SHARING PLATES

GF/V **EDAMAME | 10**
garlic wok'd or steamed

GF **38 LOADED NACHOS | 14** *+ avocado 2*
choice between buffalo chicken, bbq chicken, or no meat
shredded cheddar, pepperjack cheese sauce,
diced tomato, scallions, salsa, sour cream

GF **BUFFALO CHICKEN QUESO DIP | 14** *+ veggies 2*
house-cut tortilla chips

JALAPEÑO CRAB RAGOON DIP | 15 *+ veggies 2*
house-cut wonton chips

GF/V **ROASTED RED PEPPER SPINACH ARTICHOKE DIP | 14** *+ veggies 2*
house-cut tortilla chips

V **TUSCAN DIP FLATBREAD | 13**
mozzarella, asiago, italian herbs,
parm parsley, house marinara

CHICKEN POTSTICKERS | 14
pan-seared or fried, sweet chili soy sauce

V **PRETZEL BITES |13**
honey butter glaze, pepperjack cheese dip

CHICKEN WINGS | 16
choice between spiced honey, black pepper
buffalo or brown sugar sriracha; served with ranch

SMALL PLATES

SHRIMP SCAMPI | 19
butter sautéed shrimp, garlic white wine sauce, parm
parsley, red chili flakes, fresh lemon

THAI CHICKEN LETTUCE WRAPS | 17
pan-seared thai chicken, romaine cups,
cucumber, carrot, wonton strips, peanut sauce

STEAK BURATTA | 22
tender marinated steak, baby greens, seasoned sautéed
tomato, fresh buratta cheese, toast, balsamic

LOBSTER MAC N CHEESE | 18
house favorite; cavatappi tossed with buttered lobster
and our signature four-cheese sauce

CHICKEN ALFREDO | 17
tuscan grilled chicken, asiago cream sauce,
parm parsley

GF **38 LOADED FRIES | 14**
choice between buffalo chicken, bbq chicken, or no meat
shredded cheddar, pepperjack cheese sauce,
diced tomato, scallions

GF/V **STRING FRIES | 10**
original, cajun, truffled parmesean

GF/V **SWEET POTATO FRIES | 12**
original, parm parsley, brown sugar

DESSERTS

THE ORIGINAL CHEESECAKE | 11
served with your choice of raspberry,
chocolate, or caramel sauce

GF/V **DOUBLE CHOCOLATE CAKE | 10**
luxardo, powdered sugar

CATERING

**Offering fullservice catering in-house and off-site.
We'll help you create a unique experience for you and
your guests, within budget, and with your tastes in mind.**

Ask for more details.

COLUMBIA'S **HAPPY HOUR** FAVORITE

$3 SELECT BEERS	$5 DOUBLE WELLS	$6 SELECT WINE GLASSES	$8 SHARING PLATES	$9 SELECT CLASSIC COCKTAILS

MONDAY - FRIDAY | 2-6PM

GF **Indicates gluten free option** | V **Indicates vegetarian option**

20% service charge added to parties of 6+ | Max separate checks 6 / group

***Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs
or unpasteurized milk may increase your risk of food borne illness.**

38 RESTAURANT + LOUNGE

Afternoon. Afterwork. Afterdark.

FRESH SALADS

+ chicken 6 + salmon 9 + filet 10

***dressings**: ranch, caesar, asian sesame orange cranberry vin, balsamic*

V HOUSE | 11/6

spring mix, carrot, cucumber, tomato, mozzarella, crouton, choice dressing

V CAESAR | 14/8

romaine, parmesan, black pepper, crouton, caesar

GF/V CRANBERRY WALNUT | 15/8

spring mix, dried cranberry, candied walnut, artichoke, feta, orange cranberry vinaigrette

GF/V GREEK | 14/8

romaine, kalamata olives, cucumber, tomato, mint, feta, balsamic

FLATBREADS

gluten free crust +3

V MEDITERRANEAN | 15

olive oil, fresh mozzarella, artichoke, red onion, kalamata olive, feta

BBQ CHICKEN | 17

honey bbq, grilled chicken breast, mozzarella, red onion, candied jalapeño, scallion, fresh cilantro

HOT HONEY PEAR PROSCIUTTO | 17

olive oil, marinara, fresh mozzarella, prosciutto, pear, hot honey, tossed greens, goat cheese

V MARGHERITA | 15

olive oil, marinara, garlic, fresh basil, seasoned tomato, fresh mozzarella, tuscan seasoning

SANDWICHES

available naked

***served with choice of side:** string fries*
sweet potato fries +2
side salad +3.5

38 CLUB | 15

Toasted sourdough, grilled chicken breast, candied bacon, crisp romaine, seasoned tomato, swiss, spiced honey aioli

CANDIED BACON BURGER | 18

6 oz. certified angus beef OR chicken breast candied bacon, spiced honey aioli, greens, tomato, red onion, pickle, cheddar

STEAK SANDWICH | 19

certified angus steak, caramelized onion, mushroom, chevre, garlic aioli

SLIDERS | 15 *+ bacon 2*

certified angus smash patties, ketchup, mustard, greens, tomato, red onion, pickle, american

FRIED CHICKEN BURGER | 17

pickle-brined, cheddar, greens, tomato, house pub sauce

GRILLED SALMON BURGER | 18

salmon, candied bacon, avocado, greens, tomato, lemon caper aioli

MAINE-STYLE LOBSTER ROLL | 18

griddled hoagie bun, chilled lobster, light mayo, chopped celery, fresh lemon, southern coleslaw

LUNCH SPECIAL

WEEKDAYS 11 AM - 2 PM

ANY FLATBREAD OR SANDWICH
+ SOFTDRINK $14.99

GF **Indicates gluten free option** V **Indicates vegetarian option**

20% service charge added to parties of 6+ | Max separate checks 6 / group

*Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.