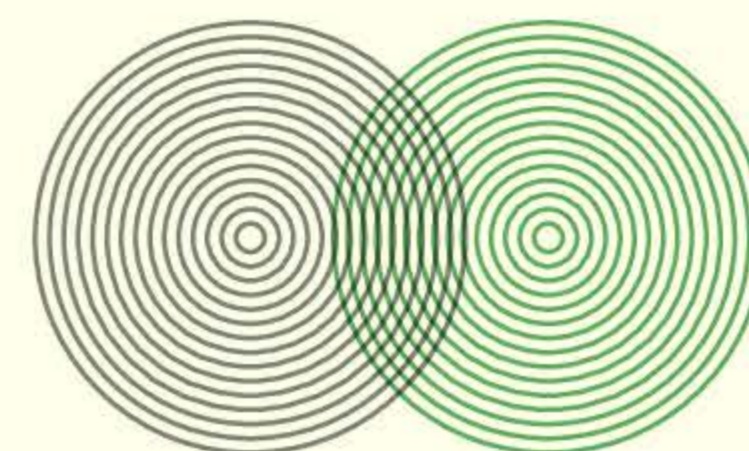


LUNCH PROVIDES MORE THAN FOOD.
IT IS THE PLACE TO DO BUSINESS,
TO CONNECT WITH FRIENDS
TO MAKE NEW ONES.
WELL-PREPARED FOOD ACCENTS
THE MIDDLE OF THE DAY. WE WELCOME YOU.

COMBINE

A BASS ★ STREET RESTAURANT



APPETIZERS

Marrow Boat . . . \$12

Roasted bone marrow, pickled red onion, caper, rocket, cilantro, lemon, parsley

Bacon Brussels . . . \$9

Garlic-butter Brussels, house-smoked bacon, maple-sherry glaze

Shrimp & Sausage Skewer . . . \$10

Jumbo shrimp, beef sausage, arugula, sweet corn aioli

Duck Bacon Wonton . . . \$11

Sweet corn, cream cheese, duck bacon, cilantro-jalapeno sauce

SOUPS

Bacon Corn Chowder

Cup. . . \$5 / Bowl . . . \$8

Fresh corn, Yukon potatoes, house-made bacon, carrot, onion, celery, scallions

Soup du jour

Cup. . . \$5 / Bowl . . . \$8

This soup will change often to bring you the freshest ingredients

SALADS

JUST LIKE OUR DINNER ENTRÉES,
BUT IN A REASONABLE LUNCH PORTION

ADD PROTEIN TO ANY SALAD:

Chicken...\$5 / Salmon...\$8 / Steak...\$8

Combine Chop Salad . . . \$12

Greens, bacon, egg, cheddar, blue cheese, grilled corn, red onion, bell pepper, tomato, brioche crouton, sweetcorn-avocado ranch

Burrata . . . \$9

Heirloom cherry tomatoes, soppressata, fresh burrata mozzarella, arugula, truffle oil, basil oil

Sundried Tomato Chicken Caesar . . . \$12

Crisp romaine, marinated & grilled organic chicken, shaved parmesan, brioche croutons, sundried tomato-parmesan dressing

Combine Wedge . . . \$13

Iceberg, red onion, heirloom cherry tomatoes, blue cheese, bacon crumble, blue cheese dressing

Steak Salad . . . \$15

Greens, garlic rubbed flank steak, red onion, wild mushrooms, bacon crumbles, Amish blue cheese, Dijon-Balsamic dressing

1/2 & 1/2:

Cup of Soup with Half Salad . . . \$12

COMBINE SALAD ADD...\$2

HALF SALAD & HALF FLATBREAD...\$15

CUP OF SOUP & HALF FLATBREAD...\$13

FLATBREADS

Sweet Chicken Chili . . . \$15

Grilled organic chicken, sweet Thai chili sauce, asian slaw, Thai chilis, cilantro, scallion, coconut milk aioli

Pepperoni . . . \$12

Tomato sauce, deli style pepperoni, buffalo mozzarella

Mediterranean . . . \$12

Cold smoked beets, grilled tomatoes, olive oil, garlic, arugula, feta, balsamic

The Farm Boy. . . \$15

Tomato sauce, deli style pepperoni, Chicago style Italian sausage, house smoked bacon, cherrywood house-smoked ham, buffalo mozzarella

Carbonara . . . \$14

Parmesan-garlic sauce, bacon, black pepper, parsley, buffalo mozzarella, poached egg

Wild Mushroom & Sausage . . . \$13

Pesto sauce, Chicago style Italian sausage, wild mushrooms, caramelized onions, buffalo mozzarella

SANDWICHES

All burgers are Half Pound USDA Prime Ground Ribeye, served with fries.

SUBSTITUTE SWEET POTATO WAFFLE FRIES OR TATER TOTS FOR \$2

The Combine Burger . . . \$14

House smoked bacon, lettuce, tomato, red onion, pickle, hand sliced smoked cheddar, sweet corn aioli, brioche

Prime Burger . . . \$12

Amish blue cheese, lettuce, tomato, red onion, prime sauce, brioche

ADD BACON FOR \$2

Bison Burger. . . \$14

Garlic-parsley mayo, caramelized onion, arugula, brioche

Beyond Burger . . . \$14

Vegetable based burger patty, lettuce, tomato, red onion, herbed vegan mayo, vegan bread

Steak Sandwich. . . \$16

Grilled garlic-rubbed flank steak, caramelized onions, wild mushrooms, tomato, rocket, blue cheese, parmesan crusted sourdough

Salmon BLT . . . \$12

Grilled cold-smoked salmon, house smoked cherry wood bacon, tomato, leaf greens, ginger-lemon grass aioli, honey-wheat bread

Grilled Ham & Gouda . . . \$15

Smoked Gouda cheese, soppressata, black forest ham, baby spinach, caramelized onions, parmesan crusted sourdough

Tuna Street Tacos . . . \$10

Blackened sushi grade tuna, wonton shell, Asian cabbage slaw, pickled ginger, wasabi-soy aioli

ENTREES

JUST LIKE OUR DINNER ENTRÉES, BUT IN A REASONABLE LUNCH PORTION

Chicken. . . \$14

Fried cold-smoked chicken, blue cheese gnocchi gratin

[2-PIECE BREAST & LEG] ADD HOT HONEY SAUCE \$2

All Day Bolognese. . . \$13

Traditional Bolognese sauce slow cooked for 6 hours, penne pasta, shaved parmesan, grilled garlic-parsley bread

Shrimp Rosé. . . \$14

Pan-seared shrimp, lemongrass, heirloom tomatoes, leaf greens, basil, fettucine, creamy Rosé sauce

COME TOGETHER.
EAT. DRINK.
COMBINE

JEFFERY HARROP, MANAGING PARTNER
GREG SANDERS, EXECUTIVE CHEF

PROUD PEOPLE WORKED HERE, NEAR
WATER AND EARTH, USING THEIR
HANDS TO CREATE AND BUILD,
CHANGING THE MIDWEST.

THE COMBINE SALUTES ALL WHO COME
TOGETHER TO MAKE THINGS BETTER.

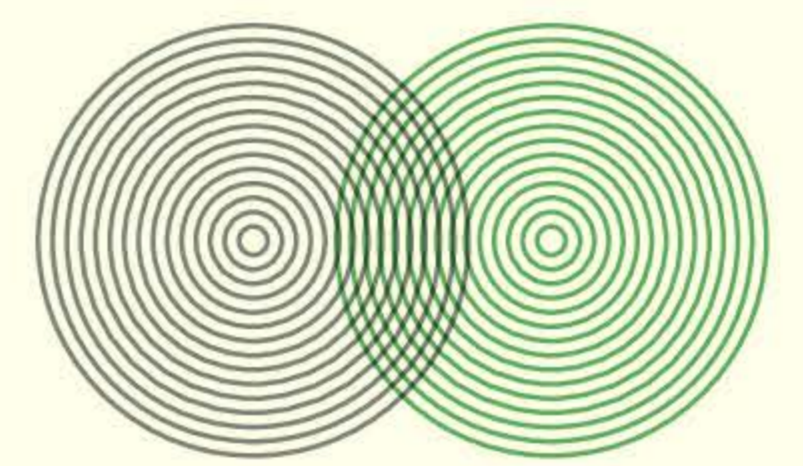
WWW.BASSSTREETCOMBINE.COM



DINNER ALLOWS TIME FOR RELAXING WITH YOUR MEAL, PROVIDING RESPITE AT THE END OF A BUSY DAY.

DINING IS TRULY FINE WHEN COUPLED WITH A FAVORITE PERSON, A FAVORITE DRINK AND TIME TO ENJOY BOTH.

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A BASS ★ STREET RESTAURANT



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Jumbo shrimp, black oak smoked sausage, arugula, basil hayden BBQ

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Grilled cold-smoked salmon, house smoked cherry wood bacon, tomato, leaf greens, ginger-lemon grass aioli, honey-wheat bread

ENTREES

Filet . . . \$36

6oz Iowa Premium beef tenderloin, wilted greens, blue cheese gnocchi gratin

Ribeye . . . \$33

12oz Iowa Premium ribeye, parmesan-sweetcorn crust, asparagus, smashed garlic-butter potatoes

Prime Strip . . . \$32

12oz USDA Prime NY strip, crispy Shiitake mushrooms, marrow butter, garlic-parsley roasted fingerling potatoes

Salmon . . . \$26

Cold smoked and grilled, heirloom tomatoes, lemongrass risotto, feta, tender leaf greens

"Poor Man's Lobster" Monkfish . . \$28

Pan roasted, Meyer Lemon-Castelvetro olive relish, capers, shallot, parsley, smashed garlic-butter potatoes

Chicken . . . \$20

Cold smoked & fried Coleman organic chicken, blue cheese gnocchi gratin

ADD HOT HONEY SAUCE \$2

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