

# Gluten Sensitive Menu

## Breakfast

**SHED SIDES:** Hash browns, american fries, or fruit. All eggs are U.S. Grade AA and prepared to your liking.

### VEGETABLE SKILLET\* | 12.99

Diced green peppers, onions, mushrooms, and garden-fresh tomatoes, topped with Colby cheese, two eggs, with your choice of Shed sides.

### COUNTRY MARKET SKILLET\* | 15.49

Green peppers, onions, ham, mushrooms, and smoked sausage topped with Swiss cheese and two eggs, with your choice of Shed sides.

### HARVEST SKILLET\* | 16.99

Green peppers, onions, and smoked ham topped with Colby cheese, two applewood smoked bacon strips, two sausage links, and two eggs, with your choice of Shed sides.

### #1 THE HIRED MAN'S BREAKFAST™\*\* | 14.49

Two eggs with your choice of a thick slice of smoked ham, smoked country sausage, three strips of applewood smoked bacon or southern-style sausage (three links or two patties), and a choice of Shed sides.

### #4 CATTLEMAN'S BREAKFAST™\*\*

Top sirloin steak served with two eggs and your choice of Shed sides.

**6 oz. sirloin steak - 19.99 | 9 oz. sirloin steak - 25.99**

### #5 THE FARMER'S DAUGHTER®\*\* | 10.99

One egg with your choice of a slice of smoked ham, smoked country sausage, two strips of applewood smoked bacon, or sausage (two links or one patty), and a choice of Shed sides.

### #6 THE LIGHT CHORE DAY®\*\* | 9.99

Two eggs with your choice of Shed sides.

### #7 THE PLOWMAN'S FAVORITE™\*\* | 14.99

Farm-style corned beef hash served with two eggs and your choice of Shed sides.

### #8 THE SHED'S OMELET\* | 15.49

Two eggs prepared omelet-style with one of the following combinations and your choice of Shed sides.

- Smoked ham and Colby cheese
- Garden vegetables and Colby cheese
- Smoked sausage and Swiss cheese

### #9 THE PORK PRODUCER'S BREAKFAST\* | 16.49

Two eggs served with a pork lover's array of two strips of applewood smoked bacon, a slice of smoked ham, and a smoked country sausage, along with your choice of Shed sides.

## Salads

### SOUTHWEST CHICKEN | 15.99

Iceberg lettuce tossed with The Machine Shed's salsa ranch, topped with diced tomatoes, shredded Colby cheese, homemade black bean salsa, and a blackened chicken breast.

### GRILLED CHICKEN CAESAR | 16.99

Greens tossed in Caesar dressing and topped with grilled lemon pepper or blackened chicken breast, Asiago cheese, tomatoes, and a lemon wedge.

### SMOKED BEEF BRISKET | 17.49

18-hour fall-apart tender smoked beef brisket with greens, tomatoes, applewood smoked bacon, onions, shredded Colby cheese, and a house-made sweet mustard vinaigrette.

### CHICKEN COBB | 17.49

Crispy salad greens topped with grilled chicken breast, avocado, shredded Colby cheese, olives, tomatoes, applewood smoked bacon, red onions, diced hard-boiled egg, blue cheese crumbles, and your choice of dressing.

**SALAD DRESSINGS** | WHALEN FAMILY RECIPE **Creamy Parmesan** | SHED SIGNATURES: **Balsamic Vinaigrette, 1000 Island, House Ranch Blue Cheese • Caesar • French • Italian Vinaigrette • Fat-Free Raspberry Vinaigrette**

## Lunch

Served with farm-fresh vegetables and two of our famous Shed-style fixins.

### GRILLED CHICKEN LUNCH | 15.49

Marinated and grilled chicken breast, served with our cranberry wild rice and broccoli.

### OLD FASHIONED POT ROAST | 16.49

Slow-roasted beef with onions, carrots, and baby red potatoes.

### HAYBALER TOP SIRLOIN™\*\*

The Beef Producers most flavorful steak! We hand-cut this steak from the center of the top sirloin.

**6 OZ. 21.99 | 9 OZ. 25.99 | 14 OZ. 33.99**

**Add sautéed mushrooms & onions - 3.49**

**Add sautéed mushrooms - 2.99**

**Add sautéed onions - 2.49**

## Dinner

Dinners are served with your choice of two famous Shed-style fixins—homemade coleslaw, cottage cheese, or homemade warm applesauce — along with farm-fresh vegetables, cranberry wild rice, or choice of potato – baked or mashed. Add a loaded baked potato for \$1.49.

**ADD TO ANY STEAK** | Add sautéed mushrooms and onions – 3.49 | Add sautéed mushrooms – 2.99 | Add sautéed onions – 2.49

### HAYBALER TOP SIRLOIN™\*\*

The Beef Producers' most flavorful steak! We hand-cut this steak from the center of the top sirloin.

**6 oz. - 21.99 | 9 oz. - 25.99 | 14 oz. - 33.99**

### RIBEYE\* | 35.99

We hand-trim our 14 oz. ribeye Delmonico-style to ensure you get the best part of the cut.

### OLD FASHIONED POT ROAST | 18.99

Our famous slow-roasted pot roast, served with onions, carrots, and baby red potatoes.

### DOUBLE-CUT IOWA PORK CHOP\* | 25.99

Some folks call it a pork roast, but you'll understand why it's called the Iowa Chop after tasting our signature double-cut roasted chop.

### THE HEARTLAND DELIGHT\* | 20.99

Whole pork tenderloins that are hand-trimmed, wrapped with bacon, seasoned, and grilled with barbeque sauce.

### GRILLED SALMON\* | 26.99

Prepared fresh – just the way you like it! Roasted on a cedar plank with our apple bourbon glaze.

## Smokehouse Classics

All Smokehouse Classics come with baked beans, your choice of baked potato or mashed potatoes, and two of our famous Shed-style fixins.

### SMOKED BEEF BRISKET DINNER | 21.99

Our 18-hour, fall-apart-tender barbecue beef brisket, topped with The Shed's sweet & tangy barbecue sauce.

### HICKORY SMOKED PORK RIBS | HALF 20.99 | FULL 29.99

A full slab of slow-roasted, tender, meaty ribs that are basted and charbroiled.

### FARMHAND COMBO | 25.99

A portion of our barbecue pulled pork, smoked beef brisket, and smoked sausage.

\*Thoroughly cooking foods of animal origins such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.