

Timber's Pub

Dinner

5:00 P.M. – 9:00 P.M.

Appetizers

Sweet Potato Chips with Ramp Dip	\$6.99
Warm cheesy dip with local grown ramps.	
Crispy Buffalo Fried Cauliflower (Vegan)	\$7.99
Califlower marinated in buffalo sauce, dipped in local Beer batter then served with ranch or blue cheese dressing.	
Local Cheese Flight	\$9.99
Local cheeses from around the state served with gluten free and other gourmet crackers.	
Charcuterie Plate	\$18.99
A mix of local sliced meats and cheeses, with local jams and gourmet crackers.	
Pan Seared Brie Wheel	\$10.99
Pan seared wheel of warm bri with fruit jelly, sliced almonds and a warm baguette.	

House Soups

Clam Chowder	Sm \$6.00 Lg \$8.00
Chef's Choice Soup of the Day	Sm \$4.00 Lg \$6.00

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Salads

Sesame & Ginger Salad	\$7.99
Fresh mix of garden greens with sliced red cabbage and carrots topped with a sesame seed and ginger dressing.	
Roasted Beets & Sliced Orange Salad	\$8.99
Fresh greens with sliced red beets, candied walnuts and Sliced oranges.	
Timberline Salad	\$6.99
Lettuce mixture topped cherry tomatoes, katamola olives, red onion and choice of dressings.	

Entrees

Pan Seared Salmon & Basil Sweet Pea Puree	\$14.99
Pan seared salmon with fresh basil and sweet pee puree finished with garlic infused oil.	
Balsamic Reduction & Thyme Chicken Half	\$13.99
Thyme sprigs and haft chicken slow roasted in imported balsamic vinegar.	
New York strip steak	\$24.00
Cut to order 10oz strip steak seasoned with J.Q Dickens Salts from Malden WV. Topped with portabella mushroom and veal demi glace.	
Ribbon Pasta	\$12.99
Cream based pasta with shiitake mushroom, imported roasted red peppers and goat cheese.	

All entrees come with chef choice Vegetable and Starch

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Desserts

White Chocolate bread pudding

Homemade Fudge

Peach ala mode

Australian fairy bread