



SOUPS

CHEF'S HOUSE SOUP OR MEADOWS CHILI

Cup...\$5 Bowl...\$6

TRADITIONAL BAKED FRENCH ONION...\$8

Crostini & Melted Cheese

OTHER ITEMS

CHICKEN WINGS...\$10

Six Wings Tossed in your choice of Buffalo or BBQ Sauce and a side of Ranch or Bleu Cheese

PICK TWO: HALF SANDWICH AND SIDE...\$12.50

Sandwich: Reuben, BLT, Tuna or Chicken Salad, Ham, Turkey or Grilled Cheese
Side: Soup, House Salad, Caesar Salad or Sandwich Sides

SALADS

HOUSE CAESAR SALAD...\$5

Crisp Romaine, Shaved Parmesan Cheese, House-made Croutons, Tossed with a Creamy Caesar Dressing

Add Chicken...\$4 Add Shrimp...\$6

TOMATO CRAB AVOCADO SALAD...\$16

Sliced Vine Ripe Tomatoes, with Sliced Avocado, Lump Crab Meat on a Bed of Mixed Greens, Drizzled with Lemon Aioli and Topped with Fried Capers

THE MEADOWS SALAD...\$14

Mixed Greens, Grilled Chicken, Pepitas, Mango, Strawberries, Feta Cheese, Citrus Vinaigrette

AVOCADO DUO...\$13

Two Avocado Halves, One Filled with Chicken and One with Tuna Salad and a Side of Fresh Fruit

SANDWICHES

~All Sandwiches Served with Choice of: Fries, Chips, Coleslaw or Fruit~

~Onion Rings, Sweet Fries...+\$1

ROAST BEEF CROISSANT...\$12.50

Stacked Roast Beef on a Flaky Croissant with Horseradish Cheddar Cheese, Dijon Aioli, Lettuce and Tomato

SHRIMP SALAD BLT...\$14

House-made Shrimp Salad on Soft Ciabatta Roll with Vine Ripe Tomato, Leaf Lettuce and Candied Bacon

HEBREW NATIONAL HOT DOG...\$9

Quarter Pound Griddled Hot Dog on a Soft Bun
Add Chili...\$50

FVL BURGER...\$13

8oz. Fresh Angus Burger, Grilled to your liking, on a Brioche Bun
Add Cheese/Mushrooms/Sauteed Onions...\$1/each Add Bacon...\$2 Add Avocado...\$1.50
(BEYOND BURGER ALSO AVAILABLE)

TURKEY PEPPERJACK CIABATTA...\$12

Stacked Turkey, Pepperjack Cheese, Honey Mustard, Leaf Lettuce, Sliced Tomato on a Multigrain Ciabatta Roll

THE MEADOWS CLUB SANDWICH...\$14

Boars Head Ham and Turkey, Bacon, Lettuce, Vine Ripe Tomatoes, Between Three Slices of White Toast

REUBEN...\$14

Shaved Pastrami Stacked on Marble Rye with Swiss, Kraut, and 1000 Island Dressing

GRILLED CHICKEN SANDWICH...\$13.50

Grilled Marinated Fresh Chicken Breast with Melted Swiss, Applewood Smoked Bacon, and Bourbon BBQ Sauce

WINES BY THE GLASS

WHITES

	<u>GLASS</u>	<u>BTL</u>
Riff Pinot Grigio	\$8	\$30
Ned Sauvignon Blanc	\$9	\$32
Domaine Du Château Chard.	\$8	\$30
Chateau St. Michelle Riesling	\$8	\$30

REDS

William Hill Pinot Noir	\$8	\$30
Poggiotondo Chianti	\$10	\$35
Franciscan Napa Cabernet	\$8	\$30

ROSÈ

Ned	\$8	\$30
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SPARKLING

LaMarca Prosecco	\$9 (Split)
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FEATURED BOTTLES

<i>Precious Syrah</i> 2020 – Jumilla, Spain	\$40
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BEER LIST

DOMESTIC BOTTLED

\$4.50

Coors Light Miller Lite

Bud Light Budweiser

Michelob Ultra
Yuengling

Michelob Amber Bock

Blue Moon

IMPORTED & PREMIUM

BOTTLED \$5

Amstel Light Becks N/A

Guinness Samuel Adams

Fat Tire Heineken

Heineken Light

Angry Orchard

DRAFT CRAFT \$5

Elysian IPA

Stella

DRAFT DOMESTIC \$4.50

Yuengling Lager Miller Lite

BAR MENU

(AVAILABLE TUESDAY- FRIDAY, 2pm-5pm)

Chicken Wings (6 wings)...\$10

Six Wings Tossed in your choice of Buffalo or BBQ Sauce and a side of Ranch or Bleu Cheese

Wonton Fried Shrimp...\$12

Wonton Wrapped Shrimp, Fried and Served with Cusabi Sauce

Chips and Salsa...\$5

Tri-Colored Chips, Served with Salsa

Chicken Tenders...\$6

Served with Ranch or Bleu Cheese

Parmesan Truffle Fries...\$8

Served with a side of Lemon Aioli

