

ENTREES

GRILLED SIRLOIN*	25.⁰⁰
6 oz Sirloin Steak*, grilled and served over white cheddar herb polenta cakes, sautéed seasonal vegetables, butter and herbs	
SHRIMP & GRITS	22.⁰⁰
Creamy white cheddar grits with blackened prawns sautéed with pickled jalapenos, onions and garlic, topped with green onion - <i>Vegetarian option: substitute sautéed seasonal vegetables</i>	
PORK BELLY BOWL	20.⁰⁰
Braised pork belly with sautéed broccoli and carrots, basmati rice, honey garlic teriyaki, sriracha aioli, avocado, green onion, and sesame seeds	
MAC & CHEESE	SMALL - 9.⁰⁰ / LARGE - 14.⁰⁰
Radiatori pasta with house-made cheese sauce	
ADD:	
<i>Pork Belly</i> \$5 / \$8	<i>6 oz Sirloin*</i> \$10
<i>Bacon</i> \$3 / \$4	<i>Grilled Chicken</i> \$8
<i>Pulled Pork</i> \$3 / \$4	<i>Fried Chicken</i> \$8
<i>Broccoli</i> \$2 / \$3	

SALADS & SOUP

STRAWBERRY & BALSAMIC SALAD	16.⁰⁰
Mixed greens, spinach, chèvre, fresh sliced strawberries, roasted filberts, and a side of balsamic vinaigrette	
CAESAR	SMALL - 7.⁰⁰ / LARGE - 11.⁰⁰
Romaine tossed with shaved Parmesan, croutons, and Caesar dressing	
AXE HOUSE SALAD	SMALL - 7.⁰⁰ / LARGE - 11.⁰⁰
Organic mixed greens, cabbage, carrots, diced tomatoes, black olives, red onion, queso fresco, and choice of dressing: ranch, blue cheese, Caesar, 1000 island, balsamic vinaigrette or house vinaigrette	
ADD TO ANY SALAD	
<i>Grilled Chicken</i> \$8	<i>Bacon</i> \$4
<i>Fried Chicken</i> \$8	<i>6 oz Sirloin*</i> \$10
<i>Pork Belly</i> \$8	
SMOKED SALMON CHOWDER	SMALL - 7.⁰⁰ / LARGE - 11.⁰⁰
Smoked salmon, clams, and bacon, served with toasted bread	
SOUP OF THE DAY	SMALL - 5.⁰⁰ / LARGE - 9.⁰⁰
Please ask your server	

- PLEASE ASK YOUR SERVER ABOUT OUR CURRENT DESSERT SELECTION -

BURGERS

Served with fries, tots, side salad, or a cup of soup
Burgers are cooked medium unless otherwise requested*
Add cheddar, Swiss, or bleu cheese +2, avocado +3, bacon +4

AXE BURGER*	16.⁰⁰
Lettuce, tomato, red onion, pickles, Dijon, and mayo	
BACON CHEDDAR BURGER*	18.⁰⁰
Bacon, cheddar, lettuce, tomato, onion, pickles, Dijon, and mayo	
COWBOY BURGER*	19.⁰⁰
Bacon, BBQ sauce, cheddar, caramelized onions, and pickled jalapeños	
"BEAR" BURGER*	19.⁰⁰
Bacon, Swiss, cheddar, sautéed mushrooms, caramelized onions, lettuce, tomato, pickles, Dijon, and mayo	
VEGGIE BURGER	18.⁰⁰
House recipe vegan patty, lettuce, tomato, red onion, pickles, Dijon, and mayo - <i>Vegan option served on ciabatta</i>	

SANDWICHES

Served with fries, tots, side salad, or a cup of soup

PORK BELLY SANDWICH	18.⁰⁰
Crispy pork belly, jalapeño vinegar slaw, bang bang sauce, and pickles on house bun	
PORK & APPLE DIP	17.⁰⁰
Slow cooked pork, sliced green apple, and Swiss on pressed ciabatta, served with a side of cheese sauce	
BLTA	17.⁰⁰
Bacon, lettuce, tomato, avocado and lemon herb aioli on toasted ciabatta - <i>Vegan option: substitute tempeh and vegan mayo</i>	
FIDDLE REUBEN	18.⁰⁰
Slow braised corned beef or tempeh, with Swiss cheese, house made sauerkraut, and 1000 island on grilled rye	
CHICKEN FIDDLE SANDWICH	17.⁰⁰
Lightly battered and fried chicken thigh, sriracha aioli, pickles, and apple slaw on house bun	
BLACKENED CHICKEN SANDWICH	19.⁰⁰
Grilled chicken thigh with blackened seasoning, bacon, Swiss, avocado, tomato, mixed greens and lemon herb aioli on toasted ciabatta	

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**We serve hamburgers and steak cooked to order.*

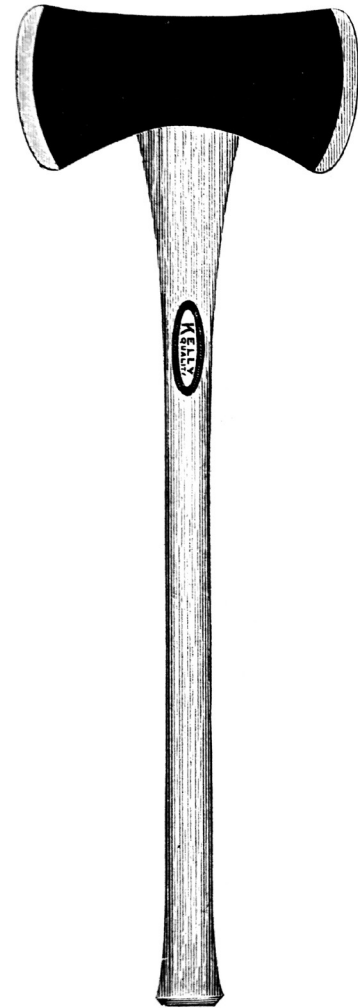
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. These foods may also be quite delicious.

A GRATUITY OF 18% WILL BE ADDED FOR PARTIES OF SIX OR MORE
A CHARGE OF 50¢ PER ITEM WILL BE ADDED TO TAKE-OUT ORDERS

PUB GRUB

- THICK CUT FRIES** SMALL - 5.⁰⁰ / LARGE - 8.⁰⁰
Thick cut fries served with house ketchup or ranch
Add garlic, cheese sauce and, queso fresco +4
- POUTINE** 13.⁰⁰
Thick cut fries with house-made beef gravy, cheese curds, and herbs
Add pork belly +8, sautéed mushrooms +3, bacon +4
- TATER TOTS** SMALL - 5.⁰⁰ / LARGE - 8.⁰⁰
Served with house ketchup or ranch
- SWEET POTATO TOTS** SMALL - 7.⁰⁰ / LARGE - 10.⁰⁰
Served with Sriracha aioli
- SOFT PRETZEL** ONE - 5.⁰⁰ / TWO - 9.⁰⁰
Sea salt topped pretzel, with stone ground mustard
Add a side of house made cheese sauce - 2 oz +1, 4 oz +2
- FRIED PICKLES** 8.⁰⁰
Served with Sriracha aioli
- FIRECRACKER SHRIMP** 15.⁰⁰
Shrimp lightly breaded and fried, tossed in a sweet and spicy bang bang sauce, topped with sesame seeds and green onion on a bed of jalapeño vinegar slaw
- SPINACH ARTICHOKE DIP** 14.⁰⁰
Served with house made tortilla chips
- FRIED ARTICHOKE HEARTS** 9.⁰⁰
Served with lemon herb aioli
- MOZZARELLA STICKS** 11.⁰⁰
Battered and fried mozzarella served with house ketchup or ranch
- POPCORN CAULIFLOWER** 11.⁰⁰
Lightly breaded cauliflower over mixed greens, served with ranch
- AXE NACHOS** 14.⁰⁰
Fresh tortilla chips topped with house-made cheese sauce, queso fresco, pickled jalapeños, olives, tomatoes, green onions, sour cream, and your choice of red or verde salsa
Add southwest chicken, pulled pork or black beans +4, add 6 oz steak +10*
- AXE TACOS** ONE - 5.⁰⁰ / TWO - 9.⁰⁰
Two corn tortillas filled with choice of: pork, southwest chicken or black beans & cheese, topped with cabbage, carrots, green onions, queso fresco and sour cream, served with choice of red or verde salsa
- PORK BELLY TACOS** 13.⁰⁰
Two tacos filled with crispy pork belly, apple slaw, Sriracha aioli, green onions, and queso fresco, served with choice of red or verde salsa

THE AXE & FIDDLE PUBLIC HOUSE



For over a decade, the Axe & Fiddle Pub has offered delicious food and award-winning brews at the historic Burkholder Woods Building in beautiful downtown Cottage Grove, Oregon.

With its intimate charm, warm ambience and friendly, welcoming staff, the Pub draws Cottage Grove area residents together and visitors from afar to connect with friends and family, enjoy a show, relax after work or explore the town's classic Main Street.

A true public house. Welcome!