

STARTERS

SOFT PRETZEL	ONE – 5. ⁰⁰ / TWO – 9. ⁰⁰
Sea salt, served with cheese sauce or house-made mustard	
SHOESTRING FRIES	SMALL – 4. ⁰⁰ / LARGE – 7. ⁰⁰
Classic crispy french fries served with house ketchup or ranch <i>Add garlic, melted cheddar & jack cheese, and house cheese sauce +3</i>	
TATER TOTS	SMALL – 4. ⁰⁰ / LARGE – 7. ⁰⁰
Crispy golden on the outside, fluffy on the inside, served with house ketchup or ranch	
SWEET POTATO TOTS	SMALL – 6. ⁰⁰ / LARGE – 9. ⁰⁰
Perfectly crispy on the outside, sweet on the inside, served with ranch	
SPINACH-ARTICHOKE DIP	11. ⁰⁰
Served warm, with fresh tortilla chips	
JALAPEÑO POPPERS	9. ⁰⁰
Deep fried battered jalapeños with a creamy cheese filling served with ranch	
MOZZARELLA STICKS	10. ⁰⁰
Battered and deep fried mozzarella served with house-made vodka sauce	
AXE NACHOS	12. ⁰⁰
Fresh tortilla chips, cheddar & jack cheese, pickled jalapeños, olives, tomatoes, shredded lettuce, green onions, sour cream, and your choice of red or verde salsa <i>Add southwest chicken, pulled pork or black beans +3, add 4 oz steak* +7</i>	

SMALL PLATES

AXE TACOS	ONE – 5. ⁰⁰ / TWO – 8. ⁰⁰
Two corn tortillas filled with choice of: pork, southwest chicken or black beans & cheese, topped with cabbage, carrots, green onions, queso fresco and sour cream, served with choice of red or verde salsa	
PORK BELLY TACOS	10. ⁰⁰
Two crispy pork belly with apple slaw, sriracha aioli, green onions, and queso fresco	
CHICKEN STRIPS	11. ⁰⁰
Breaded chicken tenders fried golden brown, served with ranch or BBQ sauce, and fries or a side salad	

SALADS & SOUP

SOUTHWEST CHICKEN SALAD	17. ⁰⁰
Seasoned grilled chicken served over mixed greens, cabbage and carrots, tomatoes, olives, green onions, tortilla strips, queso fresco, sour cream, cilantro, and your choice of red or verde salsa	
CAESAR	SMALL – 6. ⁰⁰ / LARGE – 10. ⁰⁰
Organic romaine, shaved parmesan, croutons, and house-made caesar dressing	
AXE HOUSE SALAD	SMALL – 6. ⁰⁰ / LARGE – 10. ⁰⁰
Organic mixed greens, cabbage, carrots, diced tomatoes, black olives, red onion, queso fresco, and choice of dressing: ranch, blue cheese, caesar, 1000 island or house vinaigrette	

ADD TO ANY SALAD

<i>Grilled Chicken</i>	\$6	<i>Bacon</i>	\$3
<i>Fried Chicken</i>	\$6	<i>4 oz Flank Steak*</i>	\$7
<i>Pulled Pork</i>	\$3	<i>8 oz Flank Steak*</i>	\$12

SMOKED SALMON CHOWDER	SMALL – 6. ⁰⁰ / LARGE – 10. ⁰⁰
Smoked salmon, clams, and bacon, served with toasted baguette	

BURGERS

*Served with fries, side salad, or a cup of soup
Burgers cooked medium-rare* unless otherwise requested
All burgers served with lettuce, tomato, pickles, onions, dijon & mayo
Add cheddar, Swiss or bleu cheese +1, add bacon +3*

AXE BURGER*	14. ⁰⁰
MUSHROOM SWISS BURGER*	16. ⁰⁰
Sautéed mushrooms and Swiss cheese	
"BEAR" BURGER*	17. ⁰⁰
Bacon, Swiss, cheddar, sautéed mushrooms, and caramelized onions	
VEGGIE BURGER	15. ⁰⁰
House recipe vegan patty <i>Vegan option served on sourdough</i>	

SANDWICHES

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

BBQ PULLED PORK SANDWICH	14. ⁰⁰
Slow cooked pork, house-made bbq sauce, and apple slaw	
FIDDLE REUBEN	15. ⁰⁰
Slow braised corned beef or tempeh, with Swiss cheese, sauerkraut, and 1000 island on grilled rye	
PATTY MELT*	15. ⁰⁰
Burger patty, grilled medium-rare*, on grilled rye with caramelized onions and melted Swiss cheese	
CHICKEN FIDDLE SANDWICH	16. ⁰⁰
Lightly battered and fried chicken breast, sriracha aioli, organic pickles, and apple slaw	
BLT	14. ⁰⁰
Thick sliced bacon, lettuce, and tomato with a lemon-herb aioli, served on toasted sourdough	

ENTREES

STEAK FRITES*	19. ⁰⁰		
8 oz grilled Flank Steak* served with hand-tossed parmesan garlic herb fries, with a side of lemon-herb aioli			
PASTA PRIMAVERA	17. ⁰⁰		
House-made vodka sauce, mushrooms, spinach, and grilled chicken served over radiatori pasta			
MAC & CHEESE	SMALL – 6. ⁰⁰ / LARGE – 9. ⁰⁰		
Radiatori pasta with house-made cheese sauce			
ADD:			
<i>Pork Belly</i>	\$3 / \$5	<i>4 oz Flank Steak</i>	\$7
<i>Bacon</i>	\$2 / \$3	<i>8 oz Flank Steak</i>	\$12
<i>Pulled Pork</i>	\$2 / \$3	<i>Grilled Chicken</i>	\$6
<i>Spinach</i>	\$1 / \$2	<i>Fried Chicken</i>	\$6

DESSERTS

~ PLEASE ASK YOUR SERVER ABOUT OUR CURRENT DESSERT SELECTION ~

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

**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.*

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 its 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 4 PM, CLOSED HOLIDAYS
657 E MAIN STREET, COTTAGE GROVE, OREGON
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THE
AXE & FIDDLE
PUBLIC HOUSE