



bar and table

Salads

42 Chopped Cobb Salad	11
<i>Hand Breaded Chicken, Avocado, Grape Tomatoes, House Bacon, Homemade Blue Pimento Cheese, Boiled Egg and Honey Balsamic, Chopped to order with Fresh Romaine</i>	
SSS Smoked Salmon Salad (G)	13
<i>Cherry Wood Smoked Salmon, Shaved Red Onion, Avocado, Fried Capers, Sliced Red Bell Peppers and Arugula/Kale tossed with Green Goddess Dressing topped with Curried Pistachios</i>	
Black and Bleu Steak Salad (G)	13
<i>Blackened Seasoning Rubbed Flat-Iron Steak, Crumbled Gorgonzola Bleu Cheese, Bread and Butter Pickled Pearl Onions, Sliced Grape Tomatoes, Chili Spiced Pecans and Baby Chard/Arugula tossed with Truffle Oil and Lemon Juice</i>	
*Steak Cooked Medium unless otherwise specified	
Classic Caesar Salad (G)	6
<i>Crisp Romaine, Shaved Parmesan and Basil Garlic Croutons tossed with Classic Caesar Dressing</i>	
Add Basil Grilled Chicken	10
Add Citrus Seared Salmon	12
Add Pepper Grilled Flat Iron	12
Sesame Crusted Yellowfin Tuna Salad	15
<i>Baby Kale Arugula Mix, Shredded Brussels Sprout Slaw, Chili Roasted Edamame, Julienne Red Bell Peppers tossed in a Candied Garlic Vinaigrette garnished with Burnt Peanuts and Asian Chili Oil</i>	
Seared Crab Cake Salad	10
<i>On a bed of Mixed Greens with Sliced Cucumbers, Pickled Pearl Onions, Avocado, Tomato, and Remoulade</i>	

Sandwiches

Turkey Reuben Wrap	9
<i>Cajun Seasoned Rubbed Fried Turkey, Schwartz Sauerkraut, Melted Baby Swiss, and Forty-Two's 5000 Island Dressing wrapped in a Warm Honey Wheat Tortilla</i>	
42 Corned Beef on Marble Rye	11
<i>Deli Mustard and Melted Swiss</i>	
Smoked Brisket Grilled Cheese	10
<i>Hard Wood Smoked 1855 Dry-Aged Brisket, House Pickles, Melted American Cheese, and Forty-Two BBQ Sauce on AFB Country White Bread</i>	
Grilled Chicken "Arkadelphia"	10
<i>Caramelized Onions and Peppers with House Pimento Mornay on Leidenheimer</i>	
Fried Oyster Po'boy	11
<i>Cornmeal Dusted Oysters, Shredded Romaine, Sliced Tomato, Shaved Red Onion, and House Pickles on a Toasted Leidenheimer Roll dressed with Spicy Remoulade</i>	
Vegetable and Boursin Panini (V)	10
<i>Grilled Portobello, Eggplant, Zucchini, Yellow Squash and Red Bell Peppers topped with Baby Arugula and Roasted Garlic Boursin on Wheatberry Bread dressed with Sriracha Mayo</i>	



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Forty Two Favorites

The Arkansas Traveler Burger 10

*Your choice of 1855 Dry Aged Ground Beef or House Ground Turkey on a Toasted Brioche Bun
Your choice of Homemade Blue Pimento Cheese, Swiss, White Cheddar, American, Pepper Jack or Havarti
Served "all the way" with Leaf Lettuce and Tomato, House Pickles and Shaved Red Onion*

Add Peppered Candied Bacon 2

Add an Easy Egg 1

The Presidential Club 10

*Pit Smoked Ham, House Fried Turkey Breast, Leaf Lettuce, Sliced Tomato, Avocado, Dijonnaise
on Honey Wheatberry Bread*

½ Presidential Club with a ½ Bowl of Soup or Side 8

Entrées

Local Craft Beer Battered Fish and Chips 11

Beer Battered Cod and Hand-Cut French Fries served with House Tartar Sauce

Black Bean Chilaquiles Hash (G) (V) 11

*Crispy Fried Corn Tortillas with Stewed Black Beans, Sautéed Greens, Charred Tomatillo Salsa
finished with Queso Fresco, Fried Egg, and House Hot Sauce*

Chile Sesame Noodle Bowl (V) 7

*Quick Pickled Tanner Farm's Cucumbers, Marinated Tanner Farm's Tomatoes and Cured Shredded Carrots
atop Chinese Egg Noodles tossed in Sesame Chile Dressing garnished with Toasted Sesame Seeds and
Crispy Rice Paper*

Add Citrus Seared Salmon 13

Add Pepper Grilled Flat Iron 13

Sides

Five Spice and Sugar Sweet Potato Chips (G) (V) 3

Hand Cut Fries (G) (V) with House Seasoning 2

Sweet Potato Fries (G) (V) with Spicy Strawberry Jam or Wasabi Aioli 3

Seasonal Fruit (G) (V) Selection is based on freshness and seasonality 4

Side Salad *Heritage Spring Mix, Shaved Red Onion, Sliced Cherry Tomato, Sliced Cucumber
and Choice of Dressing* 4

(G) - Gluten Free

(V) - Vegetarian