

• bites •

CHICK INN WINNGS	8PC \$11	12PC \$15	24PC \$27
Your choice of: buffalo or naked wings (choose 1 dippin sauce)			
CHICKEN TENDERS	3PC \$9	6PC \$15	
(choose 1 dippin sauce)			
VEGAN NUGGETS	4PC \$12	6PC \$16	
soy protein, japanese panko breadcrumbs (choose 1 dippin sauce)			
BUFFALO CAULIFLOWER			\$10
served with blue cheese			
CHICKEN CHEESE BALLS			\$9
pulled chicken, rice, mozzarella, buttermilk ranch			
FRIED SHRIMP BASKET			\$13
kale & cabbage slaw, relish pink sauce			
MAC & CHEESE			\$10
elbow pasta, american cheese, gruyere cheddar, toasted breadcrumbs			
<b>ADD TRUFFLE OIL \$3</b>			

• salads •

add fried/grilled chicken \$6 • fried shrimp \$8

CAESAR			\$11
romaine, foccacia croutons, parmigiano			
MARKET SALAD			\$12
kale, roasted sweet potato, bacon chips, corn, avocado, lemon vinaigrette			
HOUSE SALAD			\$10
romaine, tomato, red onion, avocado, house dressing			
BUFFALO SHRIMP			\$15
romaine, crumbled blue cheese, tomato, red onion			

**DIPPIN' SAUCE**

Buttermilk Ranch • Herb Mayo • Comeback Sauce  
Relish Pink Sauce • Honey Mustard • Vegan Pesto Aioli  
Cilantro Green Sauce • Blue Cheese

\$1



**ROTISSERIE**

served with our cilantro green sauce



**WHOLE CHICKEN**

- \$19 -

Combo w/ 3 sides \$25

**1/2 CHICKEN**

- \$12 -

Combo w/ 2 sides \$16

**1/4 CHICKEN**

- \$8 -

Combo w/ 1 side \$11



FREE-RANGE  
HUMANELY  
RAISED



VEGGIE-FED  
NO ANIMAL  
BI PRODUCTS



NO  
ANTIBIOTICS  
OR HORMONES

Please alert your server of any food allergies, as not all ingredients are listed on the menu.  
Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk  
of food borne illness especially if you have certain medical conditions.

20% gratuity will be added to parties of 6 or more • Substitutions may be subject to additional charges

• sandwiches •

ALL CHICKEN BATTERED IN BUTTERMILK

sub grilled chicken / vegan chicken \$3  
served with waffle fries or salad

THE ORIGINAL	\$13
crispy chicken, lettuce, tomato, B&B pickles, relish pink sauce	
SPICY RANCH	\$15
crispy chicken, kale & cabbage slaw, buttermilk ranch, pickled jalapenos	
CHICK INN BLT	\$15
crispy chicken, smoked bacon, lettuce, tomato, buttermilk herb mayo, B&B pickles	
THE VEGAN	\$16
basil pesto aioli, flame roasted red peppers, shredded romaine	

• sides •

CAJUN WAFFLE FRIES
SHOE STRING FRIES
ROASTED ROSEMARY POTATOES
SWEET POTATO MASH
KALE & CABBAGE SLAW
SWEET CORN
MARKET VEGETABLE
BLACK BEANS & WHITE RICE
SPICY VODKA RICE
CILANTRO RICE
HOUSE SALAD

\$6



## WINE

• white •

	GLASS	BOTTLE
PROSECCO Archer Roose / Italy	\$10	\$40 <small>CARAFE ONLY</small>
PINOT GRIGIO Ducato / Italy 2019	\$11	\$42
CHARDONNAY Highway 12 / California 2019	\$12	\$45
SAUVIGNON BLANC Lone Kauri / New Zealand 2019	\$12	\$45

• red •

	GLASS	BOTTLE
CHIANTI Ducato / Italy 2018	\$11	\$40
CABERNET Carmel Road / California 2018	\$12	\$42
MALBEC Bodega Malmas / Argentina 2019	\$11	\$40
LAMBRUSCO Negri / Italy 2019	\$11	\$42
SANGRIA Lambrusco, OJ, Aperol, Fresh Fruits	\$9	\$40 <small>CARAFE ONLY</small>

## COCKTAILS



### HARLEM MULE

Mezcal, Pineapple, Lime, Mint, Ginger Beer

### LA CHICKA

Tequila, Grand Marnier, Pomegranate,  
Lemon, Rose Water

### INNKEEPER'S PUNCH

Rum, OJ, Pineapple, Luxardo,  
Black Strap Float

### LION HEART

Gin, Chartreuse, St. Germain,  
Butterfly Pea, Lime

### FORGET ME NOT

Rye, Aperol, Ramazzotti, Lemon

### BELLINNI

Vodka, Peach Purée, Agave,  
Lemon, Prosecco Float

- \$13 -

## BEER



HALF PINT PINT

LEFT HAND NITRO Stout / Colorado	\$5	\$8
AUSTIN EASTCIDERS BLOOD ORANGE Cider / Texas	\$6	\$9
NARAGANSETT Lager / Rhode Island	\$4	\$7
LAGUNITAS IPA / California	\$5	\$8
OMMEGANG WITTE Witbier / New York	\$6	\$9
BRONX BREWERY WELL EARNED Pilsner / New York	\$5	\$8
ROTATING Ask your server	MP	-



From Harlem with Love