

→ STARTERS ←

SOFT PRETZEL > 7.00

sea salt, cheese sauce & house-made mustard

AXE NACHOS > 10.00

fresh tortilla chips, cheddar & jack cheese, pickled jalapeño, olives, tomatoes, shredded lettuce, green onions, salsa & sour cream

Add chicken, black beans or pulled pork +3, add 4 oz top sirloin +7

GARLIC CHEESE FRIES > 9.00

cheddar & jack cheese, garlic, house-made cheese sauce

Add chicken or pulled pork +3, add 4 oz top sirloin +7

SALSA CON QUESO > 8.00

fresh tortilla chips, cheese sauce, salsa, green onions, queso fresco

CHEESE JALAPENO GRIT FRIES > 8.00

served with verde ranch

CORNMEAL CRUSTED ARTICHOKE HEARTS > 8.00

organic greens, kalamata olives & herbed lemon aioli

BUFFALO CAULIFLOWER > 8.00

organic greens, diced celery, bleu cheese crumbles & dressing

→ SALADS & SOUP ←

Dressings: ranch, bleu cheese, caesar, 1000 island, house vinaigrette, sesame-ginger vinaigrette, tahini vinaigrette

SMOKED SALMON CHOWDER > SMALL - 6.00 / LARGE - 9.00

smoked salmon, clams & bacon, served with toasted baguette

Add side salad +4

SOUP OF THE DAY > SMALL - 5.00 / LARGE - 7.00

ask your server; served with toasted baguette

Add side salad +4

GREEN SALAD > SMALL - 5.00 / LARGE - 7.00

organic greens, cabbage, carrots, queso fresco

CAESAR > SMALL - 7.00 / LARGE - 10.00

organic romaine, parmesan, croutons, house-made caesar dressing

PICKLED CAPRESE > 12.00

organic greens, pickled heirloom tomatoes, kalamatas, pickled red onion, fresh mozzarella, basil, marionberry-balsamic reduction

MEDITERRANEAN SALAD > 13.00

organic greens, kalamata olives, diced tomato, artichoke hearts, cucumber, feta, pickled red onion & tahini vinaigrette

Add to any salad:

grilled chicken or smoked salmon +6, 4 oz top sirloin +7, avocado +1

→ TACOS ←

AXE TACOS > 4.00 EACH / TWO FOR 7.00

corn tortillas filled with: pork, chicken, or black beans & cheese. Topped with cabbage, carrots, green onions, queso fresco & sour cream, served with salsa

CRISPY PORK BELLY > TWO FOR 9.00

apple slaw, sriracha aioli, green onions, queso fresco & salsa

SHRIMP CEVICHE > TWO FOR 9.00

citrus marinated shrimp, diced tomato, red onion, cucumber, cilantro, avocado, blistered serrano chiles, crema & lime

→ BURGERS ←

Served with fries, side salad or cup of soup.

Add Swiss, Bleu Cheese, Tillamook Sharp White Cheddar or Avocado +1, Add Bacon +2

All burgers served with lettuce, tomato, pickles, onions, dijon & mayo

AXE BURGER > 13.00

MUSHROOM SWISS BURGER > 15.00

sautéed mushrooms & swiss cheese

"BEAR" BURGER > 16.00

bacon, Swiss, Tillamook sharp white cheddar, sautéed mushrooms & caramelized onions

VEGGIE BURGER > 14.00

house recipe vegan patty

Vegan option served on sourdough

→ SANDWICHES ←

Served with fries, side salad or cup of soup

BBQ PULLED PORK SANDWICH > 13.00

slow-cooked pork, house-made bbq sauce, apple slaw

FIDDLE REUBEN > 13.00

slow braised corned beef or tempeh with Swiss cheese, sauerkraut & 1000 island on grilled rye

BUFFALO CAULIFLOWER SANDWICH > 13.00

fried cauliflower steak, buffalo sauce, melted bleu cheese cumbles, lettuce, tomato & bleu cheese dressing

AXE FRIED CHICKEN SANDWICH > 14.00

lightly battered & fried chicken breast, sriracha aioli, organic pickles & apple slaw

CGBT > 14.00

braised collard greens, crispy pork belly, pickled heirloom tomato & herbed lemon aioli on toasted sourdough

→ ENTREES ←

SHRIMP & GRITS > 16.00

garlic & black pepper shrimp, cheddar jalapeño grit cake, braised collard greens, bacon vinaigrette, diced tomato, green onion & queso fresco

VERDE ROASTED VEGGIE RICE BOWL > 15.00

roasted seasonal vegetables, black beans, rice, cheddar & jack cheese, diced tomato, pickled red onion, avocado, cilantro & crema

COFFEE RUBBED TOP SIRLOIN > 19.00

chipotle sweet potato mash, grilled asparagus, chimichurri

MAC & CHEESE > SMALL - 5.00 / LARGE - 8.00

penne pasta with house-made cheese sauce

Add pork belly +3 / +4

Add bacon +2 / +3

Add asparagus +1 / +2

Add buffalo cauliflower +2 / +3

**We serve hamburgers and eggs cooked to order and dressings containing raw egg. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. These foods may also be quite delicious.*

ALL INGREDIENTS SOURCED LOCALLY WHEN POSSIBLE
OUR BEEF IS LOCAL, FREE-RANGE & CHARBROILED MEDIUM RARE
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

BEER, CIDER, WINE & SPIRITS

ask your server about our rotating selection of
micro-brews, ciders, wine, and drink specials

SODA, JUICE , COFFEE & TEA

Coffee - 2.00

Tea - 2.00

Steelhead Root Beer - 3.50

"Q" Ginger Beer - 3.50

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale - 1.50

Juice- 2.00

cranberry, orange, tomato, grapefruit, pineapple



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!

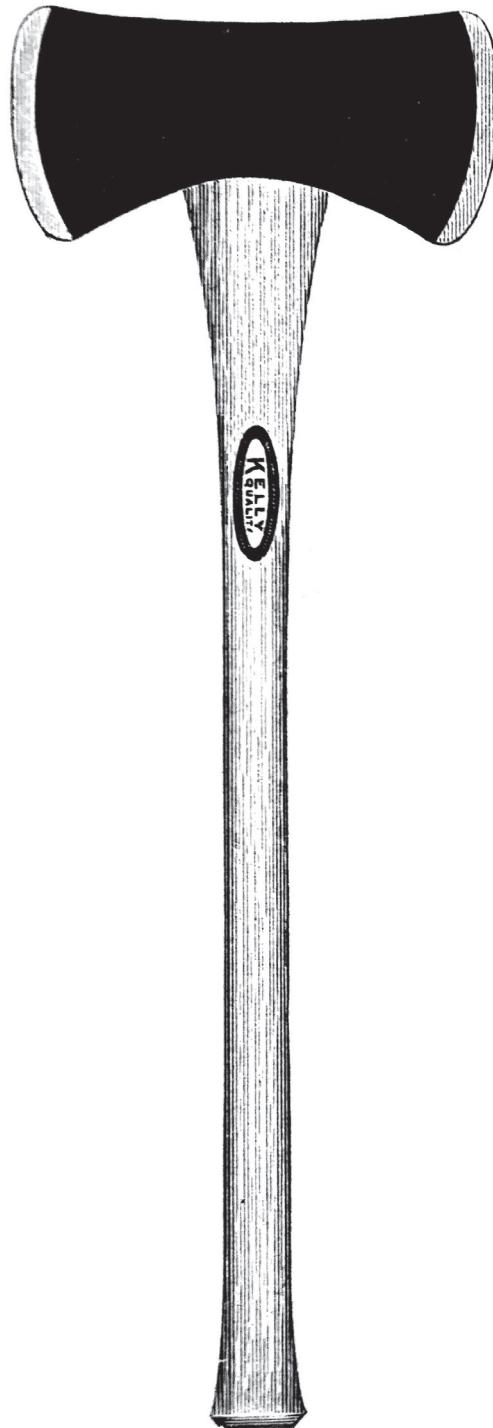
OPEN DAILY AT 2 PM, CLOSED HOLIDAYS

SUNDAY BRUNCH FROM 10 AM TO 2 PM

657 E MAIN STREET, COTTAGE GROVE, OREGON

WWW.AXEANDFIDDLE.COM

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A X E & F I D D L E
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