

# WONDERLAND

## Dinner Menu

Served Tuesdays through Sundays 4pm - 9pm.

### ENTRÉES

#### CHAMP'S MEATLOAF \$16<sup>95</sup>

Scratch-made meatloaf, mashed potatoes, sautéed green beans and mushroom gravy.

#### STEAK TENDERLOIN \$29<sup>95</sup>

Medium-rare steak tenderloin\* topped with confit mushrooms, compound butter and parsnip chips, served with chimichurri smashed potatoes and sautéed green beans.

#### CHICKEN PICCATA \$19<sup>95</sup>

Pan fried breaded chicken thigh topped with a lemon caper sauce, fresh herbs and lemon zest, served with mashed potatoes and sautéed green beans.

#### STUFFED PASTA \$21<sup>95</sup>

Handmade agnolotti pasta (crimped pillows) stuffed with house Ricotta cheese, cooked with summer squash, zucchini, cherry tomato, spinach and garlic, and tossed with creamy red pepper pesto (pine nuts) and topped with freshly grated Parmesan. + chicken \$4 | steak\* \$10

#### CHICKEN POT PIE \$15<sup>95</sup>

Grilled chicken in mornay sauce with carrots, celery, onions, peas and potatoes, topped with a scratch-made buttermilk biscuit.

#### ✓ SEASONAL RISOTTO \$18<sup>95</sup>

Creamy asparagus risotto topped with sautéed oyster mushrooms, asparagus, calabrian chilis, toasted pine nuts, microgreens and chili oil.

#### ✓ LENTIL LOAF DINNER \$16<sup>95</sup>

Homemade lentil loaf, mashed potatoes, sautéed green beans and mushroom gravy.

### FRIED CHICKEN DINNER SATURDAY & SUNDAY ONLY (while it lasts!) HALF \$18<sup>95</sup> | FULL \$24<sup>95</sup>

Chicken breast, leg, thigh and wing (2 of each with a full order) and choice of 2 sides:

- mac and cheese
- vegan mac (made with cashews)
- mashed potatoes with mushroom gravy
- vegan mashed potatoes with mushroom gravy
- collard greens
- green beans
- onion rings
- French fries
- Cajun fries

# MAC AND CHEESE

## CLASSIC MAC AND CHEESE \$13<sup>95</sup>

Curly trottolo pasta tossed with our own cheese sauce blend of American, Muenster, and Gruyere, topped with Parmesan and toasted breadcrumbs.

## **V** VEGAN MAC \$13<sup>95</sup>

Curly trottolo pasta tossed with our own house-made vegan cheese sauce and toasted breadcrumbs.

Our vegan cheese sauce is made with cashews.

## SPECIALTY MACS

### BUFFALO MAC \$14<sup>95</sup>

With Buffalo sauce. + chicken \$4 | steak\* \$10

### TUSCAN CHICKEN MAC \$17<sup>95</sup>

With grilled chicken thigh, cherry tomatoes, spinach, herbs.

## **V** LOADED VEGAN MAC \$16<sup>95</sup>

With pulled mushroom stems, peas, spinach.

Our vegan cheese sauce is made with cashews.

## BUILD YOUR OWN MAC \$13<sup>95+</sup>

- bacon \$4
- chicken \$4
- steak\* \$10
- ham \$4
- meatloaf chunks \$5
- meaty chili \$4 (pork)
- pork belly \$4
- tuna \$4
- bell peppers \$1
- green beans \$1
- mushroom stems \$1
- peas \$1
- spinach \$1
- tomatoes \$1

## FRIDAY FISH FRIDAYS ONLY

### CLASSIC FISH FRY \$18<sup>95</sup>

Crispy golden breaded deep fried cod loins, tartar sauce,\*\* marble rye and pineapple poppyseed coleslaw with your choice of French fries, onion rings, or potato pancakes with apple sauce. Includes a cup of clam chowder, soup of the day, or meaty chili (our chili is made with pork).

### CATCH OF THE DAY \$\$

Inquire about our chef's selection. Fridays only.

### FISH SANDWICH \$9<sup>95</sup>

ADD FRIES \$4  
ONION RINGS \$5

Crispy golden breaded deep fried cod loin, tartar sauce,\*\* pineapple poppyseed coleslaw and American cheese on a hoagie. Fridays only.

# ARTBARWONDERLAND.COM

**V** is for Vegan.

\*Eating raw or undercooked meat, fish or poultry may cause illness.

Gluten Free Bread + \$2.

\*\*Some of our sauces include raw eggs.

# APPETIZERS

## PHILLY ROLLS (2) \$11<sup>95</sup>

Braised beef, sautéed bell pepper and onion, Mozzarella and Muenster cheeses rolled into a wonton and fried crispy with a side of fermented chili aioli.

## SPARTICHOKE, THE DIP \$11<sup>95</sup>

Mozzarella-Gruyere-Goat cheese blend, artichokes, spinach, herbs, black pepper, Parmesan and toasted breadcrumbs with sourdough toast points.

## LOADED TOTS (6) \$11<sup>95</sup>

Handmade crispy fried jumbo tots topped with buttermilk aioli,\*\* chopped bacon, green onion and freshly grated Parmesan.


## JUST TOTS (6) \$8<sup>95</sup>

Handmade crispy fried jumbo tots served with a curry ketchup.

## BRUSSELS SPROUTS \$10<sup>95</sup>

Sautéed Brussels sprouts with bacon, fig, and balsamic reduction, topped with freshly grated Parmesan.

## CHILI CRISP GREEN BEANS \$10<sup>95</sup>

Sautéed green beans tossed in house made chili crisp, cashews and ground sausage.  Vegan option available.

## TEMPURA VEGGIES \$8<sup>95</sup>

Carrots, green beans and scallions, rice flour battered and fried with a side of General Tso's sauce.  Gluten free.

## WONDERWINGS\* or TOFU WINGS 6 for \$10<sup>95</sup> • 12 for \$19<sup>95</sup>

Choose a style:






- Chipotle Molasses
- Buffalo 
- Scorcher Buffalo  
- Creole Dry Rub 
- General Tso's 

Choose a sauce:

- Bleu Cheese\*\*
- Buttermilk Aioli\*\*
- Garden Mayo 
- Parmesan Peppercorn\*\*

We do not make Ranch dressing. You must try our BUTTERMILK AIOLI.\*\*

# SIDES

-  • SIDE OF MAC & CHEESE \$7
-  • VEGAN MAC \$7 (made with cashews)
- MASHED POTATOES \$4  
Served with mushroom gravy.
-  • VEGAN MASHED POTATOES \$4  
Served with mushroom gravy.
- CHILI° or SOUP cup \$5.5 | bowl \$6.5
- °Our chili is made with pork.
-  • FRENCH FRIES \$4
- ONION RINGS \$5  
Add a side of tartar sauce\*\* for \$1
-  • CAJUN FRIES \$5
- CHILI° FRIES \$8  
Add cheese and sour cream for \$1
- EXTRA SAUCES\*\* \$1

# SANDWICHES

ADD FRIES \$4  
ONION RINGS \$5

## DREAM BURGER \$11<sup>95</sup>

1/3 lb. fresh ground beef patty,\* lettuce, tomato, onion, seasoned butter and American cheese on a toasted bun. + bacon \$4 | sunny egg\* \$3 | extra patty\* \$4

## THE BIG WONDER \$15<sup>95</sup>

Two all-beef patties,\* Wondersauce,\*\* lettuce, American cheese, pickles and minced onion on a toasted bun. + bacon \$4 | sunny egg\* \$3

## SHROOM BURGER \$11<sup>95</sup>

Smoked portobello cap, lettuce, tomato, onion and seasoned vegan butter on a toasted bun. + sunny egg\* \$3

## TENDERLOIN PANINI \$18<sup>95</sup>

Medium-rare grilled tenderloin,\* whipped Goat cheese, Parmesan Peppercorn dressing, onion jam and fresh arugula on toasted sourdough.

## PORTOBELLO PANINI \$12<sup>95</sup>

Smoked portobello, whipped Goat cheese, Parmesan Peppercorn dressing, onion jam and fresh arugula on toasted sourdough.

## THE REUBEN \$16<sup>95</sup>

House-made corned beef, caramelized sauerkraut, Gruyere cheese and Tiger sauce on toasted marble rye.

## BEET REUBEN \$12<sup>95</sup>

Roasted seasoned beets, caramelized sauerkraut and Tiger sauce on toasted marble rye.

## GENERAL TSO'S CHICKEN \$11<sup>95</sup>

Kimchi buttermilk fried chicken, General Tso's hot sauce, cilantro, crispy shallots, cumin pickles and coleslaw on a toasted bun.

 **HOT!** You can ask for the sauce on the side!

## THE SHROOMVILLE \$11<sup>95</sup>

Tempura battered oyster mushrooms, General Tso's hot sauce, cilantro, crispy shallots, cumin pickles and coleslaw on a toasted bun.

 **HOT!** You can ask for the sauce on the side!

## CLUBHOUSE CHICKEN \$13<sup>95</sup>

Grilled chicken thigh, bacon, arugula, tomato, onion and Garden Mayo on a toasted bun.

## BANH MI \$11<sup>95</sup>

Chicken, pork belly or tofu, fermented chili aioli, pickled veggies and cilantro on a toasted baguette.  Tofu option is vegan.

## FRIED GREEN TOMATO BLT \$12<sup>95</sup>

Fried green tomatoes, bacon, lettuce and buttermilk aioli\*\* on toasted wheat. + avocado \$2 | sunny egg\* \$3

# more SANDWICHES

ADD FRIES \$4  
ONION RINGS \$5

## CHICKEN CORDON BLEU MELT \$13<sup>95</sup>

Fried chicken thigh, ham, Muenster and Gruyere cheeses, tomato, dijon aioli, \*\* arugula and red pepper flakes, broiled on a hoagie.

## MEDITERRANEAN MELT \$11<sup>95</sup>

Eggplant, roasted red pepper, garlic, artichoke, zucchini, onion, red pepper pesto (pine nuts), Feta and Gruyere cheeses, herbs and arugula, broiled on a hoagie.

## PATTY MELT \$14<sup>95</sup>

Two 1/3 lb. fresh ground beef patties, \* Muenster cheese, onion jam, and tiger sauce on grilled marble rye. + bacon \$4

## TUNA MELT \$9<sup>95</sup>

Tuna, Muenster cheese, dill, buttermilk aioli, \*\* pepperoncinis and pickled onions on grilled marble rye.

## GRILLED CHEESE \$9<sup>95</sup>

American, Gruyere, and Muenster cheeses on grilled sourdough.  
+ tomato \$1 | avocado \$2 | bacon or pulled ham \$4

# SALADS

ADD BACON, CHICKEN  
OR TUNA \$4

## ANNIE'S STRAWBERRY SALAD \$12<sup>95</sup>

Arugula, chopped Bibb lettuce, hot honey strawberries, Feta cheese, toasted slivered almonds and pickled red onions with pineapple poppyseed vinaigrette on the side.

## CAESAR WEDGE \$12<sup>95</sup>

Wedged iceberg lettuce topped with bacon bits, freshly grated Parmesan and toasted bread crumbs, drizzled with Caesar dressing. \*\*  
Our Caesar dressing is made with anchovies.

## COBB SALAD \$13<sup>95</sup>

Chopped Bibb lettuce, grated salt-cured egg yolk, bacon bits, cherry tomatoes, red onion, avocado, and Bleu cheese crumbles, with Bleu cheese dressing \*\* on the side.

## ✓ WALLY BOWL \$13<sup>95</sup>

Brown and wild rice, quinoa, black and red beans, parsnips, sweet potatoes, corn, pulled mushroom stems, pickled veggies, roasted garlic and fresh parsley, with a vegan Garden Mayo drizzle.

## HOUSE SALAD small \$5<sup>95</sup> • large \$8<sup>95</sup>

Bibb lettuce, shredded roasted beets, cherry tomatoes, red onions and croutons, with homemade dressing on the side:

- Bleu Cheese\*\*
- Caesar\*\* (anchovies)
- Parmesan Peppercorn\*\*
- Buttermilk Aioli\*\*
- Garden Mayo ✓
- Pineapple Poppyseed Vinaigrette ✓

# WONDERLAND

## Brunch Menu

Served Fridays, Saturdays and Sundays 9am - 3pm.

### SMALL TOWN BREAKFAST \$11<sup>95</sup>

Two eggs any style, \* choice of toast, hash browns.  
Add bacon, pulled ham, sausage patty or lentil sausage \$4.

### BIG CITY BREAKFAST \$18<sup>95</sup>

Three eggs any style, \* choice of two proteins:  
•bacon •sausage patty •pulled ham •lentil sausage  
*Also comes with French toast or waffle, toast, hash browns.*

### BREAKFAST SANDWICH \$10<sup>95</sup>

Scratch-made buttermilk biscuit, scrambled eggs,  
Muenster cheese, onion jam, buttermilk aioli.  
Add bacon, pulled ham, sausage patty or lentil sausage \$4.

### VEGAN BREAKFAST SANDWICH \$10<sup>95</sup>

Scratch-made vegan biscuit, tofu scramble, onion jam.  
Add lentil sausage \$4.

### BISCUIT & GRAVY \$14<sup>95</sup>

Scratch-made buttermilk biscuit, choice of egg style,\*  
chives, and drenched with sausage gravy.

### VEGAN BISCUIT & GRAVY \$14<sup>95</sup>

Scratch-made vegan biscuit, tofu scramble and chives,  
smothered in vegan tempeh chorizo gravy. 

### BREAKFAST BURRITO \$13<sup>95</sup>

Scrambled eggs, chorizo, Chihuahua cheese, black bean  
corn salsa, avocado, hash browns and creamy Southwest  
lime dressing wrapped in a flour tortilla with a side of  
Tinga sauce.

### VEGAN BREAKFAST BURRITO \$13<sup>95</sup>

Tofu scramble, tempeh chorizo, black bean corn salsa,  
avocado, hash browns and creamy Southwest lime dressing  
wrapped in a flour tortilla with a side of Tinga sauce.

### RATATOUILLE OMELETTE \$15<sup>95</sup>

Egg white omelette with Gruyere cheese, bell peppers,  
eggplant, roasted garlic, spinach, zucchini and onions,  
with toast and hash browns. Whole egg option available.  
Add bacon, pulled ham, sausage or lentil sausage \$4.

## **PORK BELLY BENNY \$18<sup>95</sup>**

Poached eggs,\* pork belly, collard greens, chives and Béarnaise\*\* on a scratch-made biscuit with hash browns.

## **EGGS BENEDICT \$17<sup>95</sup>**

Poached eggs,\* pulled ham, chives and Béarnaise\*\* on toasted brioche with hash browns.

## **CHICKEN & WAFFLES \$16<sup>95</sup>**

Cornbread waffles, fried chicken thighs, sausage gravy, onion jam, jalapeño strings, side of Canadian maple syrup.

## **FRENCH TOAST \$14<sup>95</sup>**

Egg-dipped brioche, mixed berry compote, cinnamon and brown sugar compound butter, fresh mint, side of Canadian maple syrup.

## **COUNTRY FRIED STEAK \$18<sup>95</sup>**

Cornmeal breaded deep fried steak tenderloin,\* sausage gravy, two eggs any style,\* toast, hash browns.

## **CORNERED BEEF HASH \$15<sup>95</sup>**

House-made corned beef, choice of egg style,\* bell peppers, onions, roasted fingerling and red potatoes, Tiger sauce, toast.

## **✓ VEGAN BEET HASH \$13<sup>95</sup>**

House-made dry-rubbed roasted beets, tofu scramble, bell peppers, onions, roasted Yukon Gold and red potatoes, Tiger sauce, toast.

## **FARMER'S SKILLET \$16<sup>95</sup>**

Pulled ham, choice of egg style,\* sausage gravy, Muenster cheese, sautéed bell peppers, mushrooms and green onions, served on a bed of hash browns with toast.

## **✓ GARDEN SKILLET \$14<sup>95</sup>**

Tofu scramble, tempeh chorizo gravy🔥, pulled mushroom stems, bell peppers, green onions, spinach and cherry tomatoes, served on a bed of hash browns with toast.

## **GRANOLA & YOGURT \$9<sup>95</sup>**

Homemade granola made with Canadian maple syrup, almonds, cashews and pepitas, yogurt, mixed berry compote and mint. ✓ Available vegan with almond milk substitute.

TOAST OPTIONS: SOURDOUGH, WHEAT, MARBLE RYE OR GLUTEN FREE WHITE (+\$2).

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✓ is for Vegan.

🔥 is for Hot.

# SANDWICHES (brunch)

ADD FRIES OR HASH BROWNS \$4

ONION RINGS \$5

## DREAM BURGER \$11<sup>95</sup>

1/3 lb. fresh ground beef patty,\* lettuce, tomato, onion, seasoned butter and American cheese on a toasted bun.

+ bacon \$4 | sunny egg\* \$3 | extra patty\* \$4

## THE BIG WONDER \$15<sup>95</sup>


Two all-beef patties,\* Wondersauce,\*\* lettuce, American cheese, pickles and minced onion on a toasted bun.

+ bacon \$4 | sunny egg\* \$3


## SHROOM BURGER \$11<sup>95</sup>

Smoked portobello cap, lettuce, tomato, onion and seasoned vegan butter on a toasted bun. + sunny egg\* \$3

## GENERAL TSO'S CHICKEN \$11<sup>95</sup>

Kimchi buttermilk fried chicken, General Tso's hot sauce, cilantro, crispy shallots, cumin pickles and coleslaw on a toasted bun.  **HOT!** You can ask for the sauce on the side!

## THE SHROOMVILLE \$11<sup>95</sup>

Tempura battered oyster mushrooms, General Tso's hot sauce, cilantro, crispy shallots, cumin pickles and coleslaw on a toasted bun.  **HOT!** You can ask for the sauce on the side!

## CLUBHOUSE CHICKEN \$13<sup>95</sup>

Grilled chicken thigh, bacon, arugula, tomato, onion and Garden Mayo on a toasted bun.

## FRIED GREEN TOMATO BLT \$12<sup>95</sup>

Fried green tomatoes, bacon, lettuce and buttermilk aioli\*\* on toasted wheat. + avocado \$2 | sunny egg\* \$3

## THE REUBEN \$16<sup>95</sup>

House-made corned beef, caramelized sauerkraut, Gruyere cheese and Tiger sauce on toasted marble rye.

## BEET REUBEN \$12<sup>95</sup>



Roasted seasoned beets, caramelized sauerkraut and Tiger sauce on toasted marble rye.

## TUNA MELT \$9<sup>95</sup>

Tuna, Muenster cheese, pepperoncinis, buttermilk aioli,\*\* dill and pickled onions on grilled marble rye.

## GRILLED CHEESE \$9<sup>95</sup>

American, Gruyere, and Muenster cheeses on grilled sourdough. + tomato \$1 | avocado \$2 | bacon or pulled ham \$4

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\*\*Some of our sauces include raw eggs. Gluten Free Bread + \$2.



# SALADS (brunch)

ADD BACON, CHICKEN  
OR TUNA \$4

## ANNIE'S STRAWBERRY SALAD \$12<sup>95</sup>

Arugula, chopped Bibb lettuce, hot honey strawberries, Feta cheese, toasted slivered almonds and pickled red onions with pineapple poppyseed vinaigrette on the side.

## CAESAR WEDGE \$12<sup>95</sup>

Wedged iceberg lettuce, topped with bacon bits, freshly grated Parmesan and toasted bread crumbs, drizzled with Caesar dressing\*\* (made with anchovies).

## COBB SALAD \$13<sup>95</sup>

Chopped Bibb lettuce, grated salt-cured egg yolk, bacon bits, cherry tomatoes, red onion, avocado, and Bleu cheese crumbles, with Bleu cheese dressing\*\* on the side.

## HOUSE SALAD small \$5<sup>95</sup> • large \$8<sup>95</sup>

Bibb lettuce, shredded roasted beets, cherry tomatoes, red onions, croutons, and homemade dressing on the

- Bleu Cheese\*\*
- Garden Mayo (V)
- Buttermilk Aioli\*\*
- Parmesan Peppercorn\*\*
- Caesar\*\* (anchovies)
- Pineapple Poppyseed Vinaigrette (V)

# BREAKFAST A LA CARTÉ

- Hash Browns \$4
- Pulled Ham \$4
- Toast \$2
- One Egg\* \$3
- Tofu Scramble \$5
- One Biscuit \$3
- Two Eggs\* \$6
- Tempeh Chorizo \$4
- Half Waffle \$3
- Bacon \$4
- Lentil Sausage \$4
- Whole Waffle \$6
- Sausage Patty \$4
- Fresh Fruit Bowl \$6
- Side of French Toast \$8