**SANDWICHES**

*Served with chips
*add side mixed greens or hand-cut fries +3

**Pastrami**
14  
slow roasted pastrami brisket, cherry peppers, sauerkraut, Irish cheddar and drive-thru dressing on marble rye

**Spicy Fried Chicken**
15  
crispy fried chicken breast (ABF) served with spicy buffalo sauce and house made coleslaw on a brioche bun

**Turkey Club**
14  
house roasted turkey, bacon, lettuce, tomato, garlic aioli on toasted sourdough

**Range Burger**
15  
drive-thru dressing, lettuce, tomato, balsamic red onion, dill pickles, with local beer cheese on a toasted soft roll

**BBQ Pulled Pork**
14  
braised pork with house made bbq sauce, coleslaw, butter pickles and fried shallots served on a toasted soft roll

**Bison Burger**
18  
drive-thru dressing, arugula, tomato, caramelized onion, mushrooms, fried jalapeño and gruyere cheese on a brioche bun

**SALADS**

*add grilled chicken +4

**Beet Carpaccio**
11  
roasted beets, feta, crème fraiche, micro-greens, meyer lemon vinaigrette, smoked black pepper

**Mixed Greens**
9  
mixed greens, cherry tomatoes, pickled shallots, candied pecans, citrus vinaigrette and goat cheese

**Greek Quinoa Salad**
11  
grilled chicken breast, olives, tomatoes, bell peppers, cucumber, feta cheese, onions with lemon oregano vinaigrette

**Wedge Salad**
12  
 iceberg lettuce, bacon, heirloom cherry tomatoes, green onion and crumbled blue cheese with creamy blue cheese dressing

**STARTERS**

**Cast Iron Meatballs**
10  
house made meatballs topped with a wild mushroom tomato sauce, fresh mozzarella

**Boar Bacon Artichoke Dip**
12  
boar bacon, artichoke hearts, cream cheese, fresh herbs, hot sauce, pita chips

**Vegetable Croquettes**
10  
seasonal vegetables mixed with potatoes, herbs and fontina cheese, topped with sriracha aioli

**Charcuterie & Cheese Board**
18  
chef’s selection of cured meats and cheeses served with stone ground mustard, pickled jalapeños, dried fruit, honeycomb, mixed nuts and fig jam with crostinis

**Bacon and Brussels**
10  
crispy fried brussels sprouts tossed in bacon jam and balsamic glaze

**Soup Of The Day**
8

**Pasta Of The Day**
14

**PIZZAS**

*gluten free crust available +3

**The Forager**
18  
roasted wild mushrooms, mozzarella and goat cheese, bacon lardons, white truffle oil

**The Range**
16  
chef’s local farmers market finds

**The Cured**
18  
tomato sauce, chef’s selection of cured meats, mozzarella, parmesan

**Hen House**
16
Arugula pesto, roasted chicken breast, feta and mozzarella cheese, Spanish olives

**Broken Link**  
Italian sausage, tomato sauce, balsamic onions, fontina and mozzarella cheese

**Margherita**  
tomato sauce, fresh mozzarella, basil, tomatoes and EVO

<table>
<thead>
<tr>
<th>ADDITIONS</th>
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<tbody>
<tr>
<td>Arugula +1</td>
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<tr>
<td>Wild Mushroom +2</td>
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<td>Farm Egg +2</td>
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<tr>
<td>Prosciutto +3</td>
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<td>Salami +3</td>
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<td>Sausage +3</td>
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<td>Bacon +3</td>
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**HAPPY HOUR**  
**MON-FRIDAY**

**NOW OPEN FOR LUNCH**  
**MONDAY-FRIDAY**  
**11AM-2PM**

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