

CONCESSIONS

HH MAC & CHEESE DONUTS \$9 Savory Blend of Cheddar & Monterey Jack topped with Maple/Bacon/Bourbon Jam	HH BARBECUE PORK SLIDERS \$9 Slow-Roasted Pork Shoulder, Cheddar, Barbecue Sauce
HH JERK CHICKEN TAQUITOS \$9 Chicken, Plantains, Black Beans, Pecorino Romano, Smoked Gouda, Corn, Taquito Dipping Sauce	HH BLACK BEAN QUESADILLA (V) \$10 Cheddar, Salsa Roja, Lime Crema, Flour Tortillas Add Chicken or Pulled Pork +4
SPINACH ARTICHOKE DIP (V) \$10 Artichoke Hearts, Spinach, Smoked Gouda, Pecorino Romano, Tortilla Chips	BEER-BRINED CHICKEN TENDERS \$10 Honey-Mustard Dipping Sauce
CHEESESTEAK EGG ROLLS \$11 Shaved Sirloin, American, Sriracha Ketchup Drizzle	GAME DAY NACHOS (GF) (V) \$11 Cheddar Jack, Black Beans, Green Onions, Salsa Roja, Jalapeños, Lime Crema Add Chicken or Pulled Pork +4

EXCEPTIONAL WINGS

Served with Blue Cheese, Celery, Carrots & Choice of One of Our Sauces

SIGNATURE SAUCES Barbecue Classic Buffalo Korean Caribbean Jerk	CHICKEN (GF) \$11 Herb-Brined
	SEITAN (V) \$11 Locally Sourced from Blackbird

ON THE GREEN

Add Blackened Chicken +5 Blackened Ahi Tuna +6

HOUSE SALAD (GF) (V) \$10 Spring Mix & Romaine Blend, Cherry Tomatoes, Red Onions, Carrots, Balsamic Vinaigrette
BISTRO SALAD (GF) (V) \$11 Spring Mix, Spicy Walnuts, Bleu Cheese, Lime Vinaigrette
CAESAR SALAD \$11 Romaine Lettuce, Croutons, Pecorino Romano, Garlic Caesar Dressing
SESAME CHICKEN SALAD \$15 Spring Mix, Grilled Chicken, Mandarin Oranges, Radishes, Fried Wontons, Carrots, Almond Slices, Sesame/Soy/Ginger Vinaigrette

STADIUM FLATBREADS

HH THE SHIBE (V) \$11 Tomato, Mozzarella, Basil, Garlic, Red Sauce	THE PALESTRA \$12 Pepperoni, Provolone, Red Sauce
THE GARDEN (V) \$12 Seasonal Vegetables, Mozzarella, Pesto, Balsamic Drizzle	THE VET (V) \$13 Truffle & Herb Goat Cheese, Mushrooms, Arugula

SANDWICHES

Served with Fries. Substitute Sweet Potato Fries, Onion Rings, or Side Salad +1
Add Bacon to any Sandwich +2

THE FF BURGER \$14 6 oz. Butcher's Blend on Brioche, Mild Cheddar, Frizzled Onions, Applewood Bacon, Fried Egg, Chipotle Ranch, Lettuce, Tomato, Pickle Spear
THE COOPERSTOWN BURGER \$15 6 oz. Butcher's Blend on Brioche, Cooper Sharp, Maple/Bacon/Bourbon Jam, Pickle Spear
THE SPRINGFIELD BURGER \$15 6 oz. Blend of Chicken and Turkey on Brioche, Provolone, Cranberry/Apple Chutney, Lettuce, Tomato, Onion
SOUTH PHILLY PORK SANDWICH \$15 Slow-Roasted Pork Shoulder on Italian Roll, Provolone, Broccoli Rabe
PICNIC CHICKEN SANDWICH \$14 Fried Chicken Breast on Brioche, Mild Cheddar, Applewood Bacon, Confetti Slaw, Barbecue Sauce, Chipotle Ranch, Lettuce, Tomato, Onion
SOUTH ST. TURKEY CLUB \$14 House Roasted Turkey on 7 Grain Toast, Applewood Bacon, Chipotle Ranch, Lettuce, Tomato, Pickle Spear
CAJUN CHICKEN SANDWICH \$14 Pan-Blackened Chicken on Brioche, Pepper Jack, Frizzled Onions, Remoulade Sauce, Lettuce, Tomato
FRENCH DIP \$14 Slow-Roasted Beef on Italian Roll, Provolone, Arugula, Beer-Glazed Onions, Horseradish Cream, Au Jus
THE CORNELIUS (V) \$15 Beyond Meat™ Veggie Burger on Brioche, Provolone, Mushroom Sauté, Chipotle Ranch, Lettuce, Tomato, Onion, Pickle Spear

ENTREES

BLACKENED AHI TUNA TACOS \$14 Lightly Pan-Seared Ahi Tuna, Cheddar Jack, Shredded Cabbage, Lime Crema, Salsa Roja, Flour Tortillas
CURRY VEGETABLES AND RICE (GF) (V) \$13 Spicy Seasonal Vegetables over Basmati Rice Add Chicken or Seitan +5 Shrimp +6
JAMBALAYA \$15 Chicken, Shrimp, Sausage, Onions, Peppers, Scallions, Rice, Corn Bread
FISH & CHIPS \$15 Beer-Battered Cod, Fries, Remoulade Sauce
PAN-ROASTED SALMON FILLET \$16 Citrus Butter, Rice Pilaf, Sautéed Vegetables

SIDES

SAUTÉED VEGETABLES \$5	FRENCH FRIES \$5
ONION RINGS \$6	SWEET POTATO FRIES \$6

DESSERTS

PREPARED FRESH DAILY

PLEASE ASK YOUR SERVER FOR TODAY'S SELECTION

(GF) Gluten-Free Option

(V) Vegetarian Option

HH Happy Hour Item

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness