

STARTERS

SOFT PRETZEL > 7.00

sea salt, cheese sauce & house-made mustard

SPINACH-ARTICHOKE DIP > 9.00

served warm, with fresh tortilla chips

PAN-FRIED BRUSSEL SPROUTS > 8.00

pan fried in butter with garlic & a hint of chili flake

POPCORN CAULIFLOWER > 8.00

breaded cauliflower, organic greens, choice of two dipping sauces

CORNMEAL CRUSTED ARTICHOKE HEARTS > 8.00

over organic greens with a lemon-herb aioli

NORTHWEST POUTINE > 10.00

garlic herb fries topped with cheese curds & a mixed mushroom gravy

Add pulled pork +3, add 5 oz Tri-tip +7

GARLIC CHEESE FRIES > 9.00

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

Add chicken or pulled pork +3, add 5 oz tri-tip steak +7

AXE NACHOS > 10.00

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

Add chicken, pulled pork or black beans +3, add 5 oz tri-tip steak +7

AXE TACOS > 4.00 EACH / TWO FOR 7.00

corn tortillas filled with choice of: pork, chicken or black beans & cheese, then topped with cabbage, carrots, green onions, queso fresco & sour cream, served with choice of house salsa or verde salsa

SEARED AHI TACOS > 10.00

two tacos filled with seared rare ahi tuna & soy ginger slaw, topped with crema, toasted sesame seeds & cilantro

SALADS & SOUP

Dressings: Ranch, Bleu Cheese, Caesar, 1000 Island, House Vinaigrette, Sesame-Ginger 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 - 8.00

ask your server; served with toasted baguette

Add side salad +4

ROASTED BEET SALAD > 13.00

organic mixed greens, roasted beets, candied hazelnuts, pickled red onion, crumbled chevre & a balsamic reduction

CAESAR > SMALL - 8.00 / LARGE - 10.00

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

AXE HOUSE SALAD > SMALL - 8.00 / LARGE - 10.00

organic mixed greens, cabbage, carrots, diced tomatoes, black olives, sliced red onions, queso fresco & choice of dressing

Add to any salad:

grilled chicken or smoked salmon +6, 5 oz tri-tip steak +7, avocado +2

**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.*

BURGERS

Served with fries, side salad or cup of soup.

All burgers served with lettuce, tomato, pickles, onions, dijon & mayo

Add Tillamook Sharp White Cheddar, Swiss or Bleu Cheese +1

Add Bacon or Avocado +2

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 > 14.00

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

REMIX THE BEET GRILLED CHEESE > 12.00

herbed goat cheese spread, roasted beet slices, fresh spinach, pickled red onions & balsamic reduction on grilled sourdough

AXE FRIED CHICKEN SANDWICH > 14.00

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

BLTA > 12.00

thick sliced bacon, lettuce, tomato & avocado with a lemon-herb aioli, served on toasted sourdough

ENTRÉES

RED WINE MARINATED TRI-TIP > 20.00

grilled 10 oz tri-tip, white cheddar mashed potatoes, pan fried garlic brussel sprouts, topped with a mixed mushroom gravy

COFFEE CRUSTED AHI > 19.00

coffee crusted ahi steak, grilled rare, served over cauliflower rice, sautéed spinach & maple glazed carrots, garnished with a sriracha aioli drizzle, pickled red onions, toasted sesame seeds & cilantro

MUSHROOM STROGANOFF > 16.00

seasonal mixed mushrooms sautéed with garlic & caramelized onions in a cream sauce, served over radiatori pasta

Add 5 oz. red wine marinated tri-tip +7, add grilled chicken breast +6

MAC & CHEESE > SMALL - 6.00 / LARGE - 9.00

radiatori pasta with house-made cheese sauce

Add crispy brussels sprouts +2/+3

Add a grilled chicken breast +6

Add popcorn cauliflower +2/+3

Add bacon +3/+4

OUR BEEF IS 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

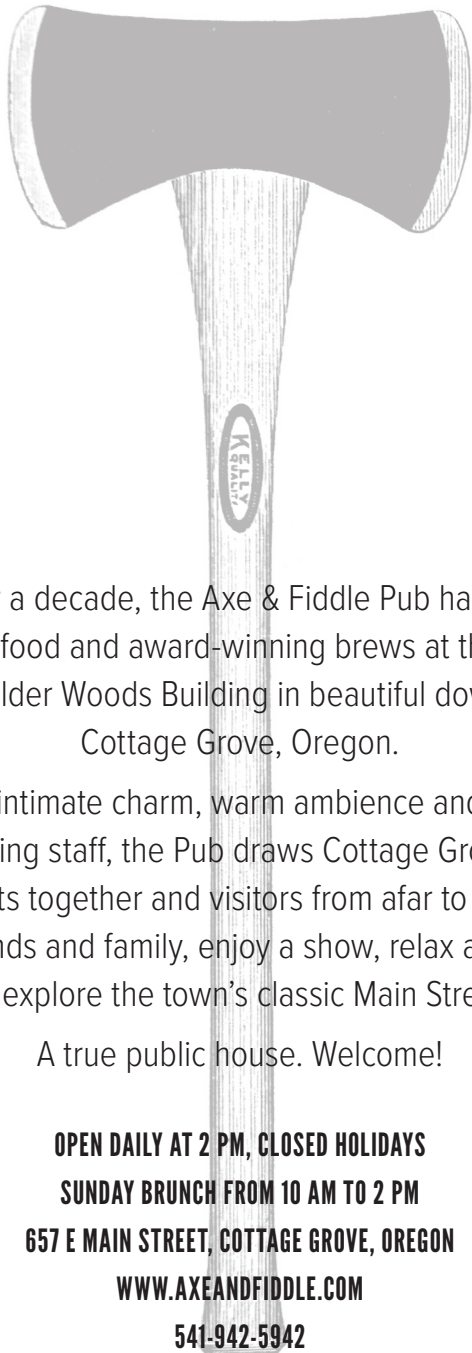
Steelhead Root Beer - 3.50

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