

## PARTY PLATTERS

### **SOFT PRETZELS | \$29**

served with house-made honey mustard & beer cheese  
*serves 10-12*

### **BUTTERMILK CHICKEN FINGERS | \$35**

24-hour brine served with our house-made honey mustard  
*serves 10-12*

### **NACHOS | \$39**

braised pork carnitas, cheddar-jack cheese, tomatillo salsa, jalapeño ranch,  
beer cheese sauce, pickled jalapeños  
*serves 10-12*

### **DUCK QUESADILLA | \$35**

duck confit, gruyere cheese, sage mascarpone, dried cranberries, crème fraîche  
*10 pieces*

### **TEMPURA CAULIFLOWER | \$25**

served with sriracha aioli  
*serves 10-12*

### **CAESAR SALAD | \$30**

romaine, parmesan cheese, garlic-black pepper croutons, white anchovy dressing  
*serves 10-12*

### **HOUSE SALAD | \$27**

mixed greens, tomato, cucumber, onion, carrot, white balsamic dressing  
*serves 10-12*

### **FRENCH ONION GRILLED CHEESE | \$30**

sherry-thyme caramelized onions, havarti cheese, gruyere cheese,  
VBC sourdough bread  
*serves 8*

### **SHAVED BEEF FINGER SANDWICHES | \$36**

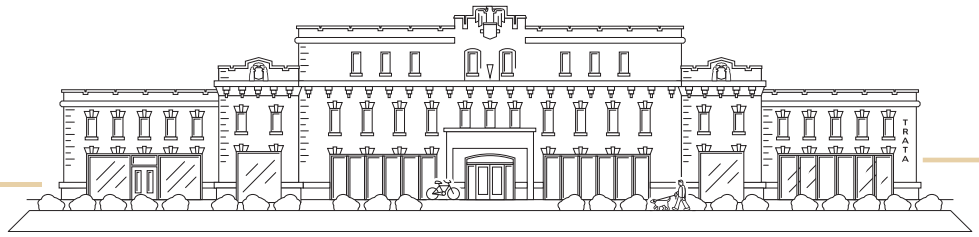
thinly sliced ribeye, peppers, onions, beer cheese, ciabatta roll  
*serves 8*

### **DESSERT PLATTER | \$8 per person**

assorted cookies and mini desserts from the Village Bakery & Cafe

tr@ta

the restaurant at the armory



## LIMITED DINNER MENUS

### menu A

\$32 per person

*family-style appetizers*

**SOFT PRETZELS** honey mustard & beer cheese | **TEMPURA CAULIFLOWER** sriracha aioli

*choice of entree*

#### **TRATA BURGER**

lettuce, tomato, american cheese, special sauce, VBC bun, house fries

#### **VEGGIE BURGER**

lettuce, tomato, onion, vegan roasted garlic mayo, VBC bun, house fries

#### **NASHVILLE CHICKEN SANDWICH**

fried chicken, brown sugar hot sauce, house pickles, roasted garlic mayo, VBC bun, house fries

#### **FRENCH ONION GRILLED CHEESE**

sherry-thyme caramelized onions, havarti & gruyere cheese, sourdough, house fries

#### **CHOPPED CHICKEN COBB SALAD**

chopped romaine, hardboiled egg, cucumber, tomato, bbq bacon, grilled chicken breast, roasted jalapeño-blue cheese

*dessert*

#### **FLOURLESS CHOCOLATE TORTE**

### menu B

\$48 per person

*first course*

**HOUSE SALAD** mixed field greens, tomato, cucumber, carrot, onion, white balsamic vinaigrette

*choice of entree*

#### **VEGGIE BURGER**

lettuce, tomato, onion, vegan roasted garlic mayo, VBC bun, house fries

#### **STEAK FRITES**

ancho coffee rubbed flank steak, seasoned fries, bone marrow butter

#### **SALMON**

olive oil confit potatoes, sauteed seasonal vegetables, blackened corn beurre blanc

#### **CHICKEN MILANESE**

panko & herb crusted chicken cutlet, arugula, apple-fennel salad, pickled shallot, lemon-basil aioli, asiago cheese

#### **VEGETARIAN PASTA**

calabrian chili cream, fire-roasted tomatoes & peppers, smoked mozzarella, basil gremolata

*dessert*

#### **SEASONAL DESSERT BAR**

*prices exclude beverage, tax & gratuity*