

# NON-FICTION

inspired. stylish. locally driven.

## "TO SHARE, OR NOT TO SHARE..."

SOUTHERN HUGS (V) 6.00

SLOW-BRAISED COLLARD GREENS AND CREAM CHEESE STUFFED WONTONS, SERVED WITH SWEET CHILI SAUCE, TOPPED WITH BLACK SESAME SEEDS

SHOW ME YOUR GRITS (GF,V) 6.00

CHEESY, DEEP-FRIED, SERVED WITH CHIPOTLE AIOLI, TOPPED WITH GREEN ONION

## NON-FICTION FAVORITES

ALL SANDWICHES AND BURGERS SERVED WITH TIM'S CLASSIC POTATO CHIPS

• SUBSTITUTE GLUTEN FREE BUN \$2.00 •

CAESAR PLEASER 8.00

PENNE NOODLES, CHOPPED ROMAINE, PIMENTO CAESAR DRESSING, SHAVED PARMESAN, SEASONED CROUTONS, HEIRLOOM GRAPE TOMATOES

-ADD GRILLED CHICKEN +3.00

-ADD COLUMBIA RIVER STEELHEAD\* +6.00

CHICKEN ARTICHOKE PO'BOY 11.00

MARINATED CHICKEN BREAST, SMOKED PROVOLONE AND WHITE AMERICAN CHEESE, LEMON CAPER AIOLI, ARTICHOKE HEARTS, BOLILLO ROLL

NON-FICTION HOT CHICKEN 12.00

CRISPY CHICKEN BREAST, BLEU CHEESE SLAW, SPICY ORANGE CHIPOTLE SAUCE, HOUSE PICKLES, BRIOCHE BUN

PNW CLUB\* 14.00

COLUMBIA RIVER STEELHEAD FILET, THICK-CUT BACON, TOMATILLO, BIBB LETTUCE, LEMON CAPER AIOLI, PICKLED RED ONION, BRIOCHE BUN

BLOODY MARY BURGER\* 12.00

SMOKED CHEDDAR, THICK-CUT BACON, BIBB LETTUCE, BLOODY MARY SAUCE, PICKLED RED ONION, MAYO, CHOICE OF OVER-EASY OR FRIED EGG, BRIOCHE BUN

PIMENTO BURGER\* 12.00

HOUSE MADE PIMENTO CHEESE, CAJUN SEASONING, THIN SLICED TOMATILLO, CHIPOTLE MAYO, BIBB LETTUCE, BRIOCHE BUN

DIRTY BLEU BURGER\* 12.00

BLEU CHEESE CRUMBLES, BLACKENED SEASONING, FRIED ONIONS, FRESH JALAPENO, PICKLED RED ONION, BIBB LETTUCE, CHIPOTLE AIOLI, BRIOCHE BUN

• ADD BACON +\$2.00

\*ALL MEATS ARE COOKED TO ORDER.

CONSUMING RAW OR UNDERCOOKED FOODS

MAY CAUSE FOOD BORNE ILLNESS.

MENU BY CHEFS WILL & MAIGH WILLINGHAM

## DRINKS

BOTTLED WATER	2.00
SODA- 20OZ BOTTLE	3.00
CHOICE OF COKE, DIET COKE, OR SPRITE	

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### DEAR FRIENDS AND FAMILY OF J. BOOKWALTER

NON-FICTION FOOD TRUCK, EVENTS AND CATERING IS THE NEWEST CHAPTER FOR J. BOOKWALTER WINERY, FEATURING A SOUTHERN AND PACIFIC NORTHWEST INSPIRED MENU. "DRIVING" THE TRUCK IS LOCAL HUSBAND AND WIFE CHEFS, WILL AND MAIGH WILLINGHAM.

WILL WAS RAISED IN THE PACIFIC NORTHWEST AND IS FROM A BIG FAMILY WITH DEEP SOUTHERN ROOTS.

MAIGH IS FROM THE SOUTH AND RAISED IN THE PACIFIC NORTHWEST.

THEIR BLEND OF UNIQUE CULINARY EXPERTISE MELTS INTO A MENU THAT THE TRI-CITIES HAS YET TO ENJOY.

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