

# HONEY BUTTER FRIED CHICKEN



**Honey Butter Fried Chicken** is the **crispy, juicy, flavorful fried chicken** created, perfected and enjoyed by the chefs and patrons of Sunday Dinner Club – and always served with a ‘dollop of the namesake honey butter. We start with **fresh, hormone- and antibiotic-free**, locally sourced Amish chicken and brine it in a mixture of salt, sugar, spices and citrus. It is double battered in buttermilk and seasoned flour, expertly fried and **sprinkled with smoked paprika salt** for a final kick of flavor. **Dip that chicken in salty, sweet honey butter** for the ultimate fried chicken experience.

## MAINS

### CHICKEN COMBOS

**2-Piece** WITH Honey Butter, Corn Muffin \$8

**4-Piece** WITH Honey Butter, 2 Corn Muffins \$15

**8-Piece** WITH Honey Butter, 4 Corn Muffins \$28

### FRIED CHICKEN SAMMY \$8

*Fried Chicken Thigh, Buttery Bun,  
Candied Jalapeño Mayo, Crunchy Slaw*

### THREE-SIDES MEAL \$10.5

**Choose** Three Sides  
served WITH Corn Muffin and Honey Butter

## TODAY'S SPECIALS

PLEASE SEE THE FRONT COUNTER FOR TODAY'S  
**MAINS, SIDES, SWEETS AND PICKLE SPECIALS**

## SIDES \$3.5

Pimento Mac 'n Cheese with Garlicky Bread Crumbs

Roasted Sweet Potato Salad, Cilantro and  
Lime Vinaigrette

Kale and Cabbage Slaw, Dried Pomegranate,  
Yogurt Cumin Dressing

*\* See the front counter menu board for the list of today's sides*

## ODD AND ENDS

Extra Honey Butter \$1

Daily Pickle \$2

Corn Muffin \$1

## SWEETS AND TREATS

Chocolate Toffee Cookie  
\$1.75

Dump Cake of the Day  
\$3.5

## HONEY BUDS KIDS MEAL

Fried Chicken, Pimento Mac 'n Cheese  
AND Sticker \$6

## ADULT BEVERAGES ON THE FLIP SIDE

## ICED TEA, SODA AND WATER

### RARE TEA CELLAR ICED TEA

Bottomless Cup \$2.5

*Rare Tea Cellar specializes in the finest and rarest teas and ingredients available on planet earth. **Rotating** flavors.*

### FOUNTAIN SODA

Bottomless Cup \$2.5

### **Boylan's Cane Cola, Black Cherry and Orange Soda**

*The Boylan Bottling Company and has been in operation for more than 100 years and only uses cane sugar in their drinks.*

### **Green River Soda**

*Green River soda was introduced to Midwestern drinkers in 1919. This Chicago original is described as "The Lime Soda, with Just a Touch of Lemon".*

### **Goose Island Root Beer and Spicy Ginger Soda**

*The well-known and well-loved Goose Island brand of craft sodas is 100 percent cane sugar sweetened and quite possibly the best Root Beer we've ever tasted.*

## WATER

Boxed Water \$2.25

Tap Water – Free

# BEER, COCKTAILS AND WINE



## BEER

### TALLBOYS 16oz CANS

Hamm's \$3.5  
Half Acre Over Ale \$7.5  
Half Acre Pony Pils \$7.5  
Brewery Vivant Big Red Coq \$8  
Vander Mill Totally Roasted Cider \$8

### LOW BOYS 12oz CANS

Tecate \$3.5  
Capital Brewery Supper Club \$5.25  
Two Brothers Sidekick \$5.5  
Revolution Anti Hero IPA \$5.5

### BOTTLES 12oz

Miller High Life \$3.5  
Two Brothers French Country \$5.5  
Lakefront Brewing Fixed Gear Red Ale \$5.5  
5 Rabbit Golden Ale \$6  
O'So Nighthtrain \$6

## HBFC COCKTAILS

### SMOKEY DERBY glass \$7

Very Old Barton Bourbon, Grapefruit,  
Smoked Paprika Syrup


### CORIANDER SANGRITA glass \$7

Tomato, Co-Op Rum Barrel Hot Sauce,  
Corazon Blanco Tequila, Lime and a **Can of Tecate**


### AVONDALE GINGER MULE glass \$7

Molasses, Ginger, Death's Door Gin, Lime, Mint

### DAMN GOOD SWEET TEA

glass \$7  pitcher \$30  
Rare Tea Cellar Blend,  
Death's Door White Whiskey, Honey Gastrique

### THE HILL POP

glass \$7  pitcher \$30  
Housemade Lemonade and Buffalo Trace Bourbon


## WINE

*Powered by Vinejoy*

### WINES BY THE GLASS...


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#### 2012 Future Perfect White – Central Coast, CA

glass \$8  bottle \$30  
*25% Pinot Gris / 25% Marsanne / 25% Muscat / 25% Vermintino  
Lemonhead candy, citrus grove, banana runs,  
orange sherbet, Werther's Original*

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#### 2012 Future Perfect Red – Paso Robles, CA

glass \$8  bottle \$30  
*70% Cabernet Franc / 30% Merlot  
Toasted blood orange peel, raisins, old cedar box,  
pipe smoke, swedish fish, cherry pie*

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#### Gran Sarao Cava – Penedes, Spain

glass \$7  bottle \$26  
*Creamy, nutty and exploding with lively bubbles*

### WINES BY THE BOTTLE...

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#### Tatomer 2009 Vandenberg Riesling

– Santa Barbara, CA bottle \$49

*Don't be fooled by what you think you know about Riesling.  
This bad ass bottle was made for our fried chicken.  
Ripe yet dry. Petrol soaked tropical fruit. Acid trippy.  
Everyone on earth should experience this pairing. Trust us.*

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#### Sans Liege 2011 Groundwork Grenache

– Santa Barbara, CA bottle \$49

*Clove and sage. Sea breeze, earth, spice and dusty fruit.  
Treat this delicious bottle of Grenache as the last ingredient  
to that perfection you're about to shove in your face.*

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#### Paul Goerg Blanc de Blanc (a.k.a. Baller Bubbly)

– Champagne, France bottle \$79

*Citrus and pear, underlying butter and cream.  
Incredibly lively with a hint of nutty goodness.  
This will bring you and your fried chicken to your knees.*