

BELLYTIMBER - *noun*. FOOD; THAT WHICH SUPPORTS THE BELLY. VICTORIAN ERA SLANG.

The history of 1501 West Main Street is both vast and varied. In 1874, the main territory of the building opened as a grocery store. The occupants after include a confectionery, numerous saloons, and several upstairs apartments. It is rumored to have been a speakeasy (downstairs) and a brothel (upstairs) during prohibition. Shortly after the end of WWII until the onset of the 1980's, 1501 West Main Street was home to the Dixie Inn. From around 1982 until 1999 it was the forever beloved Texas Wisconsin Border Cafe. After a colorful run as the Border Chophouse and Bar, 1501 was renovated and reinvented yet again into today's Bellytimber Tavern.

**FOR MORE CHOICES
AND SEASONAL FARE,
CHECK OUR CHALKBOARD
SPECIALS, FEATURING
DAILY DISHES AND
FRESH INGREDIENTS**

SOUPS & SALADS

Dressings include lemon basil vinaigrette, balsamic vinaigrette, apple cider vinaigrette, honey mustard, ranch, bleu cheese

Richmond Red Chili ★

With shredded cheddar, sour cream, green onion, with crostini

**CUP - 4
BOWL - 7**

Gazpacho V GF ★

With tomato, cucumber, red pepper, jalapeño, green onion, pineapple, corn, basil, with crostini

**CUP - 4
BOWL - 7**

House Salad V GF ★

Mixed greens, red onion, tomato, cucumber, croutons, with lemon basil vinaigrette

**HALF - 4
FULL - 8**

Kale Salad V GF ★

Kale tossed in apple cider vinaigrette, red onions, avocado, sliced almonds

9

Spinach Salad V GF ★

Spinach, bacon, red onion, seasonal fruit, feta, served with your choice of dressing

10

ADD CHICKEN FOR \$4 | ADD SHRIMP FOR \$5 | ADD CHILLED DUCK CONFIT FOR \$5 | ADD SEARED AHI TUNA FOR \$6

APPETIZERS

HAND CUT FRIES V GF ★

Salt and pepper seasoned
ADD QUESO OR CHEDDAR FOR \$1 | ADD BACON OR CHILI FOR \$2

FRIED CHICKEN WINGS ★

Lightly breaded, fried, and tossed in buffalo, honey bbq, or sweet chili sauce, with bleu cheese or ranch

NACHOS V GF ★

Chili or black beans, with queso, lettuce, pico de gallo, fresh sliced jalapeños, with sour cream and guacamole
ADD CHICKEN FOR \$3 | ADD SMOKED PORK FOR \$4
ADD DUCK CONFIT FOR \$5

CHICKEN FINGERS ★

With choice of sriracha ketchup aioli, honey mustard, or honey bbq sauce

5

MAC & CHEESE BALLS V ★

Panko breaded, fried, with Sriracha ketchup aioli

9

BUFFALO CHICKEN DIP GF ★

Chicken, buffalo sauce, cream cheese, cheddar, ranch dressing, with tortilla chips

8

PEEL & EAT SHRIMP GF

With Old Bay, drawn butter, cocktail sauce

**1/2 LB. - 9
1 LB. - 17**

DUCK PIEROGIES

Duck confit, mashed potatoes, cheddar, with duck gravy, braised cabbage

10

10

TUNA POKE ×

Ahi tuna, pineapple, avocado, jalapeño, green onion, soy sauce, sesame oil, served with tortilla chips

10

V - Vegetarian Option | GF - Gluten Free Option | ★ - Available During Brunch

Gratuity will be added to parties of 6 or more. Split checks available upon request and at server's discretion.

× - Consuming raw or undercooked meats, egg, seafood or shellfish may increase your chance of food-borne illness.

SANDWICHES & SUBS

Served with housemade potato chips. Substitute side for \$2, side salad for \$3

CALIFORNIA CLUB Oven roasted turkey, bacon, swiss, cucumber, avocado, mayo, lettuce, tomato, on sourdough or wheat bread	9	CAROLINA PORK BBQ House smoked pork bbq, Carolina bbq sauce, side of coleslaw, on brioche	8
DUCK CONFIT BANH MI Duck confit, pickled vegetables, jalapeño, mayo, Sriracha, cilantro, on toasted baguette	11	AHI CUCUMBER SANDWICH * Sesame crusted seared Ahi, cucumber, lemon dill aioli, arugula, on sourdough or wheat	10
GRILLED CHICKEN SANDWICH With swiss, caramelized onion, lettuce, tomato, mayo, on brioche <i>ADD BACON FOR \$2</i>	8	STEAK AND CHEESE Shaved steak, green peppers, onions, mushrooms, provolone, lettuce, tomato, mayo, on soft baguette	10
CAPRESE BAGUETTE v Fresh mozzarella, tomato, basil, pesto, on toasted baguette <i>ADD PROSCIUTTO FOR \$2</i>	8	VEGGIE BURGER v With lettuce, tomato, onion, mayo, on brioche bun <i>ADD CHEESE FOR \$1 ADD DAIYA VEGAN CHEESE FOR \$2 ADD AVOCADO FOR \$1</i>	8
FRIED CHICKEN SANDWICH With lettuce, tomato, mayo, coleslaw, on brioche <i>ADD CHEESE FOR \$1</i>	10	BELLY BURGER * Cooked to order, with lettuce, tomato, onion, mayo, on brioche <i>ADD CHEESE FOR \$1 ADD BACON OR CHILI FOR \$2</i>	8

SIDES

HOUSEMADE POTATO CHIPS | HAND-CUT FRIES | MAC & CHEESE | COLESLAW | BRAISED COLLARDS | MINT FRUIT SALAD

3

WOOD-FIRED BRICK OVEN PIZZA

Cheese v ★ <i>SUB DAIYA VEGAN CHEESE FOR \$3</i>	8	Veggie v ★ Mozzarella, red onion, black olives, spinach, green peppers, tomato, mushrooms	11	Buffalo Chicken Pizza ★ Buffalo base, chicken, red onion, mozzarella, bleu cheese crumbles	13
Four Cheese v ★ Mozzarella, fontina, ricotta, parmesan, crushed red pepper	10	Chicken Bacon Ranch ★ Chicken, caramelized bacon, mozzarella, finished with ranch drizzle	12	Arugula Prosciutto ★ Pesto base, fontina, caramelized onion, prosciutto, with arugula, tomato	13
White Pesto v ★ Pesto base, mozzarella, fontina, ricotta, parmesan	11	Spicy Samoan ★ Pineapple, caramelized bacon, mozzarella, fresh jalapeños	12	Duck Confit ★ Hoisin base, duck confit, cheddar, red onion, cilantro	13
Margherita v ★ Light marinara, sliced tomato, fresh mozzarella, basil	9	Barbeque ★ Honey bbq base, house smoked pork bbq, cheddar, red onion, tomato	13	The Belly ★ Pepperoni, ground pork, mushrooms, roasted red peppers, mozzarella, ricotta	13

\$1 EACH: Garlic, roasted red pepper, black olives, red onion, caramelized onion, diced or sliced tomato, banana peppers, mushrooms, green pepper, jalapeño, basil, spinach, arugula, mozzarella, cheddar, queso blanco

\$2 EACH: Pepperoni, ground pork, chicken, shrimp, prosciutto, duck confit, house smoked pork bbq, caramelized bacon, pineapple, fresh mozzarella, bleu cheese, feta, ricotta, fontina

BEVERAGES

ICED TEA sweet or unsweet | HOT TEA | ROSTOV'S COFFEE
COLA, DIET COLA, LEMON-LIME, GINGERALE | REDBULL (\$4)

2.5

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