

**DESSERTS**

<b>TOLLHOUSE PIE</b> 6 Served Warm, Topped with Homer's French Vanilla Ice Cream, Roasted Walnuts, Chocolate Fudge	<b>WHITE CHOCOLATE APRICOT BREAD PUDDING</b> 9 Apricot Brandy, Croissants, Crème Anglaise, Homer's French Vanilla Ice Cream
<b>KENTUCKY BOURBON BUDINO</b> 7 Italian Custard, Caramel Sauce, Whipped Cream, Ginger Snap Crumble	<b>COUNTYLINE CAMPFIRE S'MORES</b> 7 Chocolate Stout Ganache, Graham Cracker, Toasted Marshmallow
<b>A LITTLE SOMETHING</b> 4 Smaller Version of Some of Our Great Desserts. Ask Your Server For Today's Offering.	<b>HOMER'S ICE CREAM OR SORBET</b> 5 House Made Pizelles

**BEVERAGES**

COKE, DIET COKE, SPRITE..... 3.25	LA COLOMBE COFFEE..... 2.5
MEXICAN COKE..... 3.75	LAVAZZA CAPPUCCINO..... 4
SPRECHER ROOT BEER..... 4.25	LAVAZZA ESPRESSO..... 3.5
SPRECHER CREAM SODA..... 4.25	HARNEY & SONS TEA SACHETS . 2.5
SPRECHER ORANGE DREAM .. 4.25	UNSWEETENED ICED TEA..... 2.5
SPRECHER CHERRY COLA..... 4.25	VOSS, FLAT & SPARKLING WATER (SM.)..... 4
FRESHLY SQUEEZED LEMONADE..... 3.25	VOSS, FLAT & SPARKLING WATER (LG.)..... 8



CRAFT AMERICAN FARE  
CHEERFUL SPIRITS

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*Great things go together. We've made that our defining approach. From our hearty selection of unique brews, to the comfort of craft American fare and shareable plates, it's our mission to bring satisfaction close to home.*

EXECUTIVE CHEF - AHMED MORA      GENERAL MANAGER - MATTHEW HUNTER

BUFFALO GROVE, IL

**COUNTYLINE  
TAVERN**

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LUNCH



## SMALL PLATES

### TRADITIONAL MUSSELS

Fresh Mussels, White Wine, Garlic, Parsley, Red Pepper Flakes, Toasted Sesame Ginger, Fries **\$14**

### CALAMARI

Garlic, Parmesan, Lemon Gremolata, Sriracha Aioli, Sweet & Spicy Tamarind Dip **\$12**

### SHORT RIB POUTINE

Braised Short Rib, House Ale Gravy, Wisconsin White Cheddar Cheese Curds, French Fries **\$11**

### BEER CHEESE AND PRETZELS

Kentucky Style Beer Cheese, Ale Mustard, Soft Baked Pretzels **\$8**

### CHEESY DEVILS ON HORSEBACK

Medjool Dates, Stuffed with Gorgonzola, Wrapped in Bacon, Roasted Red Pepper Sauce **\$7**

### HUMMUS

Feta Cheese, Olive Oil, Tomatoes, Onion, Cured Olives, Crisp Herb Flatbread **\$8**

### SMOKED CHICKEN WINGS

Choice of Chipotle Honey Glaze, Chipotle BBQ. or Traditional Buffalo Sauce **\$12**

### DEVILED EGGS

Candied Bacon, Honey-Aleppo Seasoning **\$5**

### CHICKEN SKEWERS

Chili Plum Sauce, Ginger Cilantro Chimichurri **\$11**

### POLENTA FRIES

Cornmeal, Reggiano, Spicy Harissa Sauce **\$7**

## CHEF INSPIRED TACOS

### SANTA FE CHICKEN

Poblano Peppers, Red Onions, Chipotle Aioli, Pepperjack Cheese, Cilantro **\$4.25**

### BLACKENED SALMON

Shredded Cabbage, Avocado Cream, Pico de Gallo, Lime **\$4.5**

### CHEESEBURGER

Shredded Lettuce, Tomato, Red Onion, Special Sauce, American Cheese **\$4**



## SOUPS & GREENS

### FRENCH ONION SOUP

Caramelized Onion with Melted Emmentaler & Gruyère Cheeses **\$7**

### FRESHLY MADE SOUP OF THE DAY **\$4**

### ASIAN SALMON SALAD\*

Grilled Salmon, Crisp Wontons, Hearts of Romaine, Red, Green & Napa Cabbage, Scallions, Red Onion, Mango, Sesame Soy Dressing, Wasabi Cucumber Aioli **\$17**

### SOUTHWEST CHICKEN SALAD

Cajun Chicken Breast, Black Beans and Corn Relish, Onions, Tomatoes, Avocado, Honey Lime Vinaigrette **\$14**

### CAESAR SALAD

Hearts of Romaine, Croutons, Caesar Dressing **\$9**

### COUNTYLINE ALSATIAN SALAD

Field Greens, Sautéed Apples, Gorgonzola Cheese, Candied Walnuts, Cider Vinaigrette Dressing **\$9**

### CHOPPED SALAD

Iceberg Lettuce, Applewood Smoked Bacon, Gorgonzola Cheese, Tomatoes, Red Onions, Cucumber, Scallions, Herb Parmesan Vinaigrette **\$10**

*Add to Any Salad*

*Chicken - \$5 Shrimp - \$7 Salmon - \$7*

## PASTA

*Add a Tavern Salad, Caesar Salad or Soup of the Day for \$4*

### SHRIMP ARRABIATTA

Shrimp, Penne Pasta, Marinara, Cream, Crushed Red Pepper, Sautéed Spinach **\$13**

### CAJUN MACARONI & CHEESE

Chicken, Andouille, Applewood Smoked Bacon, Cavatappi Pasta **\$14**

### SHORT RIB STROGANOFF

Cabernet Braised Short Rib, Wild Mushroom Sauce, Papardelle Pasta, Sour Cream **\$15**



## BURGERS & SANDWICHES

*All Burgers & Sandwiches are served with a choice of Chips, Fries, or Cole Slaw.*

### ALL-AMERICAN CHEESEBURGER\*

8 oz. Angus Beef, Choice of: American, Emmental Swiss, Smoked Gouda, Pepper Jack, Gorgonzola, Sharp Cheddar, Monterey Jack, Lettuce, Tomato **\$12**

### BIG ALE PRIME BURGER\*

8 oz. Prime Beef, 90 Shilling Ale Onions, Aged Cheddar, Ale Mustard, Lettuce, Tomato, Pretzel Bun **\$15**

### SOUTHWEST TURKEY BURGER

Ground Turkey, Chipotle Aioli, Fried Corn Chips, Smoked Jalapeño Salsa Verde, Shredded Lettuce, Sharp Cheddar Cheese **\$12**

### HOUSE-MADE BLACK BEAN VEGETARIAN BURGER

Black Beans, Roasted Vegetables, Portobello, Pepper Jack Cheese, Lettuce, Tomato, Chipotle Mayo **\$11**

### PORK BELLY SLIDERS

Cripy Pork Belly, Dill Pickle, Chipotle BBQ Sauce, Creamy Coleslaw **\$11**

### HONEY MUSTARD CHICKEN

Grilled Chicken with Applewood Smoked Bacon, Monterey Jack Cheese, Red Onion, Lettuce, Tomato, Honey Mustard Sauce, Artisan Roll **\$12**

### COUNTYLINE REUBEN

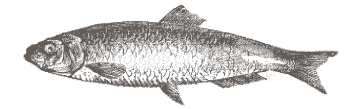
Corned Beef, Sauerkraut, Thousand Island Dressing, Emmenthal Swiss Cheese, Marble Rye **\$13**

### BEST DAMN GRILLED CHEESE EVER

Fire-Roasted Poblano Peppers, Fontina, Smoked Mozzarella, Tomato Jam, Candied Bacon **\$11**

*\*Consuming raw or undercooked meat, poultry or seafood could be hazardous to your health.*

 Signature Item  Vegetarian



## LARGE PLATES

*Add a Tavern Salad, Caesar Salad or Soup of the Day for \$4*

### CEDAR PLANK SALMON\*

Char Roasted, Fresh Thyme Wine Butter Sauce, Roasted Potatoes, Spicy Green Beans **\$18**

### BEER-BATTERED FISH & CHIPS

Fresh Haddock, Tartar Sauce, Coleslaw, Fries **\$17**

### CHICKEN POT PIE

Braised Chicken, Carrots, Celery, Onions, English Peas, Redskin Potatoes, Puff Pastry Crust **\$15**

### VEGETARIAN CHILI & SALAD

Garden Vegetables, Legumes, Tomato Sauce, Rice Medley, Parmesan, Tavern Salad **\$11**

### BANGER & MASH

Housemade Lincolnshire Sausage, Mashed Potatoes, Caramelized Onions, Ale Asylum Gravy **\$12**

## PICK THREE

**- \$12 -**

*Chef Selected Half Sandwich  
a Bowl of Soup of the Day and a Side Salad*

*Sub French Onion Soup \$2  
Ask your server for today's selection*

## CHEF FEATURES

### BABY BACK RIBS

House-Smoked Baby Back Ribs, Corn on the Cob, Cole Slaw

**\$16**

**ASK YOUR SERVER ABOUT  
UPCOMING EVENTS!!!**