

# Branches

fresh food experience

## Specials

### *Why Not Wine Thursdays*

Wine, Live Music... Why Not?

From 6 - 8 pm enjoy delicious house wine specials

6 oz. only \$6.5

9 oz. only \$9

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### *Friday Date Night*

Enjoy one appetizer, two house salads, one pizza, one dessert, and two glasses of wine for only \$55.

View our Date Night Menu for more details.

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### *Brunch with Branches*

Special menu items, ask server for details

Saturday and Sunday

10 am - 1 pm

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Gratuity of 18% will be added to groups of 8 or more.

Connect with us online for updates on specials, events, and more! We're on Facebook, Instagram and at [branchesdining.com](http://branchesdining.com).

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## Salads & More

add: Grilled Chicken 6, Shrimp Skewer 7, Herb Bread 3

**GF** Grilled Romaine 12  
grilled artisan romaine heart with crispy capers, shaved parmesan and house-made Caesar dressing

**V** Acorn Squash & Spinach Salad 14  
roasted acorn squash, candied pumpkin seeds, fried goat cheese, cranberry sage vinaigrette (omit goat cheese for **GF**)

**V GF** Warm Roasted Potato Salad 14  
arugula, roasted red peppers, sun dried tomatoes, green onions, feta and sesame seeds with maple balsamic dressing

### Soup & Sandwiches

ask your server about our daily selections. Can be served with your choice of house salad or fries. Substitute sweet potato fries add 2.5

## Appetizers

**V GF** Potato Crisps 9  
toasty warm crisps perfect for sharing, served with lemon garlic herb dip, fresh herbs and parmesan

**V GF** Corn Pakoras 12  
crispy corn and cilantro fritters served with a yogurt mint chutney

**GF** Bocconcini Bundles 14  
bocconcini and raddiccio wrapped in prosciutto, grilled and drizzled with a balsamic reduction and fresh thyme

**V** Stuffed Portabello 14  
a portabello mushroom stuffed with farro blue cheese risotto, served with fresh greens and a port wine reduction

**GF** Pan-Seared Scallops 13  
seared scallops with apple cider beurre blanc, soft polenta, parmesan & crispy sage

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## *From the Forno*

### WOOD FIRED PIZZA

**GF** *gluten-friendly crust add 3*

**V** Margherita 14.5  
tomato sauce, fresh mozzarella, parmesan, grape tomatoes, fresh basil

**V** Mushroom & Ricotta 15.5  
field & forest mushrooms with shallots, mozzarella & truffle oil  
add spinach 1

Chicken Pesto 15.5  
roasted chicken, basil pumpkin seed pesto, roasted red peppers, asiago, crispy sage

Italiano 16  
tomato sauce, chorizo sausage, capicola ham, salami topped with fresh arugula, add mushrooms 2

Chef's Pizza  
ask your server about the daily pizza creation

## *From the Kitchen*

Roast Beef Dip 16  
soft pretzel bun, caramelized onion mayo, swiss cheese, warmed in our forno oven & served with au jus. Your choice of salad or fries. Substitute sweet potato fries add 2.5

Warm Chicken Panini 16  
herb roasted chicken breast, served on French bread with roasted garlic mayo, arugula, havarti and orange fig jam. Your choice of salad or fries. Substitute sweet potato fries add 2.5

Chef's Pasta 16.5  
ask your server about the daily pasta creation

**GF** Mahi Mahi 18  
served on a bed of coconut rice, with Thai green curry, peppers, carrots, red onion and coconut lemongrass broth

**GF** Chicken Marsala 18  
pan seared chicken simmered in a marsala wine sauce with mushrooms, shallots, parmesan and thyme. Served with creamy polenta

**GF** Osso Bucco 19  
braised lamb shank served with root vegetable mash and green beans

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## Beverages

### By the Bottle

Domestic

Coors Light, Sleeman's Honey Brown, Stella Artois, Alley Kat Main Squeeze 6

**GF** Daura Damm 7

### Local Draught Beer

Aprikat, Scona Gold 16oz. Sleeve 6

### Wine

|                              | 6oz | 9oz  | bottle |
|------------------------------|-----|------|--------|
| Featured Wine - white or red | 9   | 12.5 | 36     |
| Prosecco                     | 9   |      | 36     |

### White Wine

|                               |    |      |    |
|-------------------------------|----|------|----|
| Dal Cero Pinot Grigio - Italy | 10 | 14.5 | 40 |
|-------------------------------|----|------|----|

|                                   |    |      |    |
|-----------------------------------|----|------|----|
| Spier Chenin Blanc - South Africa | 10 | 14.5 | 40 |
|-----------------------------------|----|------|----|

|   |    |    |    |
|---|----|----|----|
| Stoneleigh Latitude Sauvignon Blanc - New Zealand | 11 | 16 | 45 |
|---|----|----|----|

### Red Wine

|                                    |     |      |    |
|------------------------------------|-----|------|----|
| Fantini Farnese Sangiovese - Italy | 9.5 | 13.5 | 38 |
|------------------------------------|-----|------|----|

|                             |    |      |    |
|-----------------------------|----|------|----|
| Barossa Valley Estate - USA | 10 | 14.5 | 40 |
|-----------------------------|----|------|----|

|                                    |    |    |    |
|------------------------------------|----|----|----|
| Esser Vineyards - Pinot Noir - USA | 11 | 16 | 45 |
|------------------------------------|----|----|----|

*Wines are subject to availability*

### Signature Drinks

Caesar 9

Mimosa 9

Ask your server about seasonal cocktail specials

### Non-Alcoholic

Assorted Bottled Pop 2.5

Bottled Water 2

Italian Soda 3

Iced Tea/Juices 3

San Pellegrino 750mL 6

San Pellegrino 330ml 2.5

- clementine, lemon, orange

Coffee/Tea 2.25

Espresso/Americano - Single 1.75 Double 2.75

Cappuccino/Latte/Chai 4

Caramel, Vanilla or Mocha Latte 4.5

Hot Chocolate 3.5

Kids Hot Chocolate 2.75