

## STARTERS

### SOFT PRETZEL > 7.00

sea salt, cheese sauce & house-made mustard

### AXE NACHOS > 10.00

fresh tortilla chips, cheddar & jack cheese, pickled jalapeño, olives, tomatoes, shredded lettuce, green onions, salsa & sour cream

*Add chicken, black beans or pulled pork +3, add 4 oz top sirloin +7*

### GARLIC CHEESE FRIES > 9.00

cheddar & jack cheese, garlic, house-made cheese sauce

*Add chicken or pulled pork +3, add 4 oz top sirloin +7*

### SALSA CON QUESO > 8.00

fresh tortilla chips, cheese sauce, salsa, green onions, queso fresco

### CHEDDAR JALAPENO GRIT FRIES > 8.00

served with verde ranch

### CORNMEAL CRUSTED ARTICHOKE HEARTS > 8.00

organic greens, kalamata olives & herbed lemon aioli

### BUFFALO CAULIFLOWER > 8.00

organic greens, diced celery, bleu cheese crumbles & dressing

## SALADS & SOUP

*Dressings: ranch, bleu cheese, caesar, 1000 island, house vinaigrette, sesame-ginger vinaigrette, tahini vinaigrette*

### SMOKED SALMON CHOWDER > SMALL - 6.00 / LARGE - 9.00

smoked salmon, clams & bacon, served with toasted baguette

*Add side salad +4*

### SOUP OF THE DAY > SMALL - 5.00 / LARGE - 7.00

ask your server; served with toasted baguette

*Add side salad +4*

### GREEN SALAD > SMALL - 5.00 / LARGE - 7.00

organic greens, cabbage, carrots, queso fresco

### CAESAR > SMALL - 7.00 / LARGE - 10.00

organic romaine, parmesan, croutons, house-made caesar dressing

### PICKLED CAPRESE > 12.00

organic greens, pickled heirloom tomatoes, kalamatas, pickled red onion, fresh mozzarella, basil, marionberry-balsamic reduction

### MEDITERRANEAN SALAD > 13.00

organic greens, kalamata olives, diced tomato, artichoke hearts, cucumber, feta, pickled red onion & tahini vinaigrette

*Add to any salad:*

*grilled chicken or smoked salmon +6, 4 oz top sirloin +7, avocado +1*

## TACOS

### AXE TACOS > 4.00 EACH / TWO FOR 7.00

corn tortillas filled with: pork, chicken, or black beans & cheese. Topped with cabbage, carrots, green onions, queso fresco & sour cream, served with salsa

### CRISPY PORK BELLY > TWO FOR 9.00

apple slaw, sriracha aioli, green onions, queso fresco & salsa

### SHRIMP CEVICHE > TWO FOR 9.00

citrus marinated shrimp, diced tomato, red onion, cucumber, cilantro, avocado, blistered serrano chiles, crema & lime

## BURGERS

*Served with fries, side salad or cup of soup.*

*Add Swiss, Bleu Cheese, Tillamook Sharp White Cheddar or Avocado +1, Add Bacon +2*

*All burgers served with lettuce, tomato, pickles, onions, Dijon & mayo*

### AXE BURGER > 13.00

### MUSHROOM SWISS BURGER > 15.00

sautéed mushrooms & swiss cheese

### "BEAR" BURGER > 16.00

bacon, Swiss, Tillamook sharp white cheddar, sautéed mushrooms & caramelized onions

### VEGGIE BURGER > 14.00

house recipe vegan patty

*Vegan option served on sourdough*

## SANDWICHES

*Served with fries, side salad or cup of soup*

### BBQ PULLED PORK SANDWICH > 13.00

slow-cooked pork, house-made bbq sauce, apple slaw

### FIDDLE REUBEN > 13.00

slow braised corned beef or tempeh with Swiss cheese, sauerkraut & 1000 island on grilled rye

### BUFFALO CAULIFLOWER SANDWICH > 13.00

fried cauliflower steak, buffalo sauce, melted bleu cheese crumbles, lettuce, tomato & bleu cheese dressing

### AXE FRIED CHICKEN SANDWICH > 14.00

lightly battered & fried chicken breast, sriracha aioli, organic pickles & apple slaw

### CGBT > 14.00

braised collard greens, crispy pork belly, pickled heirloom tomato & herbed lemon aioli on toasted sourdough

## ENTRÉES

### SHRIMP & GRITS > 16.00

garlic & black pepper shrimp, cheddar jalapeño grit cake, braised collard greens, bacon vinaigrette, diced tomato, green onion & queso fresco

### VERDE ROASTED VEGGIE RICE BOWL > 15.00

roasted seasonal vegetables, black beans, rice, cheddar & jack cheese, diced tomato, pickled red onion, avocado, cilantro & crema

### COFFEE RUBBED TOP SIRLOIN > 19.00

chipotle sweet potato mash, grilled asparagus, chimichurri

### MAC & CHEESE > SMALL - 5.00 / LARGE - 8.00

penne pasta with house-made cheese sauce

*Add pork belly +3/+4*

*Add asparagus +1/+2*

*Add bacon +2/+3*

*Add buffalo cauliflower +2/+3*

*\*We serve hamburgers and eggs cooked to order and dressings containing raw egg. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. These foods may also be quite delicious.*

ALL INGREDIENTS SOURCED LOCALLY WHEN POSSIBLE  
OUR BEEF IS LOCAL, FREE-RANGE & CHARBROILED MEDIUM RARE  
A GRATUITY OF 18% WILL BE ADDED FOR PARTIES OF SIX OR MORE  
A CHARGE OF 50¢ PER ITEM WILL BE ADDED TO TAKE-OUT ORDERS

## BEER, CIDER, WINE & SPIRITS

ask your server about our rotating selection of micro-brews, ciders, wine, and drink specials

## SODA, JUICE , COFFEE & TEA

Coffee - 2.00

Tea - 2.00

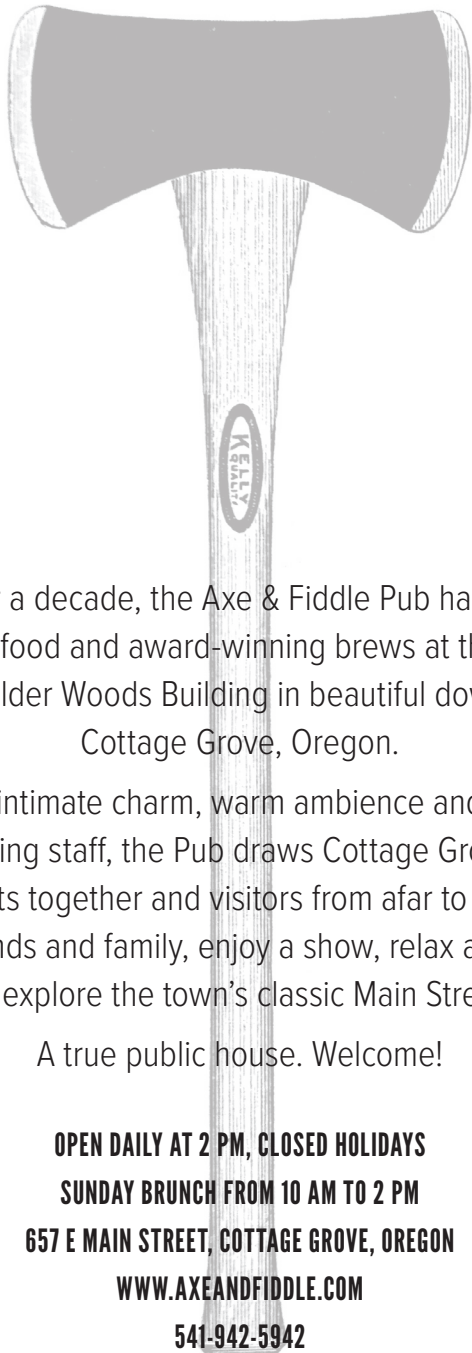
Steelhead Root Beer - 3.50

“Q” Ginger Beer - 3.50

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale - 1.50

Juice- 2.00

cranberry, orange, tomato, grapefruit, pineapple



For over a decade, the Axe & Fiddle Pub has offered delicious food and award-winning brews at the historic Burkholder Woods Building in beautiful downtown Cottage Grove, Oregon.

With it's intimate charm, warm ambience and friendly, welcoming staff, the Pub draws Cottage Grove area residents together and visitors from afar to connect with friends and family, enjoy a show, relax after work or explore the town's classic Main Street.

A true public house. Welcome!

**OPEN DAILY AT 2 PM, CLOSED HOLIDAYS**

**SUNDAY BRUNCH FROM 10 AM TO 2 PM**

**657 E MAIN STREET, COTTAGE GROVE, OREGON**

**WWW.AXEANDFIDDLE.COM**

**541-942-5942**

THE  
**AXE & FIDDLE**  
PUBLIC HOUSE