
GRILL 309

APPETIZERS

Chicken Fingers

Battered in our signature beer batter, lightly fried & served with your choice of dipping sauce. \$9

Onion Rings

Hand-battered & lightly fried to perfection, served with your choice of dipping sauce. \$6

Poutine

Hand-cut fries topped with cheddar cheese curds & smothered in house-made brown gravy. \$9 (pictured below)

The Dip

House-made tzatziki or hummus served with lightly fried pita.
Single Tzaziki \$9 Single Hummus \$8

Chipchos

House-made chips covered in beef chili, cheese, sour cream, pico de gallo, guacamole & lettuce. \$14

Sweet Potato Fries

Lightly salted and served with a sweet glaze dipping sauce for a savory & sweet appetizer. \$10

Pommes Frites

Our house fries are seasoned to perfection and tossed in truffle oil & Parmesan cheese. \$8

Feta Bruschetta

Lightly fried pita topped with bruschetta, feta cheese, basil & garnished with balsamic glaze. \$7

Spinach & Artichoke

Lightly fried pita for dipping in our dip topped with bacon, red onions & sour cream. \$12

Cheese Curds

Cheddar cheese in homemade breading, lightly fried & served with our savory marinara. \$10

Pierogies

Potato pierogies tossed in truffle oil & Parmesan cheese, served with a ramekin of beer cheese. \$9

Chicken Wings

Ask your server about availability and sauce flavors. 8 Wings for \$13



kids menu

Grill Cheese Sandwich

Made with white bread. \$5

Mac n Cheese

With a house-made cheese sauce. \$6

Kid Burger

Plain burger patty with a bun served with chips. \$6

Quesadilla

Made with shredded cheddar and flour tortilla. \$5

Hot Dog

All beef hotdog served on a soft bun. \$5

SALADS

The Taco Salad

House-made flour-tortilla taco bowl filled with artisan mixed greens, beef chili, black beans, guacamole, pico de gallo, sour cream, shredded cheese, and your choice of chicken or beef. \$15

Upgrade to a **Fajita Salad** with marinated steak for an additional \$2.

The Caesar Salad

Romaine, fresh Caesar dressing, croutons & Parmesan cheese. \$7 sml/\$10 lrg

The Greek Salad

Artisan mixed greens, marinated beets, cucumber, red onion, bell pepper, tomato, kalamata olives, feta cheese, topped with potato salad & served with Greek dressing. \$10 sml/\$14 lrg.

The House Salad

Artisan mixed green, cucumber, tomato, onion, and croutons. Choice of blue cheese, ranch, 1000 Island, balsamic, honey mustard, Italian, Greek, or Caesar dressing. \$7 sml/\$12 lrg



Dressings: Ranch, Blue Cheese, Honey Mustard, Thousand Island, Balsamic Vinaigrette, Caesar, Oil & Vinegar.

WRAPS

Tuna Salad Wrap

Artisan greens, house-made tuna salad, red onion, and tomatoes served on a regular flour tortilla served with chips \$12

Turkey Guacamole Wrap

Deli sliced turkey, house-made guacamole, Swiss cheese, bacon, red onion, tomato and lettuce on a regular flour tortilla served with chios. \$14

Lobster Wrap

House-made lobster salad with lettuce on a regular flour tortilla and served with a side of our house-made chips. \$13

Truffle Caesar Wrap

Artisan mixed greens, fresh Caesar dressing, marinated chicken, and Parmesan cheese, all tossed with Truffle oil in a regular flour tortilla served with chips. \$14

Steak Wrap

Grilled steak, horseradish sauce, peppers, grilled onions, tomato, provolone cheese, and artisan greens in a regular flour tortilla served with chips. \$14

Chicken Salad Wrap

House-made Chicken Salad with lettuce and tomato in a regular flour tortilla served with chips. \$14

BURGERS

All burgers are cooked to your specification: rare through well-done.
Upgrade to any of our gourmet fries for \$2 or fries/tots for \$1 or soup/salad/veggies for \$3.

Build Your Own Burger*

Virginia black Angus beef served on a toasted Brioche bun with lettuce, tomato, onion & pickle. Served with daily house-made chips. 5oz \$10 or 8oz \$12

Double Grilled Cheese Burger*

Virginia black Angus beef burger, sandwiched between two grilled American cheese & bacon sandwiches with lettuce, tomato, onion & pickle. Served with daily house-made chips. \$15

The Doughnut Burger*

Virginia black Angus beef burger, topped with cheddar cheese, grilled onions, an over-easy egg, bacon & served on a freshly glazed doughnut. Served with daily house-made chips. \$14

Gyro Feta Burger*

Virginia black Angus beef, sliced gyro meat, Taztiki, fresh feta cheese, lettuce, tomato, onion & pickle. Served with daily house-made chips. \$15

The Patty Melt*

Virginia black Angus beef, Swiss cheese, 1000 island dressing & grilled onions on rye bread. Served with daily house-made chips. \$15

BBQ Burger*

Black Angus patty topped with melted cheddar, bacon, Cajun-fried onion straws & our house-made BBQ sauce. Served with daily house-made chips. \$12

Veggie Burger

Impossible Burger on a soft pretzel bun with lettuce, tomato, onion, and pickle. Served with daily house-made chips. \$16

Gourmet Fries: Pommes Frites, Sweet Potato Fries, or Pountine



SOUPS

Soup of the Day (ask your server)
\$5 cup/ \$7 bowl

Beer Cheese Soup
\$4 cup/ \$6 bowl

SANDWICHES & SUCH

Upgrade to any of our gourmet fries for \$2 or fries/tots for \$1 or soup/salad/veggies for \$3

Shrimp or Mahi Tacos*

Lightly fried shrimp or blackened Mahi with guacamole, citrus slaw & pepper jack cheese served on a soft corn tortilla with a side of our house-made chips. \$15

Fish & Chips*

Fish of the Day is lightly fried in our signature beer batter & served over our fresh hand-cut fries and tartar sauce. \$MP

Pita Sandwich

Your choice of marinated chicken souvlaki or our lamb gyro meat on a fresh pita with lettuce, tomato, onion, freshly grated feta & our tzatziki sauce, served with house-made chips.

Chicken Souvlaki \$10 Lamb Gyro \$13

Hotdog

All beef hotdog on a fresh bun with daily house-made chips. \$7

Add Chili & Cheese: Additional \$3

Add just Chili: \$1.50 Add just cheese: \$1.50

Chicken Sandwich

Your choice of blackened, grilled or fried chicken breast on a toasted pretzel bun with lettuce, tomato, onion & pickle. Served with honey mustard & house-made chips. \$10

The Chicago Dog

All beef hot dog on a poppy seed bun topped with yellow mustard, green pickle relish, chopped onions, tomato slice, a dill pickle spear, pickled sport peppers & celery salt served with house-made chips \$11

BBQ Pulled Pork Sandwich

House-made bbq pulled pork on a Brioche bun with traditional coleslaw and served with house-made chips. \$10

Chicken & Waffles*

Chicken in our signature beer batter, lightly fried & served on two golden brown waffles with Swiss cheese, bacon & an egg over-easy. Served with house-made chips & spicy maple syrup. \$16

The Hot Italian

Ham, Genoa salami, Provolone cheese, pepperoncini, lettuce, tomato & onions with seasoned oil & vinegar dressing. All on an Amoroso roll & served with house-made chips. \$12

The Philly

Hand-sliced sirloin wit' or wit' out melted cheese sauce, grilled peppers, onions & mushrooms on an Amoroso roll, served with house-made chips. \$16

The Reuben

Thinly sliced corned beef, sauerkraut, 1000 Island dressing Swiss cheese on rye bread, served with house-made chips & pickle \$14

Beer Cheese Chicken Sandwich

Hand-battered chicken topped with bacon & beer cheese served on a soft pretzel bun. Served with house-made chips \$16

Shrimp Po Boy

Cajun fried shrimp on an Amoroso roll with Remoulade, lettuce & tomato. Served with house-made chips. \$12



GRILL 309

BRUNCH

Available Saturday & Sunday from 9AM - 3PM

Add Bacon or Sausage for an additional \$2 each

Chicken & Waffles*

Open-faced on a Belgian waffle with spicy sausage gravy & house-made spicy maple syrup. Served with home fries. \$12

Pancakes

Two large pancakes served with bacon or sausage & home fries. \$11

Classic French Toast

Traditional Texas Toast & maple syrup served with your choice of baron or sausage & home fries. \$7

French Toast Stacker

Triple stack of thick sliced French Bread, toasted w/cream cheese filling & home fries. \$10

Steak & Egg Tacos

Three delicious tacos on soft corn tortillas garnished with pico de gallo and served with home fries. \$16

Eggs Benedict*

Poached eggs, spinach & ham, served on toasted English muffins, and topped with creamy Hollandaise sauce & home fries. \$16

Eggs Your Way

Two eggs your way served with bacon or sausage & home fries. \$6
Extra eggs \$1 each.

Breakfast B.E.L.T.

Grill 309's twist on the classic B.L.T. made with a Nested' Egg on top and served with home fries. \$7

Breakfast Poutine

Home fries topped with cheddar cheese curds, house-made sausage gravy and two eggs your way. YUM! \$12

Biscuits & Gravy

Southern biscuits smothered in sausage gravy. \$10

OMELETTES

Choose two of the following sides for your Omelette:

Fruit Cup/Home Fries/Grits/Biscuit/English Muffin/Toast (white, wheat, or rye)

Extra Meat & Toppings \$1 each

The Greek

Gryo meat, feta cheese, tomato & onion with fresh tzatziki on the side. \$13

The Western

Ham, Swiss cheese, peppers, mushrooms, tomato & onion. \$11

Build Your Own Omelet

Your choice of cheese & bacon or sausage on the side. \$15

The Angry Egg

Sausage, bacon, pepperjack cheese and Pico de Gallo. \$12

The All American

Bacon, sausage & American Cheese. \$10



*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BOTTLED BEER

Budweiser 4
American Lager 5.0% ABV

Stella Artois 5
Euro Pale Lager 5.0% ABV

Michelob Ultra 4
Light Lager 4.2% ABV

Hardywood Pilsner 6
German Style Pilsner 5.2% ABV

Shock Top 5
Belgian White 5.2% ABV

Troegenator 6
Double Bock 8.2% ABV

Devil's Backbone
Vienna Lager 5.2% ABV

Loose Cannon 7
IPA 7.25% ABV

Bold Rock 6
Virginia Apple Hard Cider 4.7% ABV

O'douls 6
Golden Non-Alcoholic Brew

Kona Longboard 5
American Pale Lager 4.6% ABV

**Blue Mountain
Hopwork Orange 6**
Orange infused IPA 7.0% ABV

*Ask about our Seasonal
rotating bottle
selection.*

WHITE WINE

Coppola Chardonnay 9/36
LaGria Pinot Grigio 8/32
St. Suprey Sauvignon Blanc 9/36
White Sangria 12

RED WINE

Region 1 Malbec 6/24
Coppola
Cabernet Sauvignon 9/30
Red Sangria 12

SOFT DRINKS & JUICE & MORE

\$2.95 Coke/Diet Coke/Sprite/Lemonade/Iced Tea
with complimentary refills

Saratoga Still Water \$4 Saratoga Sparkling \$5

\$3.25 Pineapple Juice/Orange Juice/Grapefruit Juice/Cranberry
Juice/Apple Juice/Milk (white or chocolate)/Hot Tea

DESSERTS

Doughnut Holes \$6
Deep Fried Twinkie a la Mode \$ 6
Chocolate Brownie a la Mode \$6
Ask about our seasonal desserts!