

STARTERS

SOFT PRETZEL ➤ ONE - 5.00 / TWO - 9.00

sea salt, and a side cheese sauce

SPINACH-ARTICHOKE DIP ➤ 9.00

served warm, with fresh tortilla chips

FRIED CHEESE CURDS ➤ 9.00

served with housemade vodka sauce

POPCORN CAULIFLOWER ➤ 8.00

breaded cauliflower, organic greens, choice of two dipping sauces

CORNMEAL CRUSTED ARTICHOKE HEARTS ➤ 8.00

served over organic greens with a lemon-herb aioli

GARLIC CHEESE FRIES ➤ 9.00

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

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

AXE NACHOS ➤ 11.00

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

Add avocado +2, chicken, pulled pork +3, 4oz top sirloin 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 a choice of salsa rojo or salsa verde

BLACKENED MAHI MAHI TACOS ➤ 10.00

two tacos filled with pan seared Mahi Mahi, creamy verde slaw, pickled red onions, toasted pepitas, and crema

SALADS & SOUP

Dressings: Ranch, Bleu Cheese, Caesar, 1000 Island, House 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

HEARTY GRAIN SALAD ➤ 13.00

organic spinach, quinoa, roasted seasonal vegetables, chèvre, diced apples, toasted pepitas, and house vinaigrette

CAESAR ➤ SMALL - 7.00 / LARGE - 11.00

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

AXE HOUSE SALAD ➤ SMALL - 6.00 / 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, 4oz top sirloin steak +7, or avocado +2

OUR BEEF IS FREE-RANGE & CHARBROILED MEDIUM RARE
A GRATUITY OF 18% WILL BE ADDED FOR PARTIES OF SIX OR MORE

**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. Upgrade to Caesar Salad +2

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. Upgrade to a Caesar Salad +2

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, house-made sauerkraut & 1000 island on grilled rye

GRILLED VEGGIE MELT ➤ 13.00

grilled seasonal vegetables, caramelized onions, sautéed mushrooms, and fresh spinach topped with melted provolone on a grilled hoagie roll with black garlic aioli

CHICKEN FIDDLE SANDWICH ➤ 14.00

buttermilk brined & breaded fried chicken breast, sriracha aioli, pickles & apple slaw (*vegetarian option available with tempeh*)

BLTA ➤ 12.00

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

GUINNESS BRATWURST HOAGIE ➤ 13.00

Guinness infused bratwurst, caramelized onions, house-made sauerkraut, and melted provolone with mayonnaise and dijon mustard on a grilled hoagie

ENTRÉES

CAJUN CRUSTED TOP SIRLOIN ➤ 22.00

8oz cajun spiced top sirloin grilled to order, served with white cheddar jalapeno grits, and grilled asparagus

PASTA PRIMAVERA ➤ 16.00

sautéed seasonal veggies in a rich tomato based vodka cream sauce, served over radiatori pasta

CURRIED MAHI MAHI ➤ 19.00

grilled Mahi Mahi served over quinoa with an Indian vegetable curry, garnished with fresh avocado, cilantro, sesame seeds, and lime (*vegan option available with tempeh*)

MAC & CHEESE ➤ SMALL - 6.00 / LARGE - 9.00

Add asparagus +2/+3

Add popcorn cauliflower +2/+3

Add a grilled chicken breast +6

Add bacon +3/+4

SODA, JUICE , COFFEE & TEA

Coffee - 2.00

Tea - 2.00

Bundaberg Rootbeer - 3.50

Bundaberg Ginger Beer - 3.50

Fresh Lemonade- 3.00

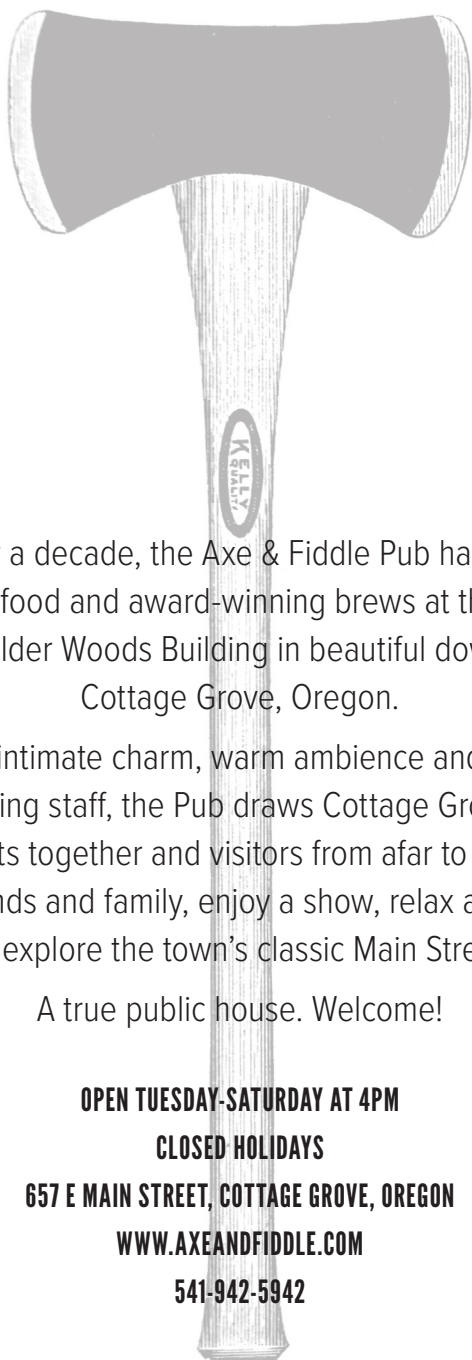
Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale - 1.50

Juice- 2.00

cranberry, orange, tomato, grapefruit, pineapple

BEER, CIDER, WINE & SPIRITS

ask your server about our rotating selection of craft beer, domestics, ciders, wine, and drink specials



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 TUESDAY-SATURDAY AT 4PM

CLOSED HOLIDAYS

657 E MAIN STREET, COTTAGE GROVE, OREGON

WWW.AXEANDFIDDLE.COM

541-942-5942



THE
AXE & FIDDLE
PUBLIC HOUSE