



SNACKS

- (V) LOWBROW FRIES \$4.00 small; \$6.50 large**
GF Classic hand cut fries
- GF BISON CHILI CHEESE FRIES \$7.50 small; \$10.25 large**
 Classic hand cut fries smothered in spicy chili and cheese, served with sour cream
- FRIED MOZZARELLA BITES \$9.75**
 Served with house-made marinara
- REAL JALAPEÑO POPPERS \$10.50**
 Fresh jalapeños stuffed with jack and cream cheeses and fried. These babies are spicy! Served with a cooling buttermilk sauce
- (V) SOUTHERN FRIED TOFU \$7.50**
 Organic tofu sticks seasoned and fried, served with our homemade BBQ sauce
- GF DEVILED EGG \$3.00 each**
 Organic deviled eggs-a bite sized snack
- GF NACHOS \$8.75 half; \$11.50 full**
 House-made tortilla chips smothered in cheese, with scallions, jalapeños, salsa and sour cream
 ADD SEASONED GROUND BEEF OR PORK:
 \$2.50 half; \$3.50 full
- GF CHIPS AND SALSA \$5.00**
 ADD GUACAMOLE \$3.00
- FRIED PICKLES AND RANCH \$8.50**
 Panko crusted pickles with a hint of hot sauce
- FISH TACOS \$10.75 for two**
 Panko breaded wild-caught Alaskan cod tacos served on corn tortillas topped with cabbage, radishes, pickled jalapeños and spicy sour cream.
 Served with house-made tortilla chips and salsa
- (V) TOFU TACOS \$9.25 for two**
 Seasoned, fried tofu with spinach and scallions; topped with salsa and guacamole and served on corn tortillas.
 Served with house-made tortilla chips and salsa
- HUMMUS! \$10.75**
 Housemade Hummus topped with baby kalamata olives, cucumbers and feta, served with warm pita
 NO FETA = (V)

SANDWICHES

All Sandwiches come with fries or a salad

- GF SUBSTITUTE GLUTEN FREE BUN \$2.00**
- GRILLED CHEESE \$10.25**
 Aged Wisconsin cheddar or swiss or both- it's your choice! Keep it classic or go custom:
 ADD BACON FOR \$2.00
 ADD AVOCADO FOR \$1.00
 ADD ANY OF THE FOLLOWING FOR 50¢ A PIECE:
 TOMATOES, RED ONIONS, JALAPEÑOS
- PESTO MELT \$12.25**
 Basil walnut pesto, tomato and melted mozzarella on griddled sourdough ADD TURKEY FOR \$2.50
- CHICKEN SALAD SANDWICH \$11.50**
 Organic chicken, red onions, and celery, topped with field greens on a toasted bun
- (V) FRIED TOFU SANDWICH \$10.75**
 Seasoned, fried tofu, pickled jalapenos, shredded cabbage, and homemade BBQ sauce on a toasted bun
- FRIED EGG SANDWICH \$12.75**
 Over hard eggs topped with bacon, spinach, tomato and mayo on toasted sourdough
- THE LOWBROW REUBEN \$14.75**
 Your choice of pastrami, turkey or tempeh smothered in swiss cheese, sauerkraut & served with homemade thousand island dressing
- BASIL TOMATO CHICKEN SANDWICH \$13.50**
 Chicken breast, melted mozzarella, tomatoes, field greens and basil aioli
- FRIED COD SANDWICH \$14.00**
 This ain't just any old Filet o Fish! Wild-caught Alaskan cod, shredded lettuce, red onions and homemade tartar sauce
- PULLED PORK SANDWICH \$12.00**
 Our slow roasted heritage Berkshire pork with housemade BBQ sauce, pickled jalapeños, and a side of cole slaw

FOR FIDO

- DOG TREATS BY SQUIRREL! \$1.50**
 Take a snack home to your pooch! All natural and baked with love right here in Kingfield.

* Consuming raw or undercooked food items may increase your risk of food borne illness.

We strive to accommodate gluten free guests. Unfortunately The Lowbrow can't provide a separate fryer for GF items. **GF**=Gluten Free **(V)**=Vegan

The Lowbrow is committed to bringing scratch-made comfort food to your plate using locally farmed, sustainably grown ingredients.

NEIMAN RANCH BEEF | EICHEN'S BISON | LARRY SCHULTZ ORGANIC CHICKEN AND EGGS | FISCHER FARM PORK | FERNDAL TURKEY | COASTAL SEAFOODS

Let's Eat



BURGERS

Made with 100% Grass fed Minnesota beef*

All Burgers come with fries or a salad

SUBSTITUTE CHICKEN \$1.00

SUB TWO IMPOSSIBLE BURGER PATTIES \$2.00

GF SUBSTITUTE GLUTEN FREE BUN \$2.00

THE LOWBROW BURGER \$12.50

Shredded lettuce, tomato, and onion

ADD CHEDDAR, SWISS, BLUE CHEESE, AMERICAN CHEESE,

OR THREE CHILI GOUDA \$1.00 ADD BACON \$2.00

THE AMERICANA BURGER \$14.50

A classic, reinvented Lowbrow style! Two thin patties, melted American cheese, shredded lettuce, homemade 1000 Island and FRIED PICKLES!

V THE UN-AMERICANA BURGER \$16.50

ORDER VEGETARIAN OR VEGAN!

Just like our original Americana burger but with two thin Impossible Burger patties! Or make it vegan with Vegan American Cheese, Vegan 1000 Island, shredded lettuce and fresh pickles

THE Highbrow Burger \$15.50

The fancy pants version! Melted brie, caramelized onions, field greens and roasted garlic aioli

THE FIRE BREATHER \$14.50

Chili rubbed with three chili gouda, sautéed jalapeños, and spicy mayo

THE SWISS & SHROOMS \$13.50

Swiss & roasted mushrooms with garlic aioli

THE ROYAL JAM \$15.50

Bacon Fig Shallot Jam with Arugula, and rich creamy Cambozola cheese

THE BBQ BACON BURGER \$15.50

Tangy homemade BBQ sauce, crisp bacon, grilled onions and smoked cheddar

BURGER OF THE MONTH Chef's choice! Ask your server!

TURKEY BURGER \$12.25

Not your mamma's turkey burger! This bad boy is bright and flavorful - topped with arugula and herb caper mayo.

PINTO & QUINOA VEGGIE BURGER \$12.25

The Lowbrow's own veggie bean burger. Served with three chili gouda, lettuce, tomato and guacamole
NO CHEESE = **V**

ENTREES

BASIL WALNUT PESTO PASTA \$14.50

Jodi's famous creamy basil walnut pesto with penne and roasted grape tomatoes

ADD CHICKEN FOR \$3.00 **GF** PASTA \$1.00

PASTA SPECIAL \$14.50

Ask your server what we're cooking up tonight!

GF PASTA \$1.00

HOMEMADE FISH STICKS \$16.50

Crunchy sticks of flaky wild-caught cod, coated in panko and fried. Served with fries, homemade tartar sauce, and coleslaw

SOUPS & SALADS

GF BISON CHILI \$5.50 cup; \$7.50 bowl

Spicy chili served with our house-made tortilla chips and garnished with sour cream and cheddar cheese

SOUP OF THE DAY \$4.50 cup; \$6.50 bowl

Soup made fresh daily and served with buttered toast

V MIXED GREENS \$4.75

GF Organic mixed greens tossed with our balsamic vinaigrette

ADD ROASTED ORGANIC CHICKEN BREAST: \$3.50

BEET SALAD w/ GOAT CHEESE FRITTERS \$12.25

Roasted beets on a bed of organic mixed greens tossed in balsamic vinaigrette and topped with goat cheese fritters and toasted pumpkin seeds

GF CLUB SALAD \$13.50

Organic greens with turkey, avocado, bacon, tomato and blue cheese; with your choice of balsamic vinaigrette, house-made buttermilk, or blue cheese dressing

MARKET SALAD \$12.50

Check out the chalkboard for details!

HEY! DESSERT!

Ask your server about our homemade desserts - like our house specialty CHOCOLATE STOUT CAKE with ganache and cream cheese frosting!

There's always a **GLUTEN FREE DESSERT** available at The Lowbrow. Proudly serving **SEBASTIAN JOE'S VANILLA BEAN ICE CREAM** **SEBASTIAN JOE'S VEGAN ICE CREAM**

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