



EXECUTIVE CHEF: Thomas Parker

LUNCH

STARTERS

330 WINGS : 12
house dry rub, buttermilk herb and house hot dipping sauce

DEVILED EGGS : 6
bacon, pickled onions, smoked paprika, buffalo aioli

330 POUTINE : 12
house dry-rubbed french fries, cheese curd, smoked brisket demi, poached egg, chives

CAST IRON SPINACH DIP : 10
artichoke, pickled onion, crostini, naan

SOUP & SALADS

ADD CHICKEN : 6 | SHRIMP : 8 | STEAK : 10 | MUSHROOMS : 6

MINISTRONE : 8
chickpeas, zucchini, spinach, tomato, mirepoix, romano

LOCAL GREENS : 9
seasonal vegetables, sweet basil vinaigrette

GRILLED CAESAR : 10
romaine heart, bacon, anchovy dressing, shaved romano cheese, crouton

GREEK CHOP SALAD : 12
feta cheese, olives, artichokes, cucumber, cherry tomato, pickled onion, dill, green onion, romaine lettuce, herbed vinaigrette

PROTEIN BOWL : 13
spinach, chickpeas, roasted beets, blueberries, avocado smash, hard boiled egg, quinoa, alfalfa sprouts, lemon-beet vinaigrette

SANDWICHES

sandwiches served with your choice of french fries, sweet potato fries, apple peanut coleslaw, fruit cup, side salad, or chips

SMOKED TURKEY & HONEY HAM CLUB : 13
romaine lettuce, tomato, bacon, swiss cheese, herbed vinaigrette, wheat bread

ARTICHOKE MELT : 12
spinach, artichoke, cheese sauce, roasted red pepper, sourdough

330 BURGER* : 14
caramelized onion, roasted mushrooms, tomato jam, smoked cheddar cheese, brioche bun
ADD BACON : 2 | AVOCADO : 2

ENTRÉES

OVEN-ROASTED BEER CAN CHICKEN : 21
parmesan polenta, cider-glazed root vegetables, roasted mushrooms, pan sauce

CRISPY SKIN BEETROOT SALMON* : 23
sweet potato and brussels sprout hash, citrus tomato relish, honey brulee lemon, sweet basil dressing

PENNE AGLIO E OLIO : 16
tomato, mushroom, garlic, parsley, lemon juice, extra-virgin olive oil, shaved romano cheese

STEAK & FRIES* : 25
flat iron steak, charred scallion butter, french fries

SHAREABLE SIDES

FRENCH FRIES : 4

SWEET POTATO FRIES : 4

CIDER-GLAZED ROOT VEGETABLES : 6

MAC N CHEESE : 7

CRISPY BRUSSELS SPROUTS : 7
with honey and bacon

DESSERT

PEANUT BUTTER & JELLY BREAD PUDDING : 6
cleveland jam preserves, creamy peanut butter, chocolate whipped cream, banana crème anglaise

CRANBERRY TART : 6
kiwi gelee, pickled pineapple, orange segments

TAGGART'S ICE CREAM SORBET : 5
ask your server for today's selection

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

Gratuity will be added to parties of eight or more. Any open guest checks/tabs that are not closed out will have an 18% service charge added at the end of the shift.