

brunch

(Saturday & Sunday 11:00am until 3pm)

Blueberry Pancake Squares ~ \$18
Cream Cheese Syrup, Candied Cashews, Chantilly Cream

Tostada ~ \$19
White Corn Tortillas, Cowboy Beans, Poached Eggs,
Aged Cheddar, Avocado, Smoked Corn Salsa, Hollandaise, Arugula

Smoked Brisket & Eggs ~ \$24
2 Eggs any style, Hashbrowns, Fried Tomatoes, Toast

“Chili” ~ \$22
Smoked Chorizo, Hashbrowns, Cowboy Beans, Soft Cheese,
Poached Eggs, Fresh Tomato, Green Onion, Toast

Pizza ~ \$23
Marinara, Bacon, Ham, Hashbrowns, Aged Cheddar,
Fior di Latte, Eggs, Fresh Tomato

Monte Cristo ~ \$23
Egg Dipped Bread, Smoked Turkey, Ham, Soft Cheese,
Hashbrowns, Sawmill Gold BBQ

Sawmill Breaky ~ \$19
2 Eggs any style, Hashbrowns, Toast, Choice of Bacon,
Ham, Smoked Chorizo, or Pulled Pork

benny eggs

Classic Ham ~ \$20
English Muffin, Poached Eggs,
Hollandaise, Hashbrowns

Pulled Pork ~ \$20
English Muffin, Poached Eggs,
Hollandaise, Sawmill Gold BBQ,
Hashbrowns

Smoked Turkey ~ \$23
English Muffin, Poached Eggs,
Hollandaise, Sawmill White BBQ,
Arugula, Hashbrowns

Veggie Combo ~ \$19
Onions, Mushrooms, Red Peppers,
Arugula, Hollandaise,
Sawmill Gold BBQ, Hashbrowns

lunch

Daily Soup of the Moment
Cup/Bowl ~ \$9/\$13
Ask your server for details

Crispy Smoked
Chicken Wings ~ \$19 (full Lb.)
Seasoned Flour Coated, Smoked, Crispy Fried
Choice of Dip: House BBQ, Salt & Pepper, Frank’s Hot,
Dry Cajun, Sawmill XXX Hot, Cumin Sea Salt

Beer Cheese Dip ~ \$16
House Flat Bread, Dark Matter, Cream Cheese,
Aged Cheddar, Provolone

★ **Baja Tacos ~ \$18**
Choice Smoked Pulled Pork or Crispy Cod,
White Corn Tortilla, Chipotle Aioli, Cabbage,
Smoked Corn Salsa, Lime Wedge

Pulled Pork Poutine ~ \$17
Fries, Cheese Curds, Smoked Pulled Pork, Gravy
Sub Smoked Brisket ~ \$3

Caesar ~ \$19
Romaine, Classic Dressing, Bacon Bits, Parmesan,
Croutons, Lemon Wedge

★ **Power Bowl ~ \$24**
Tuna Poke, Edamame, Mango, Carrot, Cucumber, Rice,
Avocado, Wasabi Aioli, Chipotle Aioli, Wonton Crisps

50/50 Burger ~ \$23
Signature Patty, Caramelized Onions, Aged Cheddar,
Burger Sauce, Lettuce, Tomato, Pickle, Brioche Bun

Southwest Chicken ~ \$24
Mixed Greens, Aged Cheddar, Smoked Corn,
Black Beans, Cucumbers, Grape Tomatoes, Avocado,
Tortilla Crisps, Cajun Chicken, Cumin Ranch

★ **Crispy Chicken Burger ~ \$25**
Chicken Breast, Bacon Onion Jam, Hot Honey,
Aged Cheddar, Slaw, Chipotle Aioli, Pickles, Brioche Bun

Mushroom Black Bean Burger ~ \$21
Signature Patty, Caramelized Onions, Aged Cheddar,
Burger Sauce, Lettuce, Tomato, Pickle, Brioche Bun

Smoked Turkey Club ~ \$25
Classic Triple Toast, Sawmill White BBQ, Smoked Turkey,
Arugula, Bacon Weave, Soft Cheese, Tomato

Golden Pork Hoagie ~ \$21
Smoked Pulled Pork, Sawmill Golden BBQ,
Sautéed Onions, Mushrooms & Red Peppers, Arugula,
Tomato, Hoagie Bun

Fish & Chips ~ \$23
Beer Battered Cod, Fries, Slaw, Remoulade,
Lemon Wedge

Baked Spaghetti & Meatballs ~ \$23
Marinara, Spaghetti, Smoked Meatballs, Fior di Latte,
Parmesan, House Bread

Pulled Pork Mac ~ \$23
Cheesy Sauce, Macaroni, Pulled Pork, BBQ,
Onion Ring, House Bread

neapolitan style pizza

Margherita ~ 18

Marinara, Fior di Latte, Fresh Basil

Capricciosa ~ \$24

Marinara, Fior di Latte, Tuscan Ham, Kalamata Olives, Artichoke, Mushroom, Parsley

★ Black & Blue ~ \$24

Bechamel, Fior di Latte, Gorgonzola, Mushroom, Smoked Brisket, Caramelized Onion, Arugula, Balsamic Glaze

Giardino ~ \$22

Marinara, Fior di Latte, Roasted Red Peppers, Caramelized Onions, Garlic Confit, Arugula, Balsamic Glaze

★ Funghi ~ \$23

Bechamel, Fior di Latte, Aged Cheddar, Garlic Confit, Mushrooms, Arugula, Truffle Oil

Diavola ~ \$24

Marinara, Fior di Latte, Italian Sausage, Soppressata, Fresh Basil

★ Amante Della Carne ~ \$25

Marinara, Fior di Latte, Aged Cheddar, Italian Sausage, Salami, Prosciutto, Hot Honey, Parsley

Pollo Pesto ~ \$24

Flame Grilled Chicken, Pesto Sauce, Fior di Latte, Kalamata Olives, Parmesan, Fresh Tomato, Balsamic Glaze

Hawaiian ~ \$25

Marinara, Fior di Latte, Tuscan Ham, Fresh Pineapple, Parmesan, Parsley

~ Fior di Latte is a fresh soft ripened Mozzarella Cheese ~



★ Sawmill Signature Dishes

Please inform staff about any dietary requirements.