



THE COLLECTIVE

SUMMER MENU



SHAREABLES

COLLECTIVE NACHOS

pulled pork or chicken, bbq beans, tomatoes, onions, black olives, topped with Cowboy Candy jalapenos, creamy queso, and shredded sharp cheddar, salsa and sour cream served on side.

GLAZED MEATBALLS

our house made meatballs simmered & glazed in Dijon Chili Sauce & Apricot Jam nestled in a puff pastry

FRIED CAPRESE

fried green tomatoes and breaded mozzarella garnished with basil remoulade and balsamic glaze

CHIPS & DIPS

the perfect duo of waffle chips served with a side of pimento cheese, and buffalo cheese

PORTABELLA MUSHROOMS

sliced & deep fried to a crispy gold brown served with ranch

CHARCUTERIE BOARD

seasonal pickled vegetables, dried fruit, gourmet meats, and cheeses. served with Lavash bread

SALADS & SUCH

GRILLED CHICKEN CAESAR SALAD

grilled chicken atop chopped romaine with parmesan cheese, & croutons served with caesar dressing

CLUB SALAD

mixed greens topped with ham, turkey, bacon, tomato, cucumber, cherry tomatoes topped with shredded cheese, & your choice of dressing.

PANZANELLA SALAD

charred sweet corn, tri colored cherry tomatoes, pearls of mozzarella, fresh basil tossed with house made Italian style croutons in a Dijon mustard balsamic topped with sliced avocado on a bed of mixed greens

PEACH ARUGULA FLATBREAD

layered mozzarella cheese, arugula, & grilled peaches drizzled with pesto, and balsamic



SMALL FARE

Choice of one side

Make any sandwich FANCY by adding cheese, sautéed mushrooms, sautéed onions, jalapenos, mango avocado salsa, slaw, or bacon - \$0.99 each

COLLECTIVE CLUB

ham, turkey, & bacon layered with cheddar, swiss, lettuce, tomato, & mayo served on toasted wheatberry bread

SINGLE

BURGER IN THE HOUSE

DOUBLE

hand pattied and grilled. topped with lettuce, onion, on a toasted Brioche bun

WILD GAME SANDWICH

PESTO CHICKEN SANDWICH

served on brioche bun with mozzarella topped with pesto and tomato

GOURMET FRIED BOLOGNA

thick sliced bologna topped with spicy brown mustard, mayo, bread & butter pickles and swiss cheese on sourdough

SWEET & SAVORY STACKS

fried chicken layered between sweet potato waffles smothered in butter & pure maple syrup.

STREET TACOS

3 corn tortillas, your choice of brisket, shredded chicken, or shrimp tossed in our citrus cumin blend. topped with lime cilantro slaw served with chips and salsa.

SIDES

Sweet Potato Fries	Apple Cabbage Slaw
Fresh Fries	Chow Chow
House chips	Side salad
Asparagus	Side feature of the day

Salad Dressing options:

Ranch, Blue Cheese, Honey Mustard, French, Raspberry Vinaigrette, 1000 Island, Caesar



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LARGE FARE

*Served with Chef Spuds and root veggies

VEGETABLE WELLINGTON

puff pastry stuffed with a perfect combination of roasted seasonal veggies. tossed in olive oil and topped with feta cheese and seasoned tomato coulee. served with chow chow.

WHISKEY GLAZED FLAT IRON STEAK

*aged whiskey marinated flat iron steak seasoned with our house blend of spices. topped with creamy blue cheese horseradish. **

SMOKED BEEF BRISKET

*smoked and smothered in bbq sauce. garnished with our Cowboy Candy. **

GRILLED CHICKEN

*honey citrus marinated chicken topped with grilled tomato and white cheddar cheese. **

SHRIMP & GRITS

old fashioned grits served with bacon infused shrimp, topped with red onion. served with grilled garlic toast.

GRILLED SALMON

*8 oz Atlantic Salmon broiled and brushed with orange marmalade and smoked paprika. **

AHI TUNA

sesame encrusted, pan seared ahi tuna with mango avocado salsa. served with chow chow and choice of one side.



KIDS

Served with applesauce or french fries

GRILLED CHEESE

HAMBURGER

MAC & CHEESE

CHICKEN TENDERS

PB & J

can be grilled

SWEETS

We use only fresh ingredients so sweets rotate. Ask your server about "all the things".

MASON JAR DESSERTS

DESSERT CHARCUTERIE BOARD

STRAWBERRY CAKE

5 layers of fresh strawberry goodness with cream cheese icing.



**THE
COLLECTIVE**



BRUNCH

*Served on Sundays only from 10am - 3pm

SCRAMBLED EGGS

BISCUITS

SAUSAGE GRAVY

CHOCOLATE GRAVY

BACON

SAUSAGE

WAFFLES WITH PURE MAPLE SYRUP

OATMEAL

CINNAMON ROLLS

GREEK YOGURT

GRANOLA

BRUNCH FEATURE