

# Ale & Compass Restaurant

1700 Epcot Resorts Blvd 32830-8407 · +14079395277 · Updated: Jan 14, 2026

[View online menu](#)



---

## BUFFET 1

### Breakfast Buffet

**\$23.00**

Seasonal Fruit, Assorted Yogurt Parfaits, Assorted Breakfast Pastries, House-made Granola, Cheddar Biscuits and Country Gravy, and Warm Cinnamon Rolls. Includes choice of one (1) Entrée. Coffee, Tea, Juice, or Soft Drinks are included.

---

## ENTRÉES 10

### American Breakfast\*

**\$16.00**

Two Eggs-Any Style, choice of Sausage or Bacon served with Potatoes

### Country Ham and Cheddar Omelet

**\$17.00**

with Arugula and Breakfast Potatoes

### Dark Chocolate Waffle

**\$15.00**

Dried Cherry Compote, Espresso-Mascarpone Cream, Chocolate Shavings, and choice of Sausage or Bacon

### Crab Cake Benedict\*

**\$19.00**

Poached Egg, Jumbo Lump Crab Cakes, and Arugula with Lemon-Herb Hollandaise

### Salted Caramel-Apple French Toast

**\$16.00**

with a choice of Sausage or Bacon

### Breakfast Flatbread\*

**\$14.00**

with Sunny-side Egg, Applewood-smoked Bacon, Ham, Provolone, and Arugula

### Shrimp and White Cheddar Grits\*

**\$20.00**

with Poached Egg, Chorizo, and Charred Tomato Stew

### Breakfast Protein Bowl

**\$20.00**

Choice of Tofu Scramble or Plant-based Eggs with Plant-based Sausage, Quinoa, Sweet Potatoes, Chard, Kale, and Pickled Carrots served with Carrot-Ginger Dressing and Chocolate-Avocado Toast (Plant-based)

### Smoked Salmon and Toasted Bagel Sandwich\*

**\$17.00**

Herbed Cream Cheese, Pickled Red Onions, Vine-ripened Tomatoes, and Avocado with House-made Chips

### Blueberry-Bacon Pancakes

**\$15.00**

with choice of Sausage, Bacon, or Fresh Fruit

---

## KIDS' CREATE-YOUR-OWN ENTRÉES (CHOOSE ONE) 5

**Scrambled Egg** **\$10.50**

Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice

---

**Fruit Plate** **\$7.00**

Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice

---

**Mickey-shaped Waffles** **\$9.25**

Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice

---

**Blueberry Pancakes** **\$8.25**

Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice

---

**Mini Parker House Egg, Ham, and Cheddar Sandwich** **\$9.25**

Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice

---

**KIDS' CREATE-YOUR-OWN SELECTIONS (CHOOSE TWO)** 7

---

**Breakfast Potatoes**

---

**Sweet Potato**

---

**Fruit**

---

**Turkey Bacon**

---

**Bacon**

---

**Sausage**

---

**Sunflower Butter Cookie**

---

**KID'S SPECIALTY DRINK** 1

---

**Specialty Character Drink** **\$6.50**

Minute Maid® Zero Sugar Lemonade with flavors of Cotton Candy served in a souvenir Character Cup

---

**JUICES & SMOOTHIES** 6

---

**Freshly Squeezed Orange Juice** **\$5.29**

---

**Pomegranate Lemonade** **\$5.49**

Minute Maid® Premium Lemonade with Pomegranate and Lime Juices

---

**Minute Maid® Juices** **\$4.29**

Orange, Cranberry, Apple, or Ruby Red Grapefruit

---

<b>Tropical Green Smoothie</b>	<b>\$5.99</b>
Creamy and Sweet Blend of Vegetables and Tropical Fruits	
<b>Vegetable Juice</b>	<b>\$4.29</b>
<b>Mega-Berry Smoothie</b>	<b>\$5.99</b>
Raspberry Purée and Nonfat Yogurt blend with Simply™ Smoothie Orchard Berry	

## COFFEE <sup>6</sup>

---

### **Peru Alto Mayo Protected Forest Coffee Press Pot Roasted by Joffrey's Coffee™**

Disney supports Conservation International's Alto Mayo Protected Forest project in Peru, which promotes sustainable coffee growing and economic growth. Serves One 5 | Serves Two 9

<b>Freshly Brewed Joffrey's Coffee™</b>	<b>\$3.99</b>
Regular or Decaf	
<b>Joffrey's Coffee™ Cold Brew</b>	<b>\$3.79</b>
<b>Espresso</b>	<b>\$3.99</b>
<b>Cappuccino</b>	<b>\$4.79</b>
<b>Latte</b>	<b>\$4.79</b>

## TEA <sup>8</sup>

---

### **Twinings® Hot Tea Large Leaf Discovery Collection**

#### **London Strand Earl Gray**

A sunny twist on our original Earl Grey. Black China tea scented with a blend of traditional bergamont and a twist of other citrus notes and real lemon peels.

#### **Summer Berry Green Tea**

Mellow green tea, combined with sweet, juicy berry flavours and finished with marigold and cornflower petals.

#### **Golden Tipped English Breakfast**

Golden tipped Assam, for a strong and bold depth of flavour and a round body.

#### **Golden Caramel Rooibos**

Caffeine-free, rich Rooibos with a hint of sweet caramel flavour.

#### **Pure Sencha Green Tea**

The fresh and pure flavour of steamed large-leaf green tea.

#### **Budding Meadow Camomile**

Rich, mellow camomile with naturally sweet notes.

#### **Medley of Mint**

The perfect blend of spearmint and peppermint for a refreshing, uplifting taste.

## BEVERAGES <sup>4</sup>

---

<b>Milk</b>	<b>\$4.29</b>
2% Milk, 1%, Chocolate, Skim, Soy, or Almond	
<b>Still Bottled Water</b>	<b>\$7.00</b>
<b>Premium Sparkling Water - Small</b>	<b>\$5.00</b>
<b>Premium Sparkling Water - Large</b>	<b>\$7.00</b>

## COCKTAILS 4

---

<b>Bloody Mary</b>	<b>\$15.00</b>
Absolut Vodka with Spicy Bloody Mary Mix	
<b>Mimosa</b>	<b>\$13.50</b>
Paul Cheneau Lady of Spain Cuvee with Orange Juice	
<b>The New Englander</b>	<b>\$13.50</b>
Freshly Brewed Joffrey's Coffee™ with Baileys Irish Cream	
<b>Agua Fresca Libation</b>	<b>\$13.50</b>
Paul Cheneau Cava with Agua Fresca Strawberry and Hibiscus	

## ALLERGY-FRIENDLY BREAKFAST MAIN PLATES 12

---

**Guests must speak to a Cast Member about their allergy-friendly request**

<b>American Breakfast*</b>	<b>\$16.00</b>
Two Eggs-Any Style served with Potatoes and choice of Bacon or Fresh Fruit (For Gluten/Wheat, Fish/Shellfish, Peanut/Tree Nut, and Soy Allergies)	
<b>Allergy-Friendly Mickey-shaped Waffles</b>	<b>\$14.00</b>
Allergy-Friendly Batter with Bacon or Sausage (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)	
<b>Dark Chocolate Waffles</b>	<b>\$15.00</b>
Dried Cherry Compote, Espresso-Mascarpone Cream, Chocolate Shavings, and a choice of Bacon or Sausage (For Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)	
<b>Country Ham and Cheddar Omelet</b>	<b>\$17.00</b>
with Arugula and Breakfast Potatoes (Additional toppings available upon request.) (For Gluten/Wheat, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)	
<b>Blueberry-Bacon Pancakes</b>	<b>\$15.00</b>
with a choice of Bacon, Sausage, or Fresh Fruit (For Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)	
<b>Breakfast Flatbread*</b>	<b>\$14.00</b>
with Sunny-side Egg, Applewood-smoked Bacon, Ham, Provolone, and Arugula (For Fish, Peanut/Tree Nut, Sesame, and Soy Allergies)	
<b>Salted Caramel-Apple French Toast</b>	<b>\$16.00</b>
with choice of Sausage, Bacon, or Fresh Fruit (For Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)	

<b>Breakfast Protein Bowl</b>	<b>\$22.00</b>
Choice of Tofu Scramble or Plant-based Eggs with Quinoa, Sweet Potatoes, Chard, and Kale, Plant-based Sausage, Chocolate-Avocado Toast, Pickled Carrots, and Carrot-Ginger Dressing (For Egg, Fish/Shellfish, Milk, and Peanut Allergies)	
<b>Shrimp and White Cheddar Grits*</b>	<b>\$20.00</b>
with Poached Egg, Chorizo, and Charred Tomato Stew (For Gluten/Wheat, Fish, Peanut/Tree Nut, Sesame, and Soy Allergies)	
<b>Smoked Salmon and Toasted Gluten-Friendly Bagel Sandwich*</b>	<b>\$17.00</b>
Herbed Cream Cheese, Pickled Red Onions, Vine-ripened Tomatoes, and Avocado served with Fresh Fruit (For Gluten/Wheat, Peanut/Tree Nut, Sesame, Shellfish, and Soy Allergies)	
<b>Crab Cake Benedict*</b>	<b>\$19.00</b>
Poached Eggs, Jumbo Lump Crab Cake, and Arugula with Lemon-Herb Hollandaise (For Peanut/Tree Nut and Sesame Allergies)	

## **ALLERGY-FRIENDLY KIDS' CREATE-YOUR-OWN ENTRÉES (CHOOSE ONE) 6**

---

**Guests must speak to a Cast Member about their allergy-friendly request**

<b>Scrambled Egg</b>	<b>\$10.50</b>
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice (For Gluten/Wheat, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)	
<b>Seasonal Fruit Plate served with Yogurt</b>	<b>\$7.25</b>
(For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)	
<b>Blueberry Pancakes</b>	<b>\$8.25</b>
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice (For Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)	
<b>Allergy-Friendly Mickey-shaped Waffles</b>	<b>\$9.25</b>
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)	
<b>Mini Parker House Egg, Ham, and Cheddar Sandwich</b>	<b>\$9.25</b>
Served with choice of two (2) Selections and choice of Small Lowfat Milk, Small DASANI® Bottled Water, or Small Minute Maid® Apple Juice (For Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)	

## **ALLERGY-FRIENDLY KIDS' CREATE-YOUR-OWN SELECTIONS (CHOOSE TWO) 7**

---

**Guests must speak to a Cast Member about their allergy-friendly request**

<b>Breakfast Potatoes</b>
(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)
<b>Sweet Potato</b>
(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)
<b>Fresh Fruit</b>
(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)
<b>Bacon</b>
(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

## Sausage

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

## Sunflower Butter Cookie

(For Egg, Fish/Shellfish, Milk, Peanut, Sesame, and Soy Allergies)

## STARTERS 4

---

**Roasted 'Buffalo-style' Cauliflower** **\$10.00**

with Hearts of Romaine and Herb Ranch

**Parker House Rolls and Spreads** **\$14.00**

Bacon Jam, Pub Cheese, Citrus Butter

**Roasted Garlic Shrimp** **\$15.00**

with House-made Focaccia

**Blue Crab Bisque** **\$14.00**

with Espelette Oil

## SALADS & FLATBREADS 4

---

**Ale & Compass Salad** **\$13.00**

Watercress, Sorghum, Pumpkin Seeds, Rainbow Carrots, Beets, and Radish with Lemon-Balsamic Vinaigrette. Add Chicken 17 | Add Shrimp 19

**Chipotle-Barbecue Chicken Flatbread** **\$19.00**

White Cheddar, Pickled Peppers, and Onions

**Seasonal Market Vegetable Flatbread** **\$17.00**

Market-inspired by the Season

**Short Rib "French Dip" Flatbread** **\$20.00**

Braised Short Rib, Marinara, Sweet Peppers, Cheddar, Herb Ranch, Arugula, Grilled Lemon Juice, Chili Flake, Au Jus

## MAIN PLATES 10

---

**New York Strip\*** **\$36.00**

with Maître d'Hôtel Butter, Truffle Fries, House-made Steak Sauce, and Watercress Salad

**Pappardelle Pasta** **\$25.00**

with Spinach, Sautéed Mushrooms, Rebel Tomatoes, Roasted Garlic Cream, and Citrus Gremolata

**Pappardelle Pasta with Chicken** **\$28.00**

Spinach, Sautéed Mushrooms, Rebel Tomatoes, Roasted Garlic Cream, and Citrus Gremolata

**Pappardelle Pasta with Shrimp** **\$30.00**

Spinach, Sautéed Mushrooms, Rebel Tomatoes, Roasted Garlic Cream, and Citrus Gremolata

**'Brick' Lemon-Herb Half Chicken** **\$26.00**

Duck Fat-roasted Fingerling Potatoes, Broccolini, Sautéed Wild Mushroom, and Pan Jus

<b>Bacon and Vermont Cheddar Burger*</b>	<b>\$23.00</b>
with Caramelized Onion on a Parker House Bun with Applewood-smoked Bacon, Lettuce, Tomato, and Herbed Mayonnaise	
<b>Plant-based Protein Bowl</b>	<b>\$22.00</b>
Plant-based Italian Sausage, Quinoa, Sweet Potatoes, and Broccolini with Roasted Tomato Sauce	
<b>Cabernet-braised Short Ribs</b>	<b>\$32.00</b>
Roasted Vegetable Mash and Barbecue Demi	
<b>Sustainable Catch of the Day</b>	
Pan-fried Saffron-Risotto Cake and Fire-roasted Tomato-Pepper Sauce (Market Price)	
<b>New England Seafood Pot Pie</b>	<b>\$31.00</b>
Shrimp, Scallops, Jumbo Lump Crab, and Sustainable Catch of the Day with Baby Carrots, Pearl Onions, Peas, Potatoes, and Crustacean Cream with a Flaky Crust	

## ENHANCEMENTS <sup>2</sup>

<b>Truffle Fries with Roasted Shallot Mayonnaise</b>	<b>\$6.00</b>
<b>Sautéed Broccolini</b>	<b>\$6.00</b>
Plant-based	

## DESSERTS <sup>3</sup>

<b>Mango Torte Spiced Lemon Pound Cake</b>	<b>\$7.00</b>
Rich Mango Mousse layered with Vanilla Cake and Toasted Coconut served with Fresh Berries and Raspberry Coulis. (Plant-based)	
<b>Warm Apple Cobbler</b>	<b>\$7.50</b>
Spiced Granny Smith Apples, Butter Streusel, and Frozen Vanilla Custard	
<b>Twelve-Layer Chocolate Cake</b>	<b>\$9.50</b>
Flourless Chocolate Cake and Ganache served with Milk-Coffee Chantilly	

## KIDS' APPETIZERS (À LA CARTE) <sup>3</sup>

<b>Chicken Noodle Soup</b>	<b>\$3.25</b>
<b>Garden Salad</b>	<b>\$3.25</b>
<b>Fruit Cup</b>	<b>\$3.25</b>

## NON-ALCOHOLIC BEVERAGES <sup>14</sup>

<b>Peru Alto Mayo Protected Forest Coffee Press Pot Roasted by Joffrey's Coffee™</b>	
Disney supports Conservation International's Alto Mayo Protected Forest project in Peru, which promotes sustainable coffee growing and economic growth. Serves One 5   Serves Two 9	
<b>Locally Roasted Joffrey's Coffee™</b>	<b>\$3.79</b>
Freshly Brewed Regular or Decaf	

<b>Joffrey's Coffee™ Cold Brew</b>	<b>\$3.79</b>
<b>Espresso</b>	<b>\$3.99</b>
<b>Latte</b>	<b>\$4.79</b>
<b>Cappuccino</b>	<b>\$4.79</b>
<b>Twinings® Hot Tea Large Leaf Discovery Collection</b>	<b>\$3.99</b>
<b>London Strand Earl Gray</b>	
A sunny twist on our original Earl Grey. Black China tea scented with a blend of traditional bergamont and a twist of other citrus notes and real lemon peels.	
<b>Golden Tipped English Breakfast</b>	
Golden tipped Assam, for a strong and bold depth of flavour and a round body.	
<b>Pure Sencha Green Tea</b>	
The fresh and pure flavour of steamed large-leaf green tea.	
<b>Summer Berry Green Tea</b>	
Mellow green tea, combined with sweet, juicy berry flavours and finished with marigold and cornflower petals.	
<b>Golden Caramel Rooibos</b>	
Caffeine-free, rich Rooibos with a hint of sweet caramel flavour.	
<b>Budding Meadow Camomile</b>	
Rich, mellow camomile with naturally sweet notes.	
<b>Medley of Mint</b>	
The perfect blend of spearmint and peppermint for a refreshing, uplifting taste.	

## **BEER & HARD CIDER** 13

<b>Bud Light Lager - St. Louis, MO</b>	<b>\$9.25</b>
<b>Samuel Adams Boston Lager - Boston, MA</b>	<b>\$9.75</b>
<b>Yuengling Lager - Pottsville, PA</b>	<b>\$9.75</b>
<b>Blue Moon Belgian White (Witbier) - Golden, CO</b>	<b>\$9.75</b>
<b>New Belgium Fat Tire Amber Ale - Ft. Collins, CO</b>	<b>\$11.25</b>
<b>Cigar City Jai Alai IPA - Tampa, FL</b>	<b>\$9.75</b>
<b>Angry Orchard Crisp Apple Hard Cider - Cincinnati, OH</b>	<b>\$10.50</b>
<b>Coors Light Pale Lager - Golden, CO</b>	<b>\$7.25</b>
<b>Stella Artois Lager - Belgium</b>	<b>\$9.75</b>
<b>Schöfferhofer Grapefruit Hefeweizen - Germany</b>	<b>\$11.50</b>

<b>Goose Island Sofie Farmhouse Ale - Chicago, IL</b>	<b>\$9.50</b>
<b>Magic Hat #9 Ale - South Burlington, VT</b>	<b>\$9.50</b>
<b>Sierra Nevada Pale Ale - Chico, CA</b>	<b>\$9.50</b>

## WINES BY THE GLASS 18

<b>Nino Franco Rustico Prosecco di Valdobbiaidene, Veneto</b>	<b>\$12.00</b>
<b>Paul Cheneau Cava, Spain</b>	<b>\$12.00</b>
<b>Villa Rosa Moscato d'Asti, Piedmont</b>	<b>\$11.00</b>
<b>Dr. Loosen Riesling Dr. L, Mosel</b>	<b>\$12.00</b>
<b>Fess Parker Riesling, Santa Barbara County</b>	<b>\$11.00</b>
<b>Benvolio Pinot Grigio, Friuli</b>	<b>\$10.00</b>
<b>La Crema Pinot Gris, Monterey</b>	<b>\$12.00</b>
<b>Kim Crawford Sauvignon Blanc, Marlborough</b>	<b>\$15.00</b>
Glass 15   Bottle 59	
<b>Conundrum White Blend, California</b>	<b>\$18.00</b>
<b>Jackson Estate Chardonnay, Santa Maria Valley</b>	<b>\$15.00</b>
<b>Chalk Hill Chardonnay, Sonoma Valley</b>	<b>\$14.00</b>
<b>Gérard Bertrand Côte de Roses, Languedoc</b>	<b>\$12.00</b>
<b>Meiomi Pinot Noir, California</b>	<b>\$16.00</b>
<b>Columbia Crest H3 Merlot, Horse Heaven Hills</b>	<b>\$11.00</b>
<b>Markham Merlot, Napa Valley</b>	<b>\$15.00</b>
<b>Edmeades Zinfandel, Mendocino County</b>	<b>\$12.00</b>
<b>B.R. Cohn Cabernet Sauvignon Silver Label, North Coast</b>	<b>\$13.00</b>
<b>Oberon Cabernet Sauvignon, Napa Valley</b>	<b>\$16.00</b>

## SIGNATURE COCKTAILS 2

<b>Maple Old Fashioned</b>	<b>\$15.00</b>
Old Forester Bourbon, Maple Syrup, Orange Juice, and Angostura Bitters	
<b>Spicy Pomegranate Margarita</b>	<b>\$16.00</b>
El Mayor Blanco Tequila, Ancho Reyes Chili Liqueur, Pomegranate Juice, Simple Syrup, and Lime Juice	

## AFTER DINNER DRINKS 15

<b>Banifi Rosa Regale Sparkling Red, Piedmont</b>	<b>\$17.00</b>
<b>Robert Mondavi Moscato d'Oro, Napa Valley</b>	<b>\$12.00</b>
<b>R.L. Buller Fine Muscat, Rutherglen, Australia</b>	<b>\$13.00</b>
<b>Fonseca Bin 27 Vintage Character Port, Portugal</b>	<b>\$11.00</b>
<b>How Dare You</b>	<b>\$14.50</b>
Fernet Branca Menta, fresh Lemon Juice, and Simple Syrup topped with Tonic Water	
<b>Bittersweet &amp; Spiked Coffee</b>	<b>\$14.50</b>
Amaro Averna, Buffalo Trace Bourbon, Crème de Cacao, Coffee, and Whipped Cream	
<b>Chocolate Martini</b>	<b>\$14.00</b>
Mozart Chocolate Liquor, Stoli Vanil Vodka, Bols White Crème de Cacao, and Frangelico	
<b>Courvoisier VS Cognac</b>	<b>\$15.50</b>
<b>Fernet Branca</b>	<b>\$15.50</b>
<b>Fernet Branca Menta</b>	<b>\$15.50</b>
<b>Amaro Averna</b>	<b>\$16.50</b>
<b>Grand Marnier</b>	<b>\$16.50</b>
<b>Buffalo Trace Bourbon</b>	<b>\$15.50</b>
<b>Glenfiddich 12yr Scotch</b>	<b>\$16.50</b>
<b>Johnnie Walker Black Label Scotch</b>	<b>\$15.50</b>

## ALLERGY-FRIENDLY STARTERS 5

---

**Guests must speak to a Cast Member about their allergy-friendly request**

<b>Roasted 'Buffalo-style' Cauliflower</b>	<b>\$10.00</b>
with Hearts of Romaine and Herb Ranch (For Fish, Peanut/Tree Nut, and Sesame Allergies)	
<b>Parker House Rolls and Spreads</b>	<b>\$14.00</b>
Bacon Jam, Pub Cheese, Citrus Butter (For Egg, Fish, Peanut/Tree Nut, and Sesame Allergies)	
<b>Roasted Garlic Shrimp</b>	<b>\$15.00</b>
House-made Focaccia (For Egg, Fish, Peanut/Tree Nut, and Soy Allergies)	
<b>Blue Crab Bisque</b>	<b>\$14.00</b>
with Espelette Oil (For Gluten/Wheat, Egg, Peanut/Tree Nut, Sesame, and Soy Allergies)	

## ALLERGY-FRIENDLY SALADS & FLATBREADS 5

---

**Guests must speak to a Cast Member about their allergy-friendly request**

<b>Ale &amp; Compass Salad</b>	<b>\$13.00</b>
Watercress, Sorghum, Pumpkin Seeds, Rainbow Carrots, Beets, and Radishes with Lemon-Balsamic Vinaigrette (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)	
<b>Chipotle-Barbecue Chicken Flatbread</b>	<b>\$19.00</b>
White Cheddar, Pickled Peppers and Onions (For Egg, Fish, Peanut/Tree Nut, and Sesame Allergies)	
<b>Seasonal Market Vegetable Flatbread</b>	<b>\$17.00</b>
Market-inspired by the Season (For Egg, Fish, Peanut, Sesame, and Soy Allergies)	
<b>Short Rib 'French Dip' Flatbread</b>	<b>\$20.00</b>
Braised Short Rib, Marinara, Sweet Peppers, Cheddar, Herbed Ranch, Arugula, Grilled Lemon Juice, Chili Flake, Au Jus (For Fish, Peanut/Tree Nut, and Sesame Allergies)	

## ALLERGY-FRIENDLY DINNER MAIN PLATES 11

**Guests must speak to a Cast Member about their allergy-friendly request**

<b>New York Strip*</b>	<b>\$36.00</b>
Truffle Fries, House-Steak Sauce, and Watercress Salad (For Gluten/Wheat, Fish/Shellfish, Milk, Peanut/Tree Nut, and Sesame Allergies)	
<b>Pappardelle Pasta</b>	<b>\$25.00</b>
with Spinach, Sautéed Mushrooms, Rebel Tomatoes, Roasted Garlic Cream, and Citrus Gremolata (For Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies). Add Chicken 28 (For Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)   Add Shrimp 30. (For Fish, Peanut/Tree Nut, Sesame, and Soy Allergies)	
<b>Pappardelle Pasta with Chicken</b>	<b>\$28.00</b>
Spinach, Sautéed Mushrooms, Rebel Tomatoes, Roasted Garlic Cream, and Citrus Gremolata (For Fish/Shellfish, Peanut/Tree Nut, and Soy Allergies)	
<b>Pappardelle Pasta with Shrimp</b>	<b>\$30.00</b>
Spinach, Sautéed Mushrooms, Rebel Tomatoes, Roasted Garlic Cream, and Citrus Gremolata (For Fish, Peanut/Tree Nut, and Soy Allergies)	
<b>"Brick" Lemon-Herb Half Chicken</b>	<b>\$26.00</b>
Duck Fat-roasted Fingerling Potatoes, Broccolini, Sautéed Wild Mushroom, and Pan Jus (For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)	
<b>Bacon and Vermont Cheddar Burger*</b>	<b>\$23.00</b>
with Caramelized Onions, Applewood-smoked Bacon, Lettuce, Tomato, and Herbed Mayonnaise on an Allergy-Friendly Roll with Fresh Fruit (For Gluten/Wheat, Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)	
<b>Plant-based Protein Bowl</b>	<b>\$22.00</b>
Plant-based Italian Sausage, Quinoa, Sweet Potatoes, and Broccolini with Roasted Tomato Sauce (For Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, and Sesame Allergies)	
<b>Cabernet-braised Short Ribs</b>	<b>\$32.00</b>
with Roasted Vegetable Mash and Barbecued Demi (For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/ Tree Nut, and Sesame Allergies)	
<b>Sustainable Catch of the Day</b>	
Pan-fried Saffron-Risotto Cake and Fire-roasted Tomato-Pepper Sauce (Market Price) (For Gluten/Wheat, Egg, Peanut, Sesame, Shellfish, and Soy Allergies)	

<b>New England Seafood Pot Pie</b>	<b>\$31.00</b>
Shrimp, Scallops, Jumbo Lump Crab, Sustainable Catch of the Day, Baby Carrots, Peas, Pearl Onions, Potatoes, Crustacean Cream with a Flaky Crust (For Peanut/Tree Nut, Sesame, and Soy Allergies)	

## ALLERGY-FRIENDLY DESSERTS 4

---

Guests must speak to a Cast Member about their allergy-friendly request

<b>Mango Torte Spiced Lemon Pound Cake</b>	<b>\$7.00</b>
Rich Mango Mousse layered with Vanilla Cake and Toasted Coconut served with Fresh Berries and Raspberry Coulis (For Egg, Fish/Shellfish, Milk, Peanut Allergies)	

<b>Warm Apple Cobbler</b>	<b>\$7.50</b>
Spiced Granny Smith Apples, Butter Streusel, and Fresh Whipped Cream (For Fish/Shellfish, Peanut/Tree Nut and Soy Allergies)	

<b>Twelve-Layer Chocolate Cake</b>	<b>\$9.50</b>
Flourless Chocolate Cake and Ganache served with Milk-Coffee Chantilly (For Gluten/Wheat, Peanut/Tree Nut, Shellfish and Soy Allergies)	

## ALLERGY-FRIENDLY KIDS' APPETIZERS (À LA CARTE) 4

---

Guests must speak to a Cast Member about their allergy-friendly request

<b>Chicken Noodle Soup</b>	<b>\$3.25</b>
(For Egg, Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)	

<b>Garden Salad</b>	<b>\$3.25</b>
(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)	

<b>Fruit Cup</b>	<b>\$3.25</b>
(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)	

## DRAFT BEER & HARD CIDER 7

---

<b>Bud Light Lager - St. Louis, MO</b>	<b>\$9.25</b>
--	---------------

<b>Samuel Adams Boston Lager - Boston, MA</b>	<b>\$9.75</b>
---	---------------

<b>Yuengling Lager - Pottsville, PA</b>	<b>\$9.75</b>
---	---------------

<b>Blue Moon Belgian White (Witbier) - Golden, CO</b>	<b>\$9.75</b>
---	---------------

<b>New Belgium Fat Tire Amber Ale - Ft. Collins, CO</b>	<b>\$11.25</b>
---	----------------

<b>Cigar City Jai Alai IPA - Tampa, FL</b>	<b>\$9.75</b>
--	---------------

<b>Angry Orchard Crisp Apple Hard Cider - Cincinnati, OH</b>	<b>\$10.50</b>
--	----------------

## BOTTLE & CAN BEER 7

---

<b>Coors Light Pale Lager - Golden, CO</b>	<b>\$7.25</b>
--	---------------

<b>Stella Artois Lager - Belgium</b>	<b>\$9.75</b>
--------------------------------------	---------------

<b>Schöfferhofer Grapefruit Hefeweizen - Germany</b>	<b>\$11.50</b>
<b>Goose Island Sofie Farmhouse Ale - Chicago, IL</b>	<b>\$9.50</b>
<b>Magic Hat #9 Ale - South Burlington, VT</b>	<b>\$9.50</b>
<b>Sierra Nevada Pale Ale - Chico, CA</b>	<b>\$9.50</b>
<b>Orlando Brewing I-4 IPA - Orlando, FL</b>	<b>\$9.50</b>

## ALLERGY-FRIENDLY MAIN PLATES <sup>9</sup>

**Guests must speak to a Cast Member about their allergy-friendly request**

<b>Bacon and Vermont Cheddar Burger*</b>	<b>\$23.00</b>
with Caramelized Onions, Applewood-smoked Bacon, Lettuce, Tomato, and Herbed Mayonnaise on an Allergy-Friendly Roll with Fresh Fruit (For Gluten/Wheat, Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)	
<b>Grilled Cheese Sandwich and Tomato Soup</b>	<b>\$15.00</b>
Artisanal Country Bread, Aged White Cheddar, Gruyère, and Fontina Cheese with Truffle Butter. Add Applewood-smoked Bacon or Country Ham 17 (For Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)	
<b>Fish &amp; Chips</b>	<b>\$17.00</b>
with House-made Vinegar Chips and Lemon-Caper Tartar Sauce (For Peanut/Tree Nut, Sesame, and Shellfish Allergies)	
<b>Smoked Salmon and Toasted Gluten-Friendly Bagel Sandwich*</b>	<b>\$17.00</b>
Herbed Cream Cheese, Pickled Red Onions, Vine-ripened Tomatoes, and Avocado served with Fresh Fruit (For Gluten/Wheat, Peanut/Tree Nut, Sesame, Shellfish, and Soy Allergies)	
<b>Blackened Sustainable Fish Tacos</b>	<b>\$17.00</b>
with Chilled Cucumber Slaw, Avocado, Chipotle Rémolade, and Flour Tortillas (For Milk, Peanut/Tree Nut, Sesame, and Shellfish Allergies)	
<b>Protein Bowl</b>	<b>\$22.00</b>
Plant-based Italian Sausage, Quinoa, Sweet Potatoes, and Broccoli with Roasted Tomato Sauce (For Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, and Sesame Allergies)	
<b>Bucatini Pasta with Seasonal Market Vegetables</b>	<b>\$24.00</b>
Herbed Gremolata, Crushed Crostini, and Shaved Parmesan (For Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies). Add Chicken 28 (For Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)   Add Shrimp 30 (For Egg, Fish, Peanut/Tree Nut, Sesame, and Soy Allergies)	
<b>Seasonal Market Chicken Sandwich</b>	<b>\$16.00</b>
Market-inspired by the Season (For Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)	