

Everyone should enjoy our carnival. Gluten free, vegan, and vegetarian menus are available upon request.



## APPETIZERS

**gimme some lovin'** 6.75 corn dog hush puppies/drawn butter

fireball 7.75 cinnamon sriracha buffalo wings/jicama

**the contortionist** 5 pretzel bites/lavender honey mustard

**easy cheese revisited** 6.75 house-fried potato chip nachos/sharp cheddar béchamel/ scallions

**highbrow lowlife** 4.5 truffle oil popcorn

**veggietron** 7.5 seasonal veggies/sharp cheddar ranch fondue

wheel of fortune 6.5

parmesan cayenne corn fritters/crème fraiche

**middle bites** 9 perfect bites from your choice of any three sandwiches (exceptions: the ringmaster, the satchmo, falafel snowcones, hot tamale, fried chicken-n-waffle monte cristo)

Straw serves free-range poultry, and humanely and sustainably raised beef and pork.

## SALADS

ADD free range chicken, niman ranch beef, or prawns 3/4/4

**skinny mcgee** 7.50 mixed greens/roasted beets/chevre/balsamic vinaigrette

even cowgirls get the bleus 7.50 mixed greens/tomato/bleu cheese/egg/avocado/ buttermilk dressing

**caesar goes south** 6.50 romaine/cotija/tortilla strips/cilantro dressing

kitchen sink 5.50 mixed greens/tomato/carrot/cucumber/mushroom balsamic vinaigrette

**wagon wheel** 6.50 mixed greens/cucumber/tomato/feta/bread/ lemon tahini dressing

**aunt sally** 6.50 napa cabbage/radish/cucumber/buttermilk dressing

**green help** 6.50 arugula/orange/jicama/cilantro/onions/citrus vinaigrette

**uptown girl** 6.50 mixed greens/fennel/tarragon/mushroom/shaved parmesan

### ~~ MIX-~N-MATCH 8

choose a green, any 5 ingredients and a dressing listed above

# JANUARY ENTREES

INSPIRED BY THE WORLD RENOWNED STREET FOOD SERVED AT THE NEW ORLEANS JAZZ & HERITAGE FESTIVAL

#### that's my boat 12

shrimp/linguisa/green beans/cheesy grits/ cajun butter sauce

**dunk tank** 12 crab beignets/jalapeño cheddar cream

walk the flank 14 creole flank steak/red beans and rice

~ SIDES

cream of tomato soup/goldfish crackers 4 mac-n-cheese/apple/bacon 5 tater tots/blackberry bbq sauce 4 french fries/fresh garlic/citrus aioli 5 organic mixed green salad/baslamic vinaigrette 5

# CARNYSANDWICHES

With choice of house-fried potato chips or an organic green salad. Sub julienne fries for a buck.

**bearded lady** 9.75 pulled pork/blackberry coulis/chipotle bbq

**that's some pig** 8.75 salami/brie/apricot preserves

**hot tamale** 8.75 buffalo chicken/gorgonzola cream/chive oil

**the bal'more** 9.75 dungeness crab/old bay remoulade/malt vinegar

**fancy pants** 7.75 tarragon béchamel/pink lady apples/walnuts

**boxcar children** 9.75 peanut butter satay/jalapeño jam/pork belly

**falafel snowcones** 7.5 fava bean falafel/citrus tzatziki/tahini

**firebreather** 8.75 wasabi tuna salad/jalapeño/sesame oil Make it "midway style" (tater tots & jumpin' sauce) 2

fried chicken-n-waffle monte cristo 9.75 chicken breast/belgian waffle/raspberry jam/swiss

**jenny n' me** 8.75 roasted chicken/pureed peas and carrots

**blondie say wha ...!?** market price daily dagwood special

the angry irish 8 roasted veggies/mashed potatoes

the ringmaster 9.5 krispie kreme doughnut/ground chuck burger

**gastro gypsy** 7.5 moroccan carrots/chevre/olive tapenade

**hitchhiker** 6.75 tarragon/fennel/egg salad

the satchmo 8 linguisa/lavender honey mustard

# CLASSIC SANDWICHES

With choice of house-fried potato chips or an organic green salad. Sub julienne fries for a buck.

**the club** 8.5 turkey/bacon/cheddar/avocado

ham & cheese 7.75 honey-baked ham/sharp cheddar béchamel

**roast beef** 9 niman ranch beef/horseradish cream

**veggie sub** 7.5 seasonal veggies/avocado/swiss

roasted turkey 8.5 smoked turkey/swiss

**tuna salad** 8.5 albacore tuna/celery/apples

**b.l.t.** 7.5 applewood smoked bacon/avocado

Make it "midway style" (tater tots & jumpin' sauce) 2

italian 8.5 salami/honey-baked ham/prosciutto

**portabella** 7.5 mushroom/red bell peppers

grilled pb&j 6.75 crunchy peanut butter/apricot preserves

**tuna melt** 8.25 albacore tuna/celery/apples/smoked cheddar

grilled cheese 6.75 smoked cheddar/brie/parmesan crust

grilled chicken 8 chicken breast/brie

**fat cat** 8.5 ham/turkey/french fries

## Desserts

**campfire stories** 7 marshmallow gelato/graham crackers/chocolate fondue

**flying saucer** 6 peanut butter pie/candied bacon

**inverted root bear float** 5.5 root beer gelato/cream soda

simpler times 6 corn on the cob gelato lollipops

**magic carpet ride** 4 orange blossom cotton candy

**a tisket, a tasket** 7 funnel cake/strawberries/balsamic whipped cream

### EGGS WITH GREG



:	play with your food 6.5 ••••••	
	begin your brunch with a game of jenga french toast	

**rocky mountain madame** 10 egg in the hole sourdough toast/proscuitto/béchamel/home potatoes

wilber's revival 10 braised pork hash/creamy grits

**jackpot** 8.75 shirred eggs/pesto/avocado/tomato/sourdough toast

hanky panky 10 belgian waffle/cheddar potato patties/bacon/fried egg

r**ancher's reserve** 9 sunny side eggs/corn tortilla/tomato-chili sauce/beans/avocado

straight up 8 scrambled eggs/sourdough toast/maple-glazed bacon

**state fair** 6.5 beignets/apple compote/caramel sauce

**big bertha** 8.5 maple grits pudding/pecan streusel

**baby needs milk** 8 cinnamon toast bread pudding/whipped cream

**back porch** 6 vanilla yogurt/granola/lavender honey

ode to j's 8 pumpkin pancakes/honey whipped butter/maple syrup

#### DRINKS

coffee 2	orange juice	3
hot tea 2	bloody mary	б
hot cocoa 3	mimosa 5	

#### SIDES

pancake 3 bacon 2.5 avocado 1.5 toast 1.5 egg 1.5