

# GOOD COMPANY

## Cocktails

### Snowqueen of Texas

chamomile-infused el jimador  
reposado tequila, honey, lemon \$13

### Lucky Strike

old forester rye whiskey,  
cocchi americano, amaro nonino \$13

### Cowboy Dan\*

ancho reyes chile liqueur, E&J VSOP,  
dry curaçao, lime, almond bitters \$13

### Apple Falls Far

aperol, dry curaçao, apple syrup, lemon,  
bitters, sparkling wine \$13

### Seaside Dream\*

plantation pineapple rum, campari,  
orgeat, lime, all spice dram \$13

## Hard Shakes

### Old Fashioned Vanilla (vg)

vanilla ice cream, old forester bourbon,  
amaro di angostura \$13

### Buckeye Fever\* (vg)

chocolate ice cream, peanut butter,  
ancho reyes chile liqueur \$13

### The Strawberry Short Stack (vg)

strawberry buttermilk ice cream,  
bacardi rum, ohio maple syrup \$13

### Dirty Horchata (v, gf)\*

cinnamon spiced rice ice cream,  
bacardi spiced rum \$13

## Milkshakes

Chocolate & Peanut Butter (vg)\* \$8

Snickerdoodle (vg) \$8

Strawberry Streusel (vg) \$8

Horchata (v, gf)\* \$8

## Cans & Bottles

Ayinger Bräuweisse, hefeweizen \$9

Guinness, irish stout \$6

High Noon Seltzer \$7

Jackie O's Mystic Mama, IPA \$7

Miller Lite, light pilsner \$4

North Coast Scrimshaw, pilsner \$6

Pacifico, mexican lager \$5

Pilsner Urquell, pale lager \$6

Shacksbury Ginger Yuzu, cider \$7

Urban Artifact Teak, tropical tart ale \$7

Athletic Brewing Co. Upside Dawn, non-alcoholic golden ale \$6

Ithaca Ginger Beer, non-alcoholic \$5

## Drafts

ask your server about our rotating drafts!

## Wine

Red Malbec (Zorzal Grand Terroir, Argentina) \$12

White Chardonnay (Les Belles Roches, Burgundy) \$12

Rosé Zweigelt (Schloss Gobelsburg, Austria) \$12

Sparkling Rosé Brut Rosé (Graham Beck, South Africa) \$12

Sparkling Cremant de Bourgnone Brut  
(Victorine de Chastenay, Burgundy) \$12

## Housemade Sweets & Breads

*all ice creams, sweets and breads made in-house*

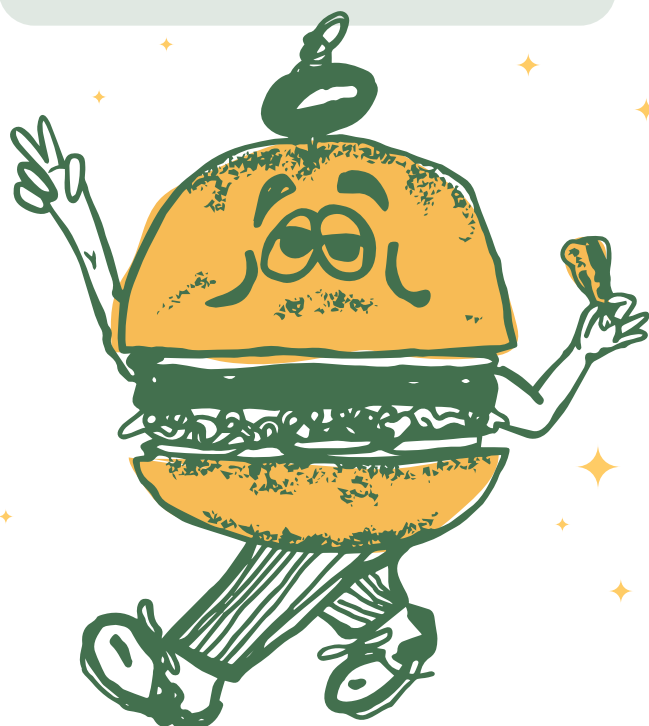
### Vietnamese Coffee Panna Cotta

sweetened condensed milk and  
peristyle coffee panna cottas, coffee gelee,  
brown sugar coffee streusel \$8

12-Pack Chocolate Chip Cookies (vg) \$7

Strawberry Crispy Rice Treat \$4

6-pack Housemade Poppyseed Milk Buns (vg) \$6



HAVE A  
GOOD ONE!

# GOOD COMPANY

The best burgers and wings, made from scratch and thoughtfully prepared for you and your family.  
"Have a Good One!"

## Starters

### Pretzel Service (vg)

served with housemade white american cheese sauce and brown butter cream cheese \$13

### Preserved Veggie Tray (v)

an assortment of cooked, marinated, and pickled vegetables served with hummus and fresh housemade pita \$13

### High Life Battered Celery Root (v)

a basket of deep-fried celery root with your choice of one of our sauces or dry spice blends \$13

### Chicken Curry Fries

Chef John's Butter Chicken with citrus yogurt and housemade chili crunch served over french fries with fresh cilantro \$14

### Bonzo Balls (v)

fried herbed chickpea mixture, with your choice of one of our sauces or dry spice blends \$13

## 72-Hour Wings

We **marinate** our chicken wings in dry spices for two days. On the third day, we **slow braise** them. Then we fry them to order and toss them in one of our house sauces or dry spice blends. \$13  
6 wings per order

*pickled celery, ranch and blue cheese available + \$1*

### Sauces & Dry Spice Blends

**dad's hot sauce blend** with hot celery (vg)

**thai chili** with sesame & scallions (vg)

**pecorino garlic** with herb gremolata (vg)

**char siu barbecue** with lime zest and fried garlic (v)

**tavern-style** with roasted jalapeños (v)

**dry hot seasoning** (v)

**sweet & spicy bbq rub** (v)

**cooler ranch seasoning** (vg)

## Salads

+ bonzo balls (v) \$6 + fried chicken \$7

### Taco Chop (gf)

iceberg lettuce, avocado crema, fried black beans, red onion, cherry tomatoes, **la plaza** chorizo, creamy ortega vinaigrette, corn tortilla chips, manchego cheese \$13

### Farmer's Salad (v)

seasonal local greens, vegetables and dill rye croutons with italian dressing *half \$6 / full \$10*

### Winter Grain Salad (v)

farro, leafy greens, maple-glazed winter squash, **rittman orchards** apples, spiced pepitas, sage maple vinaigrette, dried cranberries \$13

## Sandwiches

substitute chickpea patty (v) add \$1

+ egg \$1 + house-smoked bacon \$2

## The Good One

two **Certified Angus Beef** patties of our custom sirloin and beef belly blend\*, griddled onions, malted pickles, shredded lettuce, american cheese and company sauce on our housemade poppyseed milk bun \$15  
*served with a side of our famous red relish*

### Argentinian Steak Sandwich

churrasco-style tri-tip steak, ahi amarillo aioli, chimichurri, crispy onions, manchego cheese and arugula on our housemade poppyseed hoagie roll \$18

### Route 1 Chicken Sandwich (vo)

buttermilk brined & smoked chicken breast, shredded lettuce, malted pickles and housemade kewpie mayo on our housemade poppyseed milk bun \$15

### The Shroomer (v)

pulled oyster mushrooms, char siu barbecue sauce, malted pickles, smoked slaw and fried onions on our vegan bun \$14

### The Diner Melt

two of our custom **Certified Angus Beef** patties, white american cheese, Guinness-caramelized onions, mushroom duxelle, and whole grain mustard aioli on our housemade dill rye toast \$15

### Vegan Oliver (v)

two of our housemade vegan smash patties with cucumber, pickled onions and housemade vegan kewpie mayo on our vegan bun \$16

## AS SEEN ON TV!

*featured on food network's  
"diners, drive-ins, and dives"*

### The Gabagool

house-cured capicola ham, italian-dressed shredded lettuce, pickled banana peppers, american cheese, company sauce and mayonnaise on our housemade poppyseed hoagie roll \$16

+ smash patty \$5

## Sides

### Good Company Fries (v) \$6

with your choice of one of our dry spice blends + white american cheese sauce (vg) \$1

### Carrot & Kale (v, gf) \$7

lacinato kale, rainbow carrots, shaved shallots, spiced pepitas, with a sage maple vinaigrette

### Fried Chicken Skins \$7

with nori salt and housemade buttermilk ranch

All our beef is 100% Certified Angus Beef.

vg = vegetarian v = vegan vo = vegan option available gf = gluten-free \*contains nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if you have any dietary restrictions or food allergies. **We do not maintain separate vegan or gluten free fryers.**