30/bottle

Trullo, Riesling
\$7 glass, \$26 bottle

JFJ Brut Champagne Splits \$8

Sparkling Rose Splits \$8

Lambrusco – Sweet Red \$7/each

Moscato Splits \$7

Maverick – Pinot Noir
\$9 glass \$30/bottle

Cody Road Felony, Barrel Aged
\$9/glass \$30/bottle

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

The Velvet Devil - Merlot
\$8/glass \$28/bottle

Bonanza – Cabernet Sauvignon
\$10/glass \$35/bottle