

6th Street Eatery

PRESENTS COMFORT FOOD

Appetizers

CHIPS AND DIP PLATTER

Corn and flour tortilla chips served with warm spinach artichoke dip and delicious Pico de Gallo. \$6

MARGHERITA FLAT BREAD

Fresh mozzarella cheese and basil with tomato sauce on a flatbread. \$7

MONTE CRISTO

Deep-fried sandwich with ham, turkey, gruyere, and mustard aioli. Served with raspberry sauce. \$5

Soups and Salads

CAESAR SALAD

Chopped romaine lettuce topped with croutons, parmesan, and caesar dressing. \$3

APPLE HARVEST SALAD

Mixed greens and arugula topped with apples, walnuts, and an apple dijon dressing. \$4

FRENCH ONION SOUP

Sautéed onions in beef broth topped with a large crouton and a layer of melted gruyere cheese. \$4

CHEESEBURGER SOUP

A hearty soup with ground beef, diced carrots, celery, onions, and potatoes in a creamy cheese soup. \$4

Add a bread bowl for \$2

Entrees

FISH TACOS

A Chimichurri seasoned red snapper, topped with slaw, cilantro lime aioli, black beans, and a tortilla crisp. \$12

BURGER

Cheese stuffed burger with onion aioli, BBQ sauce, and an onion ring on a sourdough bun, side of waffle fries. \$11

MAC AND CHEESE

Cheddar, mozzarella, gruyere, and cream cheese sauce. Topped with a bacon parmesan crumble. \$11

RIBEYE

12 oz ribeye cooked with roasted garlic cloves, shallots, and mushrooms. Served with a twice-baked potato, and broccolini. \$20

CHICKEN POT PIE

Individual pastry pies filled with chicken, celery, carrots, and corn. \$10

ROASTED ONION PASTA

Beef glazed herb-roasted onions tossed with roasted red pepper, arugula, and ziti pasta. Topped with crispy gruyere black pepper crumb. \$12

CHICKEN PARMESAN

Crispy fried chicken on top of fettuccine noodles and marinara sauce, covered with melted mozzarella cheese. \$14

PORK CHOP

10 oz bone-in pork chop, sous-vided in a red wine sauce. Served with a twice-baked potato and candied carrots. \$16

BOURBON BRISKET

Half a pound of seasoned brisket, with the sides of corn casserole, coleslaw. \$15