

## BOARDS

### The Pantry Board 44.95

Our Housemade Charcuterie: Smoked Turkey, Bratwurst, Toulouse Sausage, Pantry Smoked Pork Belly, Liver Pâté, Country Terrine, Mortadella, Salmon Pâté, Ricotta, Goat, Manchego, Pickled Vegetables, Fruit, Pecans, Toasted Baguette

### The Petite Cheese Board 19.95

Housemade Ricotta, Brie, Manchego, Goat, Crudites

## NIBBLES

### Salmon Pâté 10.95

Lavash Crackers and Crudités

### Pantry Mushrooms 12.95

Shiitake, Portobello, Shallots, Fried Egg, Baguette

### Veal Meatballs 13.50

Calabrian Pepper Tomato Sauce, Baguette  
Add Housemade Ricotta 2.45

### Baked Bacon Wrapped Dates 8.95

Add Goat Cheese 2.45

### Truffled Deviled Eggs 12.50

Topped w/Parmesan Crisps

### Brussels Sprouts 9.75

Roasted Garlic Aioli

### Pommes Frites 8.95

Garlic Mayo and Spiced Ketchup

### Cheese Spaetzle 11.50

Caramelized Onions, Egg Dumplings, Béchamel, Edam Cheese

### Buffalo Shrimp 12.50

Spicy Housemade Sauce,  
Blue Cheese/Thyme Dressing

### Housemade Ricotta 12.50

Baguette, Rosemary Sea Salt, EVOO

### Liver Pâté or Country Terrine 10.95

Accompanied by Crudités

### Boulevard Bread Co. Ciabattini 5.50

EVOO, Kalamata Olive Spread, Pesto

## SALADS

### House Salad with Basil Citrus Dressing 6.95

### Family Style 12.50

### Pantry Seasonal 14.95

Scarlett Butter Lettuce, Cashews, Feta, Blueberries,  
White Balsamic Basil Vinaigrette

### Pantry Chef Salad 16.95

Romaine, Smoked Turkey, Bacon, Roasted Tomatoes,  
Avocado, Red Onion, Egg, Bleu Cheese Dressing

### Grilled Romaine Hearts 14.95

Shaved Parmesan, Housemade Caesar Dressing,  
Baguette

### Simply Leah's 15.50

Spinach, Avocado, Roasted Baby Carrots, Fennel,  
Pistachios, EVOO Lemon Dressing

### Arugula Pear 14.95

Arugula, Bartlett Pear, Capers, Blue Cheese,  
Toasted Almonds, White Balsamic Vinaigrette

**Add: Salmon 10.50 / Chicken Breast 9.50 / Shrimp 9.50**

## SOUP

### Daily Soup 5.95

Ask your server for details

## FLATBREADS

Accompanied by House Salad

### Goat Cheese 17.95

AR Shiitake, Portobello, Shallots, Chive Oil

### Chicken Pesto 17.95

Gruyere, Roasted Tomatoes

### Smoked Salmon 17.95

Red Onion, Capers, Arugula, Parmesan,  
EVOO, Lemon Aioli

## BURGERS & MORE

Ground fresh in-house; Served with Chips

Substitute Pommes Frites 3.00

Substitute Gluten Free Bread 2.50

**Add: Bacon 2.50 / Cheese 1.75 / Avocado 1.95**

**Caramelized Onions 1.25**

### The Pantry Burger ½ lb.\* 11.95

Dressed on-the-side  
with Lettuce, Tomato, Pickle, Onion & Mayo

### The Nuremberger 14.50

Brat Patty, Sauerkraut, Bacon,  
Wholegrain Mustard

### Street Fair Bratwurst 7.95

Blvd. Bread Co. Hoagie, Sauerkraut, Spicy Mustard

## SIDES

### Red Cabbage 7.95

### Sauerkraut 7.95

### Sautéed Spinach 6.75

### Iron Skillet Potatoes 6.75

### Pommes Frites 6.75

### Brussels Sprouts 9.50

### Pickled Vegetables 6.75

### Charred Asparagus 8.50

### Czech Dumplings, Red Cabbage, Caramelized Onions, Pork Jus 10.50

## MAINS

### Chicken Paprikash 25.50

Boneless Chicken Thighs, Spaetzle,  
Paprika and Sour Cream Sauce

### Svickova (Sa-Veech-Ko-Vah) 22.50

Czech Roast Beef, Bread Dumplings,  
Creamy Root Vegetable Sauce,  
Stewed Cranberries

### Fish and Frites 17.95

Beer Battered, Tartar Sauce

### Seared Salmon\* 25.95

Spinach w/Quinoa, Charred Asparagus

### Roasted Pork Shoulder 20.50

Czech Potato Dumplings,  
Braised Red Cabbage

### Jäger Schnitzel

**(Breaded or Pan Seared) 21.50**

Pork Loin, Spaetzle, Mushroom Sauce

### Wiener Schnitzel 18.50

Breaded Pork Loin, Iron Skillet Potatoes

### Grilled Housemade Bratwurst 19.95

Iron Skillet Potatoes, Sauerkraut

### Toulouse Sausage 19.50

Mashed Potatoes, Mushroom and Onion Sauce

### Stock Pot 32.95

Black Sea Bass, Savoy Cabbage,  
Mushroom and Carrot Broth

### NY Strip\* 43.95

Pommes Frites, Herb Butter

### Lasagna Al Forno 19.95

Housemade Pasta, Béchamel,  
Bolognese, Parmesan

### Pantry Pie 19.50

Hungarian Goulash, Mashed Potatoes

### Rustic Bowl

The Pantry's One-Pot Meal

Ask your server for details

## HAPPY HOUR MONDAY THRU SATURDAY 4 TO 6 PM

\$1 off draft beer and wines by the glass. Plus select nibbles \$7 each!

Ask about our Non-Alcoholic, and Mocktail options.

**Please inform your server of any food allergies. Gluten-Free and Vegetarian menus available.**

**\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

We apply a 2.5% surcharge on all credit card transactions (never greater than our cost of acceptance)

