



WARFIELD'S

Restaurant, Lounge & Bakery

MENU

Salads

HOUSE SALAD

Mixed greens, cucumbers, carrots, tomatoes, croutons, honey poppy seed dressing 16

CAESAR SALAD

Chopped romaine, croutons, white anchovies, parmesan crisp, house Caesar dressing 16

WEDGE SALAD

Wedge of iceberg lettuce, chopped bacon, cherry tomatoes, candied walnuts, house blue cheese dressing 16

POACHED PEAR SALAD

Vanilla bean poached pear, baby spinach, Lively Run goat cheese, raisins, toasted pecans, orange raisin vinaigrette 18

APPLE SALAD

Local apples, bibb lettuce, arugula, candied walnuts, Belgian endive, bacon, gouda cheese, white balsamic vinaigrette 18

SALAD ADDITIONS

GRILLED CHICKEN-6 STEAK TIPS-10 GRILLED SHRIMP-10

Seafood & Vegetarian

LOBSTER ROLL

Butter-poached lobster, fresh baked roll, Asian slaw, served with house chips. 29

CRAB CAKES

Two 3 oz. Maryland style crab cakes, jumbo lump crab meat, coleslaw, fries, sriracha aioli 22

DRUNKEN SHRIMP

Grilled shrimp tossed in a beer sweet chili sauce, white rice, sesame seaweed, pickled ginger 22

ASIAN CHICKEN BOWL

Roasted chicken, cauliflower rice, pickled radish, carrots, cucumbers, mangoes, poke sauce, fresh cilantro, mint 20
**vegetarian selection please order without chicken*

CHICKEN THAI NOODLES

Soba noodles, sautéed peppers, carrots, snow peas, mushrooms, shredded cabbage, chicken, peanut sauce, cilantro, fresh mint, sriracha sauce 20

**vegetarian selection please order without chicken*

Burgers & Plates

ALL AMERICAN

8 oz. Certified Angus Beef, Tillamook cheddar, lettuce, tomato, red onion, on a brioche roll, fries, and a pickle 16

BACON CHEDDAR CHEESEBURGER

8 oz. Certified Angus Beef, house cut Duroc bacon, Tillamook cheddar cheese, lettuce, tomato, caramelized onion, roasted red pepper ketchup, fries, and a pickle 20

MEATLOAF

Our Chef's signature recipe with mushrooms, wrapped with bacon, served with broccoli, and loaded baked potato cabernet sauce 20

APPLE BOURBON QUESADILLA

Caramelized apples, bourbon glazed chicken breast, melted gouda cheese, maple butter 18

HONEY NUT SQUASH

Local roasted honey nut squash, stuffed with sausage, apples, and kale 20

Sandwiches

HALF SANDWICH & CUP OF SOUP

Choice of turkey, ham, grilled cheese, chicken, or tuna salad: served on toasted white, wheat or rye bread, chips 13

FULL SANDWICH

Served with chips and a pickle 13

GRILLED CHEESE

House bread, Swiss cheese, Tillamook Cheddar, shaved scallions, diced tomatoes, grainy mustard sauce, house chips, pickle 13

REUBEN

Grilled thick-cut marble rye bread, tender stacked corned beef, sauerkraut, Swiss cheese, house thousand island dressing, fries, pickle 20

HONEY SRIRACHA CHICKEN SANDWICH

Lightly breaded chicken breast tossed in a honey sriracha sauce, fresh sliced mango, lettuce, sweet potato fries, pickle 18

FRENCH DIP

Shaved Certified Angus Beef, melted Swiss cheese, on a grilled rustic roll, with fries, pickle, and au jus 20

Executive Chef: Phil Yautzy

Sous Chef: Yue-man Chiang