



LUNCH MENU

GRILLED CHEESE

THE FRENCH ONION 8.75

Our gruyere blend and caramelized onions on challah bread

THE GCDC REUBEN 10

Our gruyere blend, pastrami, sauerkraut, and russian dressing on rye bread

THE KIM-CHEESE-STEAK 10

Our cheddar blend, kimchi, GCDC spicy sauce, and roast beef on white bread

THE BUFFALO BLUE 8.75

Our cheddar blend, blue cheese, buffalo chicken, red onion, and Frank's Red Hot on white bread

THE CUBANO 10

Our gruyere blend, pulled pork, ham, pickles, and mustard on white bread

THE YOUNG AMERICAN® 8.75

Our American cheese blend, tomato, and bacon, on sourdough bread

THE DISTRICT CEMITA 10

Pepper jack, chorizo, avocado, and spicy salsa on white bread

THE MEDITERRANEAN 8.75

Feta, mozzarella, roasted red peppers and artichoke hearts on olive bread

THE GRILLED CARBONARA 9.75

Our gruyere blend, fresh goat cheese, sauteed leeks and bacon on white bread

THE PESTO TURKEY MELT 9.75

Mozzarella, turkey, spinach, roasted red peppers and pesto on sourdough bread

ENTREES

LOADED TOTS 9.75

Cheddar sauce, bacon, jalapeños, pico de gallo and GCDC sauce

POUTINE TOTS 9.75

Cheese curds, house mushroom gravy, chives, and bacon

CHILI TOTS 9.75

Homemade veggie chili, cheddar cheese, sour cream, and jalapeños

LOBSTER MAC & CHEESE 13.75

Cavatappi noodles with lobster, chives, cream sauce, and our cheddar cheese blend

HOUSE SALAD 9.75 (add meat \$2)

Mixed greens, parmesan crisps, dates, tomatoes, fried onion, dried cranberries, croutons and parmesan blue cheese dressing

SIDES

TOMATO / VEGGIE CHILI / SOUP OF THE DAY

dip 2 / cup 4 / bowl 6

COLESLAW 2.75

CRISPY TOTS 2.75

SIDE SALAD 2.75

CHIPS 1.50

MAC & CHEESE 3.50

DRINKS

FOUNTAIN DRINKS 2.75

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Mr Pibb

TEA & LEMONADE 2.75

Fresh Squeezed Lemonade, Ginger Limeade, Ice Tea

ALCOHOL

Beer \$7 House Wine \$7 Rail Liquor \$7 Top Shelf Liquor \$10

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BUILD YOUR OWN

1 CHEESE

American
Cheddar
Mozzarella
Pepper Jack
Smoked Gouda **add \$1**
Gruyere **add \$1**
Goat Cheese **add \$1**
Brie **add \$1**

2 MEAT

\$2 for Each

Bacon
Chorizo
Prosciutto
Chicken
Turkey
Ham
Roast Beef
Pastrami
Pulled Pork

3 VEGGIES

Spinach
Onion
Jalapeño
Tomato
Basil **add 50¢**
Pickles **add 50¢**
Roasted Red Peppers **add 50¢**
Caramelized Onions **add \$1**
Mushrooms **add \$1.50**
Avocado **add \$1.50**

4 SPREADS

GCDC Sauce
Hot Sauce
BBQ Sauce
Dijon Mustard
Pesto **add 50¢**
Truffle Oil **add 50¢**
Fig Chutney **add 50¢**

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Gluten Free Bread + \$1.50

MAC & CHEESE \$8.75

Cavatapi noodles with cream sauce and your choice of make your own toppings.

GRILLED CHEESE \$6.75

Your choice of white, wheat, sourdough, rye, or gluten free bread with make your own toppings and a pickle.

OPEN FACE GRILLED CHEESE SALAD \$7.75

A half grilled cheese cooked open face over mixed greens and grape tomatoes. Comes with your choice of balsamic, ranch, russian, or parmesan blue cheese dressing.

QUESADILLA \$6.75

A flour or corn tortilla with your choice of make your own toppings. Served with pico de gallo and sour cream.

CHEESY TOTS \$8.50

A double order of our crispy tots covered with your choice of make your own toppings.

