

GREENS

add grilled bread +1

Beet - Pear Salad *gf* | *v* 14.00

Roasted Golden and Red Beets, Crisp Pear, Arugula-Spinach Blend, Feta Cheese, Walnuts, Golden Beet Vinaigrette

Warm Kale & Bacon Salad 14.00

Sautéed Kale, Crispy Bacon,* Roasted Butternut Squash, Aged Goat Cheese, Balsamic Drizzle, Parsley-Chive Crostini

Classic Caesar Salad 9.00

Romaine Lettuce, Parmesan Cheese, House Croutons, Classic Caesar Dressing

Simple Salad *v* 7.00

Romaine Lettuce, Heirloom Grape Tomatoes, Cucumber, Red Onion, Parmesan Cheese, House Croutons, Choice of Dressing

Additions

- Grilled Sirloin Steak* *gf* 9.00
- Fresh Seared Salmon* *gf* 9.00
- Sautéed Shrimp* *gf* 5.50
- Chicken* grilled (*gf*) or breaded 5.50

House Dressing Options

Beer Bleu Cheese, Buttermilk Ranch, Charred Green Onion Ranch, Caesar, Honey Mustard, Italian Caper Vinaigrette, Golden Beet Vinaigrette, Vinegar & Oil

SOUP

add grilled bread +1

Chicken and Dumpling 6.00

Oven-Roasted Chicken,* House Dumplings, Onion, Celery, Carrot, Corn

Daily Crafted Soup 6.00

ask your server for details

Soup and Salad Combo

- Choice of Soup with Beet & Pear Salad 13.00
- Choice of Soup with Classic Caesar or Simple Salad 10.00

to start

Comfort Nachos 13.00

Chef Inspired
ask your server for details

Rustic Crab Dip 16.50

Lump and Claw Crab Meat,* Herb-Caper Cream Cheese, Mozzarella, Parm-Panko Bread Crumbs, Warm Baguette

Pommes Frites 13.50

Parmesan-Tossed House Fries, Marinated Sirloin Steak,* Steak Sauce, House Garlic Aioli

Smoked Salmon Crostini 13.00

Cold Smoked Salmon,* Boursin Cheese, Charred Corn and Tomato Relish, Pickled Onion, Basil Oil, Pane Toscano Bread

New Fashioned Curds *v* 11.50

Whiskey-Brined White Cheddar, House Tempura Batter, Charred Green Onion Ranch

KITCHEN HOURS

Tues-Thurs 11 AM - 9 PM
Fri-Sat 11 AM - 10 PM

SANDWICHES

side of house fries

Steak Sandwich 16.00

Thin-Sliced Ribeye,* Bacon-Horseradish Mayo, Baby Arugula, Muenster Cheese, Whiskey-Glazed Onions, Pane Toscano Bread

Salmon Naan *open-faced* 15.00

Seared Salmon,* Tomato Confit, Spinach, Red Onion, Herb-Ricotta Cheese, Italian Caper Vinaigrette, Naan Bread

Pesto Portobello *v* 15.00

Roasted Portobello Cap, Pesto, Baby Arugula, Blistered Red Onion, Swiss Cheese, House Garlic Aioli, Whole Grain Bun

DLUX Darn Big Grilled Cheese 14.00

White Cheddar and Muenster Cheeses, Whiskey-Glazed Onions, Bacon-Onion Marmalade, Tomato, Spinach, Sourdough Bread, Tomato-Basil Sauce

Pork Tenderloin 12.00

Pork Loin,* *grilled or breaded* Red Onion, Pickles, Pretzel Bun

Darn Big Grilled Cheese *v* 12.00

American and Cheddar Cheeses, Parmesan-Crusted Sourdough Bread, Tomato-Basil Sauce

add bacon* +2



200 WEST 3RD STREET | DOWNTOWN DAVENPORT, IOWA
563 - 323 - 1195 | MEANDBILLY.COM



established 2013

Trademarks

served after 4PM

Truffle NY Strip *gf* 34.00

Grilled NY Strip Steak, * Truffle Butter, Smashed Red Potatoes, Bordelaise, Grilled Asparagus

Red Snapper 32.00

Pan-Seared Red Snapper Fillet, * Lemon Crème, Candied Walnuts, Green Onion Risotto, Grilled Asparagus, Roasted Red Pepper-Parmesan Sauce

Jerk Chicken Jambalaya 28.00

Jerk-Rubbed Airliner Chicken, * Andouille Sausage Jambalaya, Lobster Broth, Dirty Brown Rice

Shrimp 'n Grits *gf* 22.00

Grilled Shrimp, * Thyme-Maple Syrup, Crisp Pancetta, Sweet Corn, Minced Kale, Red Onion, Boursin Cheese Grits*

Industry Chop *gf* 22.00

Sweet-Tea Marinated Bone-In Pork Chop, * Smoked Paprika, Smashed Red Potatoes, Garlic Green Beans, Corn and Radish Purée

SWEETS

Warm Fruit Cobbler 9.00

Chef Inspired
ask your server for details

Stacked Chocolate Cake *v* 9.00

Chocolate Layer Cake, White Chocolate Buttercream, Milk Chocolate Ganache, Mixed Berry Reduction, Chocolate Sauce

events

host your next party in our private event space

THE FAIRHAVEN

contact fran@meandbilly.com
for more details

BURGERS

side of house fries

Range Bison Burger* 16.00

White Cheddar Cheese, Butter Lettuce, Whiskey-Glazed Onions, House Garlic Aioli, Whole Grain Bun

Franny Burger* 15.00

American Cheese, New Fashioned Curds, House Cheese Sauce, Pretzel Bun *try it FACE DOWN in cheeeeeese!*

Billy Burger* 14.00

American Cheese, Over-Easy Egg, * Red Onion, House Garlic Aioli, Brioche Bun

Build YOUR BURGER

Served on a Brioche Bun with Lettuce, Tomato, Red Onion, and Pickles upon request to reduce waste

Bison* 14.00
Hamburger* 12.00
Chicken* *grilled or breaded* 12.00
House Turkey Burger 12.00
Portobello Cap *v* 11.00

Topping Options

Pretzel Bun .70
Whole Grain Bun .70
Over-Easy Egg* .70
Bacon Horseradish Mayo .70
House Garlic Aioli .70
Sautéed Jalapeños .70
Sautéed Mushrooms .70
Whiskey-Glazed Onions .70
Aged Goat Cheese .75
American Cheese .75
Bleu Cheese Crumbles .75
Muenster Cheese .75
Pepper Jack Cheese .75
Swiss Cheese .75
White Cheddar Cheese .75
Avocado 1.00
Bacon-Onion Marmalade 1.00
House Cheese Sauce 1.00
Classic Mac & Cheese 1.00
Smashed Potatoes 1.00
Bacon* 2.00

gf = gluten-free | v = vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Alert your server if you have any special dietary restrictions or allergies.

Daily Specials

HAVE A BALL!

Tuesday \$2 OFF *seasonal* cocktails

Wednesday ½ OFF Draft Beer

Thursday \$2 OFF MOSCOW MULES

Friday \$5 GLASSES of WINE

Saturday \$10 OFF *Fishbowls*

[18% gratuity added to groups of six or more]

ON THE SIDE

Boursin Cheese Grits* *gf* 4.00
Classic Mac & Cheese *v* 4.00
Garlic Green Beans *gf* | *v* 4.00
Glazed Carrots *gf* | *v* 4.00
Grilled Asparagus *gf* | *v* 4.00
Smashed Red Potatoes *gf* 4.00
House Fries *v* 2.00

OFFSPRING

for children under age 10

side of house fries

Kids Cheeseburger* 6.00

Chicken Strips* 6.00

Classic Mac & Cheese *v* 6.00

BEVERAGES

Coke, Diet Coke, Sprite, Lemonade, Mellow Yellow, Iced Tea, Coffee, Espresso 2oz 3.00

**BETTER YET —
SEE OUR**

Cocktail Menu