

PARTY PLATTERS

SOFT PRETZELS | \$32

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

BUTTERMILK CHICKEN FINGERS | \$39

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

NACHOS | \$43

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

DUCK QUESADILLA | \$39

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

TEMPURA CAULIFLOWER | \$29

served with sriracha aioli
serves 10-12

CAESAR SALAD | \$34

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

HOUSE SALAD | \$30

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

FRENCH ONION GRILLED CHEESE | \$34

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

SHAVED BEEF FINGER SANDWICHES | \$39

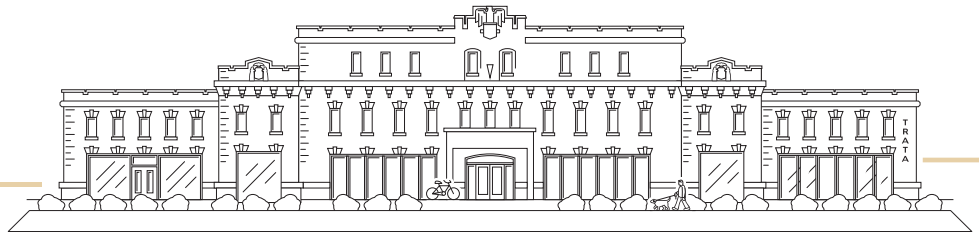
thinly sliced ribeye, peppers, onions, beer cheese, ciabatta roll
serves 8

DESSERT PLATTER | \$10 per person

assorted cookies and mini desserts from the Village Bakery & Cafe

tr@ta

the restaurant at the armory



LIMITED DINNER MENUS

menu 1

\$39 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, french fries

VEGGIE BURGER

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

NASHVILLE CHICKEN SANDWICH

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

FRENCH ONION GRILLED CHEESE

sherry-thyme caramelized onions, havarti & gruyere cheese, sourdough, french 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 2

\$49 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 french fries

STEAK FRITES

ancho coffee rubbed coulette, seasoned french fries, cowboy 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

FLOURLESS CHOCOLATE TORTE

prices exclude beverage, tax & gratuity