



LUNCH & DINNER

** Ask about our Special Dish of the Week! **

All Sides are served a La Carte

Dressings: Ranch, Blue Cheese, Honey Mustard, Caesar, Thousand Island, Italian, Balsamic Vinaigrette

Dressings are served on the side

Mikie's Signature Burger

Grass-finished beef topped with sautéed portabella mushrooms, caramelized onions & muenster cheese

\$5.95

Classic Burger

Grass-finished beef topped with your choice of lettuce, tomato, onions, mayonnaise, mustard, ketchup, pickles and cheese (swiss, provolone, cheddar, muenster, mozzarella, pepperjack)

\$5.95

Western Burger

Grass-finished beef topped with Mikie's signature barbeque sauce, beer battered onion rings, hickory smoked bacon, cheddar cheese and an over-easy egg

\$6.50

L.A Burger

Jalapeno and avocado salsa, Lettuce tomato and cheddar cheese

\$6.50

Chef's Choice Barbeque

Grass-finished chuck roast or pulled pork in Mikie's signature barbeque sauce

\$5.50

Beef Po'Boy

Grass-finished finely sliced sirloin steak topped with caramelized onions, tri-color peppers, provolone cheese & bistro sauce on your choice of a white or wheat roll

\$6.95

Red Engine Panini

Fresh organic spinach, mozzarella, & roasted red peppers on Panini flatbread

\$5.75

Lost Coast Panini

Mesquite smoked Turkey, hickory smoked bacon, lettuce, tomato, homemade guacamole and mozzarella on Panini flatbread

\$6.50

Honey Mustard Chicken Sandwich

Char-grilled chicken breast topped with a honey mustard sauce, lettuce and tomato on a Kaiser roll

\$6.50

Summit Grill

Char-grilled chicken breast marinated in balsamic glaze and Italian dressing topped with lettuce, tomato and bistro sauce on a Kaiser roll

\$6.50

Mikie's Delicious Roast Beef Sandwich

Grass-finished roast beef, slow roasted with fresh garlic and herbs topped with a homemade horseradish sauce, lettuce, tomato and freshly sliced muenster all on your choice of a white or wheat roll.

\$6.95

BBQ Chicken Sandwich

Char-grilled chicken breast marinated in Mikie's signature barbeque sauce topped with cheddar cheese, hickory smoked bacon, lettuce and tomato on a Kaiser roll

\$6.95

Cobb Salad

Bacon, ham, egg, avocado, tomato, homemade croutons with your choice of bleu cheese, crumbled feta or crumbled goat cheese and choice of dressing

\$7.25

Black & Blue Caesar Salad

Sliced Char-grilled sirloin steak, hickory smoked bacon, red onions, homemade croutons, grated parmesan and chunky blue cheese, tomatoes and Caesar dressing.

\$9.25

SIDES

**A la carte \$1.95*

Classic Coleslaw · Homemade Mac & Cheese · French Fries

Sweet Potato Fries · Homemade Potato Salad · Pasta Salad

**Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

PIZZA

Each additional veggie: 50¢ *** Each additional meat: \$1.50 *** Extra cheese: \$1.50

Cheese

7" \$5.50/ 14" \$10.50/ 16" \$12.50

Vegetarian

Spinach, olives, mushrooms, onions, bell peppers, mozzarella and cheddar

7" \$7.50/ 14" \$12.50/ 16" \$16.50

The Works

Pepperoni, sausage, onions, bell peppers, mushrooms, olives, pepperonchini, and mozzarella and cheddar

7" \$9.50/ 14" \$15.50/ 16" \$18.50

Pepperoni

7" \$6.00/ 14" 12.00/ 16" \$14.00

Fresh Spinach, Garlic & Artichoke

Parmesan, romano, mozzarella, garlic & herb oil, onions, artichokes and fresh spinach

7" 9.50/ 14" \$16.50/ 16" \$19.50

KIDS MENU

(Children 10 & Under Only)

All Items come with a choice of a side.

Kids Hot Dog

100% Grass-fed goodness
\$4.50

Peanut Butter and Jelly

All-Natural homemade peanut butter and sugar free jelly on whole wheat
\$3.95

Grilled Cheese

Classic grilled cheddar cheese on whole wheat
\$4.25

DESSERTS

All desserts are milled with whole wheat and baked right here in Mikie's 7th

New York Style Cheesecake

\$3.95

Love at First Bite (Boule de neige)

Flourless chocolate torte topped with fresh whipped cream

\$3.95

Carrot Cake

\$3.25

German Chocolate Cake

\$3.95

Bakers Choice Brownie

\$1.50

Bakers Choice Cookies

\$1.50

Homestead Creamery by the Scoop

\$1.75

We buy organic (seasonally) & naturally raised grass-finished products locally from the rich countryside of Virginia, including our own Shadowchase Farm, StoneCrop Farm, Five Penny Farm, and more! Having a loyalty to local resources not only supports the community but also lets us provide flavor that is fresh-picked.