



# David Reay's

MODERN DINER + TAVERN

## APPETIZERS

<b>CHEESE CURDS</b> Hand-cut & battered white cheddar cheese curds; served with choice of ranch, marinara or paprika-lime aioli	<b>\$12</b>	<b>NACHOS</b> Deep-fried tortilla chips, beer cheese queso, shredded cheddar, tomato, black beans, jalapeños & green onions; served with sour cream and salsa on the side. <i>Add: crack chicken \$3.50</i> <i>Add: beef \$3.00</i>	<b>\$12</b>	<b>CAULIFLOWER WINGS</b> Crispy cauliflower wings tossed with buffalo, bbq or garlic parmesan sauce; served with celery and ranch.	<b>\$13</b>
<b>CAJUN COD BITES</b> Hand-cut, Cajun-seasoned, dry batter-fried cod bites; served with chipotle ranch or tartar sauce.	<b>\$13</b>	<b>CHICKEN WINGS</b> (5) <b>\$9</b> (10) <b>\$14</b> Bone-in wings. Sauce options: Buffalo, BBQ, Garlic Parmesan		<b>COCONUT SHRIMP</b> Jumbo batter-fried coconut shrimp; served with a side of spicy orange marmalade.	<b>\$12</b>
<b>SPINACH &amp; ARTICHOKE DIP</b> Spinach, artichokes, house four cheese blend; served with pita chips.	<b>\$12</b>				

## David Reay's SIGNATURE DISHES

Sides are included in all Signature Dish entrees. Substitutions can be made upon request but may incur additional charges.

<b>LEMON PEPPER SALMON</b> Served on a bed of rice with choice of seasonal veggies.	<b>\$17</b>	<b>GOURMET MAC &amp; CHEESE</b> Cavatappi noodles & cream sauce made with cheddar, parmesan, mozzarella and feta; served with garlic toast points and a garden salad with choice of dressing <i>Add: grilled, crispy or crack chicken \$3.50</i> <i>Add salmon \$5.00</i> <i>*GF: substitute fusilli noodles without garlic toast points \$2.00</i>	<b>\$13.50</b>	<b>CHICKEN &amp; WAFFLES</b> Belgian waffle topped with crispy chicken, butter, powdered sugar, candied pecans and bacon; served with maple syrup.	<b>\$15</b>
<b>FISH &amp; CHIPS</b> 2 fillets <b>\$13</b> 3 fillets <b>\$16</b> Batter-fried 4 oz cod fillets served with battered French fries, house coleslaw and a dinner roll.		<b>THE COMFORT BOWL</b> Grilled or crispy chicken served on a bed of mashed potatoes with choice of beef gravy or beer cheese queso, bacon, corn, cheddar, and green onions in a sourdough bread bowl; with a garden salad and choice of dressing.	<b>\$14</b>	<b>PESTO &amp; ARTICHOKE FETTUCCINE ALFREDDO</b> Fettuccine noodles tossed with House Alfredo sauce, pesto, artichokes & cherry tomatoes; served with garlic toast points & a garden salad with choice of dressing. <i>Add: grilled, crispy or crack chicken \$3.50</i> <i>Add salmon \$5.00</i> <i>*GF: substitute fusilli noodles without garlic toast points \$2.00</i>	<b>\$15</b>
<b>CLASSIC POT ROAST</b> Chuck roast topped with beef gravy, with potatoes, onions and glazed carrots on the side. Served with a garden salad, choice of dressing and a dinner roll. <i>*GF: request no gravy</i>	<b>\$16</b>				

## BURGERS, SANDWICHES, TACOS, WRAPS

All Burgers, Sandwiches, Tacos & Wraps include choice of battered French fries, cottage cheese or mashed potatoes & gravy.  
*\*GF: All burgers & sandwiches can be GF by requesting Hilltop Hearth GF bun. \$2.00*

<b>TREMPEALEAU HOTEL WALNUT BURGER</b> Walnut burger topped with pepper jack cheese, herb aioli, lettuce, tomato, and avocado on a brioche bun. <i>Add bacon \$2.00</i>	<b>\$14</b>	<b>CHICKEN BACON SWISS</b> Grilled or crispy chicken topped with bacon, Swiss, lettuce, tomato, & pickles on a brioche bun. <i>GF: choose grilled chicken</i>	<b>\$13</b>	<b>CHICKEN BACON RANCH WRAP</b> Grilled or crispy chicken, bacon, avocado, ranch, lettuce, tomato, onions & cheddar in a tomato basil tortilla.	<b>\$13.50</b>
<b>THE DASH BURGER</b> A classic burger topped with cheddar, mayo, lettuce, tomato, onion and pickles on a brioche bun. <i>Add bacon \$2.00</i>	<b>\$13</b>	<b>CRANAPPLE CHICKEN SALAD</b> Homemade chicken salad with celery, apples, dried cranberries, onions, topped with lettuce and tomato on wheatberry bread.	<b>\$13</b>	<b>SOUTHWEST WRAP</b> Cajun-seasoned grilled or crispy chicken, lettuce, tomato, black beans, corn, pepper jack and cajun ranch in a tomato basil tortilla.	<b>\$13</b>
<b>SOUTHERN HOSPITALITY BURGER</b> Fresh Braveheart burger topped with cheddar, brown sugar BBQ sauce, bacon, jalapeños and caramelized onions on a brioche bun.	<b>\$13</b>	<b>BLT</b> Bacon, lettuce, tomato & mayo on choice of Texas toast or wheatberry bread.	<b>\$11</b>	<b>BUFFALO CHICKEN WRAP</b> Grilled or crispy chicken tossed in buffalo sauce, lettuce, tomato, pepper Jack & roasted red pepper cream cheese in a tomato basil tortilla.	<b>\$13</b>
<b>PATTY MELT</b> Fresh braveheart burger topped with caramelized onions, swiss cheese, cheddar cheese, dijon mustard, and garlic aioli; served on wheatberry bread.	<b>\$13</b>	<b>REUBEN</b> Sliced corn beef, sauerkraut, and Russian dressing; served on rye bread.	<b>\$13</b>	<b>FISH TACOS</b> Cajun battered cod, lettuce, banana pepper pico, pepper-jack cheese, and cajun ranch served on 3 flour tortillas.	<b>\$14</b>
		<b>MISSISSIPPI CRACK CHICKEN</b> Slow-cooked chicken tossed with cream cheese, ranch and chopped bacon; topped with banana peppers & served on a brioche bun.	<b>\$13</b>		

\*Consuming raw or undercooked foods may increase your chance of a food borne illness, especially if you have certain medical conditions.



# SALADS, FLATBREADS, BOWLS

GF: Fresh Gourmet Salads can be GF by requesting no croutons, choosing grilled chicken  
Gluten Free Flatbread option \$3

## SUNBURST SALAD \$13

Mixed greens, candied pecans, mandarin oranges, apple slices, feta & blueberry Dijon vinaigrette.

## AVOCADO CAESAR SALAD \$13

Chopped romaine, croutons, avocado, tomato, parmesan & tossed with Caesar dressing.

## THE MODERN COBB SALAD \$17

Mixed greens, grilled or crispy chicken, feta, bacon, avocado, corn, cucumber, cherry tomatoes, hard-boiled egg & ranch.

## THREE CHEESE PESTO

### SPINACH FLATBREAD \$13

Toasted flatbread topped with house Alfredo sauce, spinach, mozzarella, Parmesan, feta, pesto sauce & crushed red pepper.

### MARGHERITA FLATBREAD \$13

Flatbread topped with marinara, mozzarella, tomatoes, Italian seasoning, finished with a balsamic glaze drizzle.

### BBQ CHICKEN FLATBREAD \$13

Flatbread topped with BBQ sauce, diced red onion, grilled chicken, mozzarella & pepperjack cheese.

## HEALTHY BOWLS

All Healthy Bowls are served with your choice of miso ginger dressing or citrus soy sauce.

*Jasmine rice topped with corn, black beans, edamame, roasted red peppers, cucumbers & organic carrots.*

### VEGGIE BOWL \$13.50

### GRILLED CHICKEN BOWL \$17

### SALMON BOWL \$18

## David Reay's CHOOSE TWO

AVAILABLE MONDAY-FRIDAY, 11 A.M.-4 P.M.

COMBINE ANY TWO \$13

Combine any two of these half-size portions from the options in this section to create a meal combination just right for you!

### 1/2 SUNBURST SALAD

Mixed greens, candied pecans, mandarin oranges, apple slices, feta, blueberry Dijon vinaigrette.

### 1/2 AVOCADO CAESAR SALAD

Chopped romaine, croutons, avocado, tomato, Parmesan, tossed with Caesar dressing.

### 1/2 MODERN COBB SALAD

Mixed greens, feta, bacon, avocado, corn, cucumber, hard-boiled eggs, ranch dressing.

### 1/2 CRANAPPLE CHICKEN SALAD

Homemade chicken salad with celery, apples, dried cranberries, onions, lettuce & tomato on wheatberry bread.

### 1/2 MISSISSIPPI CRACK CHICKEN

Slow-cooked chicken with cream cheese, ranch, chopped bacon, banana peppers served on toasted wheatberry bread or Texas toast.

### 1/2 BLT

Bacon-lettuce-tomato and mayo on your choice of Texas toast or wheatberry bread.

### 1/2 ORDER OF NACHOS

Deep-fried tortilla chips, beer cheese queso, shredded cheddar, tomato, black beans, jalapeños & green onions; served with sour cream and salsa on the side.

### 1/2 MAC & CHEESE ENTREE

Cavatappi noodles & Alfredo sauce made with cheddar, Parmesan, mozzarella & feta.

### CUP OF SOUP OF THE DAY

Your choice of a cup of one of the three choices available today.

## SOUP

CUP OF SOUP \$4 | BOWL OF SOUP \$7 | BREAD BOWL OF SOUP \$10

## Top It Off with DESSERT!

### NEW YORK CHEESECAKE

\$9

### THE PEARL ICE CREAM SUNDAE

\$7

### GLUTEN FREE CHOCOLATE CAKE

\$7

### ROOT BEER FLOAT

\$7

### THE PEARL ICE CREAM

\$3

Scoop of The Pearl vanilla ice cream and 1919 Root Beer

By the scoop.

## SIDES

### SIDE DISHES:

FRENCH FRIES, COLESLAW, COTTAGE CHEESE, MASHED POTATOES & GRAVY

### PREMIUM SIDE DISHES:

GARDEN SALAD, SWEET POTATO FRIES, SEASONAL VEGETABLES, MAC & CHEESE, CUP OF SOUP

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