FACTOR GARME

LOUNGE MENU

STARTERS

CHARCUTERIE BOARD rotating selection of 2 artesian meats and 2 local and domestic cheeses served with pickled vegetables and chutney 16

BLACK BEAN + ROASTED GARLIC HUMMUS (**) W charred onion and ancho and tomato salsita with blue corn chips and cucumbers 9

FIRECRACKER SHRIMP fried battered shrimp, Kwang's thai chili sauce, and ginger cabbage slaw 12

PRETZEL STICKS three pretzel sticks and Double Stiched beer cheese 10

FRESH KETTLE CHIPS \$\square\$ \psi\$ with traditional onion dip 7

SMOKED GOUDA PIMENTO DIP VP celery and rosemary crackers 10

CRISPY BRUSSEL SPROUTS (\$) V/ bourbon smoked black pepper and parmesan with lemon aioli 10

SALADS

ICEBERG WEDGE SALAD® buttermilk dressing, gorgonzola wedge, pickled red onions, applewood smoked bacon, and tomatoes 12

HOUSE SALAD VP mixed greens, heirloom tomatoes, cucumbers, croutons, and balsamic vinaigrette 6

CAESAR SALAD VP shaved parmesan and herbed garlic croutons 8

ADD ONS chilled smoked chicken breast 4.5 salmon cake 6

ENTREES

AL PASTOR GLAZED GARMENT FACTORY SMOKED PORK CHOP® salsa verde, jasmine rice and grilled pineapple pico de gallo 22

SHAVED RIBEYE SLIDERS cheddar cheese, roasted garlic mayo, and fries 17

PEPPER SEARED MAHI-MAHI 🕸 red pepper mashed potatoes, corn broth and green beans 21

BUCATINI + BASIL PESTO W

Indiana tomatoes and Parmesan 18 add smoked chicken breast 4.5

SWEET BOURBON + HABANERO GLAZED CRIPSY CHICKEN rice bowl with broccoli and carrot salad 18

CHORIZO FRIED RICE (\$) shrimp, scallops, peas, carrots, micro herb salad, and saffron aioli 20

ANCHO COFFEE BBQ GLAZED RIBEYE 🕸 bbq glazed 10oz ribeye, mashed potatoes, and green beans 26

BRAISED BEEF FLATBREAD Braised beef, sweetie drop peppers, spinach, Manchego and caramelized fennel 16

CRISPY SALMON CAKES baby greens, Sweetie Drop peppers, and green goddess dressing 15

SOUP

FRENCH ONION SOUP herbed garlic croutons, provolone, and swiss **7**

