



ALCHEMY



1980 ATWOOD AVENUE

TAKE OUT ORDERS WELCOME ∞ EVERYDAY 11:30 AM – BAR TIME

PLEASE NOTE: CASH OR CHECKS ONLY PLEASE – ATM ON SITE - APOLOGIES, NO SEPARATE CHECKS

V= VEGETARIAN

VG= VEGAN

PG= PREPARED WITHOUT GLUTEN

IN THE SPIRIT OF FULL DISCLOSURE: OUR KITCHEN PREPARES ITEMS THAT CONTAIN TREE NUTS AND IS NOT “CERTIFIED GLUTEN FREE.”

SMALL PLATES

SOUP – FRESH SOUPS PREPARED IN HOUSE - ASK YOUR SERVER FOR DETAILS 6.00 – OFTEN V/VG

BATCH BAKEHOUSE GRILLED BREAD – CHANGES FREQUENTLY, SEE CHALKBOARD – 8.00 V

SWEET POTATO FRIES – TWICE FRIED SWEET POTATOES WITH TARRAGON MAYO
AND LOCAL JALAPENO BLACKBERRY JAM – 8.50 V**

BUFFALO WINGS – LOCAL WINGS WITH BOURBON COCOA BUFFALO SAUCE, TOPPED WITH CARR VALLEY GORGONZOLA AND PICKLED RED ONION – 11.50

BURGERS & SANDWICHES

ALL SERVED WITH A CHOICE OF SIDE (LISTED ON BACK)

SUBSTITUTE A NATURES BAKERY TOFU WALNUT BURGER FOR NO CHARGE VG/PG

APPLE RUM BURGER – 1/3 LB GRASS-FED GROUND BEEF BURGER WITH SWEET ONION RUM RELISH, LETTUCE, TOMATO AND WISCO CHEDDAR– 12.00**

DRESS IT UP- HABANERO BASIL AIOLI, RED ONION AND HOUSE MADE PICKLES – DELUXE 13.00**

ZAREMBA BURGER - - 1/3 LB GRASS-FED GROUND BEEF BURGER WITH SWISS, TOMATO, BACON, GREEN OLIVE AND SHALLOT SALAD AND GORGONZOLA HERB DRESSING– 12.00**

TIN SHACK SMOKEHOUSE BURGER - NORTHSTAR BISON WITH SMOKED AND CARAMELIZED ONIONS, TOMATO, GREEN PEPPERCORN AIOLI**, BACON, MIXED GREENS AND MUISTEN– 13.00**

THE HOUSE BOAT - BRINED, BLACKENED AND GRILLED CHICKEN BREAST, WITH HABANERO BASIL AIOLI, JALAPENO RELISH, TOMATO, GREENS AND CARR VALLEY GORGONZOLA – 12.00**

STUFFED GRILLED CHEESE – BROCCOLI, ROASTED CARROTS, TOMATO, RED ONION CHEDDAR AND SWISS WITH CILANTRO PESTO SAUCE ON TOASTED SOURDOUGH – 10.50 V

KIDS GRILLED CHEESE –CHEDDAR AND SWISS ON TOASTED SOURDOUGH– 7.00 V

BELLA - PORTABELLA MUSHROOMS BALSAMIC GLAZED AND GRILLED, SERVED ON A ROLL WITH GORGONZOLA RANCH, FRIED LEEKS, TOMATO, LEAF LETTUCE AND SWISS CHEESE – 11.00 V

KIMCHI REUBEN –CORNERED BEEF BRISKET WITH SWISS CHEESE, KIMCHI AND LEMON GINGER RUSSIAN DRESSING ON TOASTED CARAWAY RYE – 12.50

****ACCORDING TO THE DEPARTMENT OF PUBLIC HEALTH, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, EGG OR SEAFOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESS****





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ENTREES

HICKORY BOURBON BABY BACK RIBS

VINDICATOR BRAND HALF RACK PORK RIBS WITH HOUSE MADE HICKORY-BOURBON BBQ SAUCE, ALCHEMY FRIES AND GREEN BEANS – 15.00

COCONUT CURRY

SAUTÉED LEEKS, RED PEPPER, CARROT AND ONION WITH SWEET POTATO AND BUTTERNUT SQUASH TOSSED IN SWEET YELLOW CURRY, SERVED OVER BASMATI RICE. TOPPED WITH BASIL YOGURT SAUCE –
12.00 *PG/VG W/O YOGURT SAUCE*

WHITE FISH TACOS

CORNMEAL BREADED AND FRIED ALASKAN SOLE ON FLOUR TORTILLAS WITH ARUGULA, HOUSE PICO, AND HABANERO BASIL AIOLI
\$12.00

FRIDAY ONLY

FISH FRY – 12 OZ. BEER BATTERED AND FRIED ICELANDIC COD LOIN WITH
RED PEPPER TARTAR, COLESLAW AND CARAWAY RYE

SERVED WITH A CHOICE OF ALCHEMY FRIES OR WASABI GREEN BEANS – 14.25

SIDES – 5.00 A LA CARTE

HOUSE MADE ALCHEMY FRIES *VG*

SEASONAL SALAD *VG/PG*

WASABI GREEN BEANS *VG/PG W/O SEEDS*

DESSERTS BY LOOKING GLASS BAKERY - SEE THE BOARD OR ASK YOUR SERVER FOR DETAILS

THANKS TO ALL THE LOCAL FARMERS, BAKERS, FOOD PRODUCERS, BREWERS, ARTISTS AND MUSICIANS WHO PROVIDE FOR US,
AND TO YOU, FOR SUPPORTING THEM

APOLOGIES, WE DO NOT ACCEPT CREDIT CARDS AND CANNOT PROVIDE SEPARATE CHECKS – ATM ON SITE



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