

# 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\* | 14.49

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™\* | 13.99

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™\* | 21.99

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

### #5 THE FARMER'S DAUGHTER®\* | 10.49

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™\* | 13.99

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

### #8 THE SHED'S OMELET\* | 14.99

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\* | 15.99

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 | 15.49

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 | 18.99

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 | 17.99

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 | 14.99

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

### CLASSIC POT ROAST | 17.99

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. 22.99 | 9 OZ. 26.99

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. - 22.99 | 9 oz. - 26.99

### RIBEYE\* | 38.99

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

### CLASSIC POT ROAST | 17.99

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

### DOUBLE-CUT IOWA PORK CHOP\* | 24.99

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\* | 19.99

Hand-trimmed whole pork tenderloins wrapped in bacon, seasoned, and grilled with barbecue sauce.

### CEDAR PLANKED SALMON\* | 25.99

Fresh salmon fillet 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 | 22.99

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 | 24.99

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

\* Hamburgers or steaks served rare or medium-rare may be undercooked and will only be served upon consumers request. Whether dining out or preparing at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.