



Chef' s Menu

Parmesan Truffle Fries - \$5

Skin on fries served with house made spicy ketchup and roasted garlic aioli

Arancini Balls - \$8

Deep fried balls of parmesan, and prosciutto flavored risotto served with a spicy aioli

Middletown Burger - \$12

8 oz. of 80/20 on toasted bun, topped with blue cheese, purple onion and served with seasoned french fries.

Add a patty \$8 Add bacon \$2 Add Spicy japaleno and bacon mix \$3

Fried Green Tomatoes - \$9

Crusted with Panko and served with a brandy tomato cream sauce. Finished with a drizzle of basil oil.

Grilled Artichoke Hearts - \$7

Two hearts grilled, halved and served on a sundried tomato puree and a garlic aioli dipping sauce

Calamari - \$10

Tender crispy calamari topped with a house made hot chili sauce served on a bed of frisee tossed in lemon vinaigrette with side of caper aioli

Baked Brie - \$15

6 inch baked french brie topped with a house made seasonal fruit compote and served with toasted crostinis

PEI Mussels - \$18/half order \$9

Steamed in white wine with garlic, shallots, thyme, hand crushed tomatoes, capers and fresh parsley served with grilled rustic rosemary bread

Coconut Shrimp - \$13

Five large crispy coconut shrimp served over greens with a passionfruit habanero sauce

Housemade Lasagna - \$13

Our Bolognese sauce layered with fresh pasta, ricotta, mozzarella, & parmesan served with a spring mix salad

Mediterranean Board - \$15

Housemade hummus, Jajek (Greek yogurt, Cucumber, Garlic & Mint) and Dolma (Grape leaves stuffed with brown rice Onion & Garlic). With Mediterranean olive medley, sprinkled with Feta cheese and served with toasted Pita bread.

eat

BITES *served until 9pm Tuesday – Thursday, 10 PM Fri and Sat / Please place order at bar.*

- Spicy BBQ braised meatballs** – ramekin of BBQ meatballs served with a side of jalapeño cornbread 12
- Charcuterie combo board** - house pickled vegetables, salami, aged Vermont cheddar cheese, crackers & Dijon mustard 18
- Caprese** - fresh basil, Roma tomato, Buffalo mozzarella, drizzled with aged balsamic & EVOO 10
- Bruschetta** - fresh tomato, Kalamata, roasted peppers, feta, basil, balsamic, olive oil & garlic 10
- Prosciutto wrapped dates** - stuffed w/ blue cheese served w/ a balsamic-cabernet reduction 10
- Greek salad** – spring greens, olives, feta, tomatoes tossed in a house made lemon vinaigrette 12
Add prosciutto 4 chicken 3
- Steaming artichoke & crab tapenade** – with toasted crostinis 10
- 3 Cheese** - French brie, seasonal goat cheese, aged white cheddar served with crackers, almonds, dried cranberries, and organic honey 14
- Smoked salmon** – served with a lemon-caper cream cheese and a side of crackers 13
- Deviled Eggs** - Four topped with crispy bacon, ground cornichons and Hungarian paprika 8

oven baked flatbreads

Sundried tomatoes, artichoke hearts, & kalamata olives, topped with goat cheese
or

Gorgonzola, Bartlett pear, pancetta, & shaved purple onions
or

Chicken, house made pesto, sundried tomatoes, mozzarella cheese & shaved purple onions

16

Grilled cheese & sliders

Spicy Grilled Cheese

Sharp cheddar cheese layered with bacon, roasted onion and jalapeño, on sour dough

10

BBQ Pulled Pork Sliders

Pulled pork braised in San Diego IPA, zesty horseradish coleslaw & tangy house BBQ sauce

10

Buffalo Chicken sliders

Slow cooked chicken tossed in a spicy buffalo sauce & topped with a blue cheese slaw

10

Gourmet Cheese Board

4-Year Aged Gouda, Holland

Cow milk – Delicate with a brittle texture, butterscotch notes, and alternating aromas of whiskey and pecan.

Gruyere, Switzerland

Cow Milk – *Hard* texture; aged for 1 year and has a smooth texture. Rich, beefy flavors are tempered by hints of apples and pears.

Taleggio, Italy

Cow milk – is a semi-soft, washed-rind cheese from the Valtaleggio region in northern Italy, near Lombardy. It is characteristically aromatic yet mild in flavor and features tangy, meaty notes with a fruity finish.

Midnight Moon, Humboldt, California

Goat milk – a semi-firm Chevre made in Holland and aged for 12 months naturally producing a slight crunch of protein crystals. Flavor is nutty with brown butter notes and a caramel finish.

*Served with toasted baguettes, crackers, almonds, dried cranberries & organic honey

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 warehouse favorites

Please place order at bar. Thank you!

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