

# Young American Ale House Certified Organic

## Appetizers

<b>Poutine</b> GS {can be made vegetarian} beef fat fries, beecher's <u>cheese curds</u> , <u>gruyere</u> , mushroom gravy	\$9
<b>Fire and Honey Wings</b> GS spicy honey sauce, <u>peanut</u> , whipped blue cheese, giardiniera	\$12.50
<b>Carlton Farms <u>Pork</u> Slider</b> slaw, bbq sauce, <u>steam bun</u>	\$5
<b>Cheddar Scallion Hush Puppies</b> remoulade, cornmeal, preserved lemon	\$8
<b>Avocado Toast</b> V spiced <u>pepitas</u> , tomatillo, <u>sorrel</u>	\$8
<b>Deviled Green Eggs And Ham</b> GS smoked paprika, cream cheese, parsley skagit river ranch bacon	\$8

## Soups & Salads

grilled chicken breast \$6

<b>Taylor <u>Shellfish</u> NW Chowder</b> <u>rainier beer</u> , cream, bacon	\$6 / \$9
<b>Caesar Salad</b> GS * white <u>anchovy</u> , parmesan crisp, sun dried tomato	\$8 / \$12
<b>Chopped Salad</b> GS, V <u>salami</u> , sieved egg, rogue river blue cheese	\$9 / \$14
<b>Marinated Kale Salad</b> GS, V* creamy oregano vinaigrette, sunflower seeds, beecher's <u>cheese curds</u>	\$9 / \$14

## Entrees

<b>Pasta Primavera</b> V mushroom, broccoli, chili flake	\$15.50
<b>Baked Mac'n'Cheese</b> <u>truffle oil</u> , mushroom, brussel sprout	\$16.50
<b>Pan Seared St. Jude Albacore Tuna*</b> GS risotto, butternut squash, pomegranate	\$24.50
<b>Carlton Farms Baby Back <u>Ribs</u></b> GS bbq baked beans, kale, kohlrabi slaw	\$24
<b>Grilled Pasture Raised <u>Sirloin</u> Steak Frites</b> GS * <u>malt</u> vinegar aioli, herb vinaigrette	\$24
<b>Chicken Pot Pie</b> <u>pancetta</u> , young carrot, broccolini	\$20

## Sandwiches

comes with fries or caesar salad  
bacon \$2 fried egg \* \$2 avocado \$1

<b>Young American 8 oz. Burger</b> GS *	
sharp cheddar, crispy red onion, arugula	\$16.50
<b>Local Chicken Breast Sandwich</b> GS	
mushroom preserve, <u>swiss</u> , drunken <u>hot sauce</u>	\$15.50
<b>House Made Veggie Burger</b> GS, V	
mama lil's <u>peppers</u> , kale pesto, walnut	\$15
<b>Panko Crusted Wild <u>Cod</u> Sandwich</b>	
tomatillo, remoulade, giardiniera	\$17

## Wood Fired Pizza

-we use our friends bluebird grain emmer flour in our crust-

<b>Young American Pizza</b> zoe's <u>salami</u> , skagit river ranch spicy sausage, red sauce, mozzarella	\$17
<b>Veggie Pizza</b> V broccolini, red onion, mushroom, feta	\$16
<b>Four Cheese Pizza</b> mozzarella, <u>gruyere</u> , parmesan, beecher's <u>cheese curds</u>	\$16

## Sides

<b>Beef Fat French Fries</b> - <u>malt</u> vinegar aioli, <u>sea salt</u> GS	\$6
<b>Vegetarian Hand Cut Fries</b> - <u>malt</u> vinegar aioli, <u>sea salt</u> V, GS	\$6
<b>Charred Brussel Sprout</b> - citrus, <u>peanut</u> , sour <u>cherry</u> V, GS	\$9
<b>Grilled Broccolini</b> - sun dried tomato vinaigrette, cured <u>olive</u> , crispy shallot GS, V	\$9
<b>BBQ Baked Beans</b> - great northern bean, bacon, brown sugar GS	\$7
<b>Giardiniera</b> - pickled celery, red pepper, cauliflower GS, V	\$3

Certified Organic by Oregon Tilth

Many of our dishes contain nuts, gluten or dairy. Please inform us of any serious allergies.

Food Items that are underlined may contain an ingredient that is not certified organic.

There is no organic certification for "wild" foods

\*Consuming raw or undercooked foods may increase your risk of food borne illness.

20% Gratuity added to parties of 6 or more

GS= can be made gluten sensitive  
(prepared in a common kitchen with the  
risk of gluten exposure)

V= can be made vegan

**Executive Chef** Marcus McHenry

**Sous Chef** John Tschiderer