

THE FEVE

EST. 1992

SNACKS & STARTERS

HABANERO RANGOON (7)
homemade with fresh habanero and chive cream cheese, hand wrapped and fried in a wonton shell, served with sweet chili sauce - 7.75

SAUERKRAUT BALLS (8)
Grandma Irene's recipe; homemade with sauerkraut, sausage, and cream cheese, fried and served with ranch dressing - 7.50

CRAB CAKE APPETIZER (2)
homemade crab cakes served with cornishon tartar - 9.50

MAC N' CHEESE BITES (6)
homemade with Ohio City Pasta and gouda cheese, served with white cheddar and gouda cheese sauce - 7.75

FRIED AVOCADO WEDGES
lightly breaded sliced Hass avocado served with chipotle mayo - 7.00

HUMMUS PLATE
homemade hummus served with pita triangles - 6.75

VEGGIE PLATE
our hummus plate with falafel, tomato, shredded carrot and cucumber - 9.25
add spinach pie +3.00

PRETZEL BITES (12)
hot soft-pretzel bites served with white cheddar & gouda cheese sauce - 6.50

FRIED CRIMINI MUSHROOMS (8 oz.)
homemade with sea salt and rosemary bread crumb, served with ranch - 7.25

FRIED PICKLE SPEARS (7)
beer battered pickle spears, served with dill mayo - 6.75

GROUPEY BASKET (6 oz.)
breaded grouper served with cornishon tartar and your choice of side - 9.50

CHICKEN TENDERS
Coleman's all natural tenders served with sweet honey mustard and your choice of side: (5) large basket - 9.00 (3) small basket - 6.75

ONION RINGS served with chipotle mayo - 7.50

MOZZARELLA PLANKS (7) served with marinara - 7.75

WINGS

All-natural, free range, hormone and preservative free
Breaded cauliflower "wings" can be substituted for chicken

12 WINGS tossed in spicy buffalo or any other house wing sauce.
Served with celery and blue cheese or ranch - 9.75

BUFFALO: MILD, JUST RIGHT, MASOCHISTIC, OR LEVEL 10
MESQUITE BARBEQUE • SWEET HONEY MUSTARD
SWEET CHILI • TERIYAKI • THAI PEANUT • TERIYAKI GARLIC
SPICY GARLIC • HONEY SRIRACHA • JAMAICAN JERK

FRENCH FRIES & TATER TOTS

SMALL BASKET - 3.75 LARGE BASKET - 4.75

DRY SEASONINGS (+.25)

CUBAN - mild caribbean seasoning MEGAN - herb seasoning
DANIMAL - spicy seasoning STINKY - garlic salt seasoning
TIKKA - indian dry seasoning

O.T. STYLE (+4.25) topped in mesquite barbeque pulled pork and homemade coleslaw

FRIED GARLIC (+1.25) topped in fried garlic butter

CHILI CHEESE TOPPING (+3.00)

DIPPING SAUCES one for 75¢ OR three for \$1.75

BLUE CHEESE GARLIC MAYO
CHIPOTLE MAYO MARINARA
CHIMICHURRI MAYO RANCH
CORNISHON TARTAR RUSSIAN DRESSING
DILL MAYO TZATZIKI

WING SAUCES ARE DIPPING SAUCES TOO!

Side of White Cheddar & Gouda Cheese Sauce (+1.75)
Side of Homemade Chili Sauce (+1.75)

BURGERS

Fligner's local beef, never frozen, all natural

HAMBURGER*
half pound burger chargrilled medium and served with your choice of toppings and side - 8.75

CHEESEBURGER*
half pound burger chargrilled medium with your choice of melted cheese and served with your choice of toppings and side - 9.25

BACON CHEESEBURGER*
half pound burger chargrilled medium with melted cheese and bacon, served with your choice of toppings and side - 9.75

AMERICAN • SWISS • CHEDDAR • MUENSTER
CRUMBLED BLUE • FRESH MOZZARELLA

TOPPINGS AVAILABLE UPON REQUEST:
KETCHUP, MUSTARD, MAYO, ROMAINE, TOMATO, ONION, PICKLE

SPECIALTY BURGERS

All burgers come with your choice of side

THE FEVE BURGER*
topped with grilled red onion, house pickled jalapeno, bacon, and cheddar - 10.00

AVOCADO BACON BURGER*
topped with avocado and grilled bacon - 10.25

CRUMBLED BLUE BACON BURGER*
topped with crumbled danish blue cheese and grilled bacon - 9.75

BBQ BACON CHEDDAR BURGER*
topped with Sweet Baby Ray's BBQ sauce, bacon and cheddar - 10.00

BACON SWISS PORTABELLA BURGER*
topped with grilled portabella mushroom, bacon, and swiss cheese - 10.00

MANGO-HABANERO BURGER*
topped with house made mango habanero jam, bacon and cheddar - 10.00

CARAMELIZED ONION BURGER*
topped with caramelized onion and swiss cheese - 9.75

BREAKFAST BURGER*
topped with fried egg, bacon, american cheese and chimichurri mayo - 10.00

BRONX BURGER*
topped with grilled genoa salami, pepperoni, jalapeno, parmesan and caesar aioli - 10.50

WELLINGTON BURGER*
topped with chipotle mayo and muenster cheese - 9.50

THE DETROITER*
topped with bavarian ham, bacon, swiss and american cheeses - 10.50

GYRO BURGER*
topped with thin sliced gyro meat, tzatziki, spinach, tomato and onion - 10.25

PHILLY BURGER*
topped with grilled red pepper, red onion, portabella mushroom and american cheese - 9.75

BURGERS MAY BE SUBSTITUTED WITH VEGAN PATTY OR 5oz ALL NATURAL CHICKEN BREAST AT NO EXTRA CHARGE

ERICA'S VEGAN BURGER
vegan patty topped with grilled portabella, grilled red onion, and avocado, served on vegan ciabatta - 9.50

CHOOSE YOUR SIDE

FRENCH FRIES • TATER TOTS • SIDE SALAD
HUMMUS & PITA • COLESLAW
CUP OF SOUP (add \$1) • ONION RINGS (add \$2.50)

SANDWICHES All sandwiches come with your choice of side

AVOCADO MELT

grilled onion and red pepper topped with melted muenster and wrapped in a pita with avocado and tomato - 8.25

TURKEY MELT

thin-sliced house-roasted all-natural turkey breast grilled with muenster cheese and wrapped in a pita with romaine and tomato - 8.50

TUNA MELT

albacore tuna salad grilled with muenster cheese and wrapped in a pita with romaine and tomato - 8.50

SHISHTAWOUK

cilantro lime marinated chicken breast grilled and served in a pita with romaine, tomato, and garlic mayo - 7.50

BUFFALO SHISHTAWOUK

marinated chicken breast grilled in homemade wing sauce (*mild, just right, masochistic, or level ten*) and served in a pita with romaine, tomato, and blue cheese dressing - 8.25

JERKED CHICKEN

marinated chicken breast grilled in extra spicy jamaican jerk sauce and served in a pita with romaine and ranch dressing - 8.25

THAI PEANUT CHICKEN

marinated chicken breast grilled in homemade thai peanut sauce and wrapped in a pita with spinach - 9.00

CARAMELIZED ONION & MUSHROOM SANDWICH

garlic balsamic marinated portabella cap, caramelized onion, swiss cheese and spinach, served on ciabatta - 9.25

TONY'S HOT CHICKEN

Coleman's all natural chicken tenders tossed in Nashville hot sauce (contains pork) and served on a brioche roll with creamy slaw and pickles - 9.25

CHICKEN FINGER SANDWICH

Coleman's all natural chicken tenders topped with romaine, tomato, and mayo, served on a brioche roll - 8.25

HOT HAM & SWISS

grilled Bavarian ham and swiss cheese with house made mango habanero jam and spinach served on ciabatta - 9.00

THE O.T.

house roasted Carribean pulled pork tossed in mesquite BBQ and topped with creamy slaw on a ciabatta roll - 8.75

CRAB CAKE SANDWICH

homemade crab cakes served on ciabatta and topped with mixed greens, tomato, red onion and cornishon tartar - 11.25

GRILLED CHEESE

choose american, swiss, cheddar, muenster, or fresh mozzarella cheese, grilled on nine grain or rye - 6.50
add tomato +.25 add bacon +1.50 add ham +1.50

NATHAN'S HOT DOG

Nathan's famous all beef hot dog on a soft bun - 5.25
add second dog +3.00 add chili +.50 add coleslaw +.50 add sauerkraut +.25

CUBAN SANDWICH

Carribean roast pork, grilled onion, ham, housemade pickle, swiss, and chimichurri mayo on a ciabatta roll - 9.75

MR. JIMMIE

grilled bavarian ham, salami and pepperoni with romaine, tomato, red onion, parmesan cheese and caesar aioli served on grilled ciabatta - 9.50

TURKEY REUBEN

thin-sliced house-roasted all-natural turkey breast served on grilled rye with sauerkraut, russian dressing, and swiss cheese - 9.25

SPINACH PIE

spinach and feta cheese baked in pita dough and served with homemade hummus - 7.25

FRIED EGG SANDWICH

two eggs fried hard with muenster cheese, garlic salt and mayo on a brioche roll - 6.50 add bacon + 1.50

SANDWICHES

GINGER TAMARI AHI TUNA SANDWICH

char-grilled medium rare ahi tuna steak with spring mix, avocado, shredded carrot and ginger tamari dressing served on ciabatta - 12.50

SMOKED SALMON B.L.T.

house cured lox served on ciabatta with bacon, romaine lettuce, tomato and dill mayo - 10.50

B.L.T.

bacon, romaine and tomato served on a brioche roll with mayo - 7.25

ROSEMARY CHICKEN SALAD SANDWICH

rosemary roasted chicken salad, topped with romaine and tomato, served on nine-grain wheat - 8.75

THE NUMBER NINE

West Side Market falafel, romaine, tomato, red onion and cucumber wrapped in a pita with your choice of hummus, tahini, or tzatziki - 7.50

GREEK PITA WRAP

spinach, tomato, red onion, olive tapenade, and feta cheese wrapped in a pita with artichoke dressing - 7.25

TURKEY PESTO SANDWICH

thin-sliced house-roasted all-natural turkey breast, fresh mozzarella, served on ciabatta with mixed greens, tomato and basil pesto - 9.50

TURKEY BACON CLUB

thin-sliced house-roasted all-natural turkey breast, bacon and avocado, served on ciabatta with romaine, tomato and mayo - 9.75

TOFU MAY BE SUBSTITUTED FOR ANY MEAT

CHOOSE YOUR SIDE

FRENCH FRIES • TATER TOTS • SIDE SALAD

HUMMUS & PITA • COLESLAW

CUP OF SOUP (add \$1) • ONION RINGS (add \$2.50)

SALADS

CILANTRO LIME CHICKEN SALAD

cilantro lime marinated chicken breast grilled and served over a bed of mixed greens with avocado, tomato, red onion, red pepper, cucumber and shredded carrot - 9.50

CRAB CAKE SALAD

homemade crab cakes served on a bed of mixed greens with avocado, tomato, red onion, red pepper, cucumber, and shredded carrot - 12.75

MAHA'S SALAD

West Side Market falafel, pita chips, cucumber, shredded carrot, red onion, red pepper and tomato served on a bed of mixed greens, dressed with our homemade hummus - 9.50

SEARED AHI TUNA SALAD

Moroccan seasoned ahi tuna, grilled and served on a bed of mixed greens with tomato, red onion, red pepper, cucumber and shredded carrot - 12.25

BUFFALO CHICKEN SALAD

marinated chicken breast grilled in homemade wing sauce (*choose mild, just right, masochistic, or level ten*) served over a bed of mixed greens with cucumber, red pepper, tomato, red onion, and shredded carrot with crumbled blue cheese - 9.25

GREEK SALAD

olive tapenade, feta cheese, red onion, tomato, cucumber, red pepper, and shredded carrot served on a bed of mixed greens - 9.00

GARDEN SALAD

fresh cucumber, tomato, red onion, red pepper, and shredded carrot served over a bed of mixed greens: large salad - 7.75 small salad - 4.00

CHOOSE YOUR DRESSING

GARLIC BALSAMIC VINAIGRETTE • BLUE CHEESE • RANCH

MANGO LIME VINAIGRETTE • ARTICHOKE FETA

RUSSIAN • SWEET HONEY MUSTARD