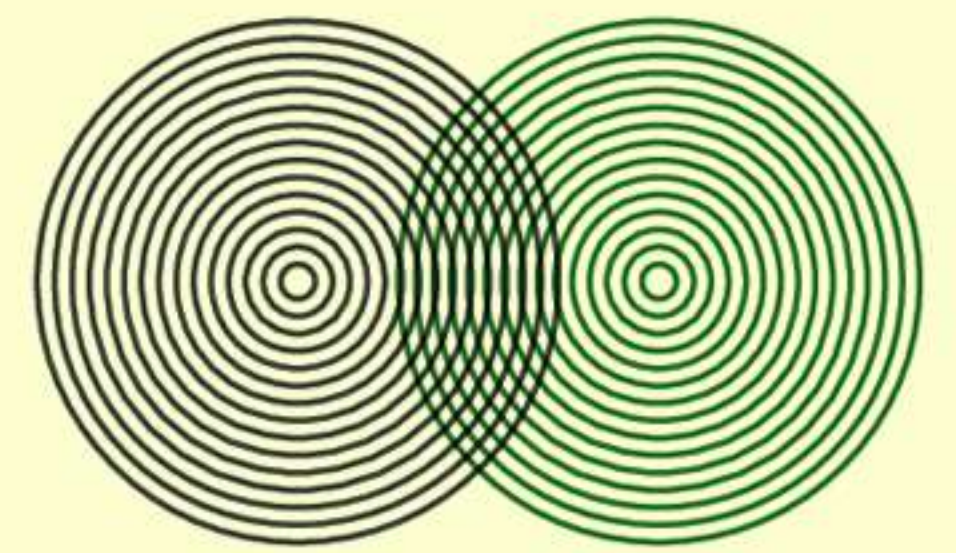


DINNER ALLOWS TIME FOR RELAXING WITH YOUR MEAL, PROVIDING RESPITE AT THE END OF A BUSY DAY.

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

COMBINE

A BASS ★ STREET RESTAURANT



APPETIZERS

Bacon Brussels . . \$10

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

Tuna Street Tacos . . \$10

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

Shrimp & Sausage Skewer . . \$12

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

Duck Bacon Wonton . . \$12

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

Sweet Corn Chorizo Fritters . . \$11

Chorizo, fresh corn, green onions, fresh herbs, garlic aioli

SOUPS

Soup du jour Cup. . \$5

This soup will change often to bring you the freshest ingredients

SALADS

ADD PROTEIN TO ANY SALAD:

Chicken...\$3 / Salmon...\$5 / Steak...\$5 / Shrimp...\$5

Fried Cold Smoked Chicken Breast \$6

Combine Chop Salad . . \$13

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

Harvest Salad . . \$13

Mixed greens, apple, pecans, feta cheese, pepitas, dried cranberries, roasted sweet potatoes, apple cider vinaigrette

Classic Caesar . . \$12

Chopped romaine, herbed parmesan brioche croutons, shaved parmesan, anchovies

May substitute Plantation dressing

Combine Wedge . . \$13

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

FLATBREADS

Sweet Chicken Chili . . \$14

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

Margherita . . \$13

Buffalo mozzarella, heirloom tomatoes, fresh basil

The Farm Boy. . \$15

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

Wild Mushroom & Sausage . . \$13

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

BLT . . \$13

Buffalo mozzarella, heirloom cherry tomatoes, crisp romaine lettuce, bacon crumbles, garlic aioli

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 . . \$16

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

Bison Burger. . \$15

1/3 pound Bison patty, garlic-parsley mayo, caramelized onion, arugula, brioche

Beyond Burger . . \$14

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

Grilled Ham & Gouda . . \$16

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

Salmon BLT . . \$14

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

Fried Cold Smoked Chicken Sandwich . . \$14

Lettuce, tomato, red onion, pickle, garlic aioli, brioche

Add bacon to any sandwich...\$2

ENTREES

Ribeye . . . \$36

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

Iowa Premium Filet . . . \$37

6oz filet, blue cheese crust, bordelaise, wilted greens, smashed garlic parsley fingerling potatoes

Salmon . . . \$27

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

Braised Duck . . . \$24

Decoy Cabernet slow-braised duck hindquarter; fresh herbs, dried fruits, served with creamy mushroom-parmesan polenta

Chicken . . . \$21

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

Add hot honey sauce \$2

All Day Bolognese. . \$17

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

Shrimp Rosé. . \$18

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

Add side salad \$4, side Caesar or Plantation \$6

COME TOGETHER.
EAT. DRINK. COMBINE

JEFFERY HARROP, MANAGING PARTNER
GREG SANDERS, EXECUTIVE CHEF
MARK GROTELUESCHEN, OPERATIONS MANAGER

WWW.BASSSTREETCOMBINE.COM

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.

