

Bradford's Store & Bar – Est. 1904

A SlagHuis Bar

Pine Log, GA | Next City

Our Menu is inspired by the flavours of Portugal with roots in Florida.

<u>Bebidas (Drinks):</u>	
<u>Café (Coffee):</u> • Bica (espresso) • Bica dupla (double espresso) • Bica pingada (espresso w/a drip of milk) • Meia de leite (espresso with milk) • Meia de leite (extra espresso with milk)	<u>Vinhos (Wines):</u> Copa o Garaffa (glass or bottle) • Vinho Verde • Beaujolais • Nobilo Sauvignon Blanc • Bordeaux Blanc • Reds include Chianti, Bordeaux and Castillo. • Spanish Cava (bottle or split)
<u>Cervejas (Beers):</u> • Daycare 4 Drunks: Schlitz, PBR, Miller High Life, Old Milwaukee, Yuengling, Amber Bock and Famoso (“Chicken Beer”) • Domestics: Miller Lite, Sam Adams, Budweiser, Bud Light, Fat Tire • Imports: Pilsner Urquell, Heineken, Kronenbourg 1664, Peroni Nastro Azzuro, Oranjeboom, Duvel, Chimay Red/Blue, Kwak • Girly Drinks: Twisted Tea, “Alka-Seltzers,” etc.	
<u>Refrigerantes (Sodas):</u> • Boylan sodas: Cola, Birch Beer, Grape, Orange, Lemon Lime • Perrier: Regular, Grapefruit, Lime, Blackberry, Strawberry	
<u>Weekend Specials:</u> • Red or white sangria • Mimosas: Spanish Cava with fresh-squeezed orange juice	

A Comida (The Food):

Entradas e Petiscos: (Starters and Tapas):

- **Olives:** Cracked garlic & herb or stuffed with anchovy, peppers or feta.
- **Pepperoncini**
- **Roasted piquillo peppers** (hot or cold)
- **Dill Pickles** (varieties from The Pickle Guys in NYC)
- **O Misto:** A mixed bowl of olives, pepperoncini, piquillo peppers, dill chips and cornichons with artisan crackers.
- **Cheese board:** Manchego (12 month & baby) or a block of Feta with artisan crackers.
- **Couvert:** A selection of olives, baby Manchego, piquillo peppers and Spanish Cristal bread or artisan crackers.
- **Pan con Tomate:** Spanish Cristal bread with EVOO, garlic and tomato and flor de sal.
 - Add Serrano ham or baby Manchego for an upcharge.
- **Gildas:** 6 toothpick skewers of olives, anchovy and piquillo peppers.
- **Picadillo Empanada:** Dough filled with spiced ground beef, peppers & onions.

Saladas (Salads):

- **Classic Caesar:** Romaine lettuce, shaved Parmesan, croutons and anchovy filets topped with Cardini's Caesar dressing.
- **Lydia's Garden of LaLa Salad:** mixed baby greens, cukes, spring onions, feta cheese, croutons, Bacos. Dressings: Zesty Italian, Caesar, blue cheese, ranch, EVOO and red wine vinegar

Sandúiches (Sandwiches):

- **Prego no Pão:** Pan fried thin cut of sirloin with garlic & EVOO on Spanish Cristal bread. Served with mustard and piri-iri sauce on the side.
- **Bifana:** Pan fried thin cut of pork tenderloin with garlic & EVOO on Spanish Cristal bread. Served with mustard and piri-iri sauce on the side.
- **Bocadillo:** Serrano ham and burrata cheese on Spanish Cristal bread.
- **Cuban Sandwich:** *We use Cuban bread from La Segunda bakery in Ybor City!*
 - **Tampa style:** The original with roast pork, ham & salami with Swiss cheese, mustard and dill pickle chips.
 - **Miami style:** The pretender. As above but without salami.

- **The Hot Dogs: We serve *Feltman's of Coney Island*, the original hot dog! *Nathan worked for Feltman! This dog has a SNAP! All dogs served on a poppy-seed bun (except the French).***
 - Plain
 - Chicago: diced onions & tomato, sport peppers and a pickle
 - Chili Cheese: Castleberry's hot dog chili and a zesty cheese sauce.
 - Cheese: zesty cheese sauce or shredded cheddar.
 - Portuguese: shredded cheddar cheese, ketchup, mustard, mayo & crispy potato stix. (Personally, we think this should be illegal.)
 - French: Dog stuffed into a gutted baguette with Dijon mustard.
- **Weekend special: Lox & Bagel: Smoked salmon with cream cheese, red onions, tomato and capers.**

Join us for these special events:

- **25 April: Portugal's Carnation Revolution: Celebrate the overthrow of the dictatorship with us for a Cataplana: a steamed pot of wild white fish and shellfish in a broth of tomato, EVOO, wine & garlic.**
- **04 July: Celebrate American Independence Day with grilled Nathan's hot dogs and watch the Coney Island hot dog eating contest.**
- **Beaujolais Nouveau Day: 3rd Thursday of November! *Viva la France!* (Don't be a hater. We wouldn't have won our independence without the French. Or the Spanish.)**
- **Wine & Food Week: Celebrating the Mouse's annual festival in Orlando! Join us for small plates to sample:**
 - Cataplana cup
 - Bifana slider
 - Prego no Pão slider
 - Olives, peppers & pickles mixed cup
 - Pan con tomate (1 unit)
 - Gildas (3)
 - Feltman's of Coney Island hot dog slider (plain or French)
 - Jamón/Presunto Ibérico: 2 slices

Don't forget to visit our Roman *Thermopolium* to take things home:

- **Pickle bar: olives, peppers and cukes sold by weight.**
- **Conservas: Canned fish from Portugal, Spain & the USA.**
- **Jars of pickled cukes from the Pickle Guys in NYC.**
- **A selection of our favorite national and regional retail brands of pickled goodness.**
- **Feltman's of Coney Island Hot Dogs: available by special order.**
- **Pata Negra / Porco Preto: Comparing Italian prosciutto to these cuts doesn't do Jamón/Presunto Ibérico justice. The free-range black Iberian pigs that feed on acorns, roots & herbs produce a meat you'll never forget and always crave. These vacuum-sealed packs are slices from the rear leg.**
- **Cheeses: a variety of Spanish and Portuguese cheeses.**
- **Artisan crackers to complete your charcuterie.**
- **Flor de sal (hand-harvested sea salt from Portugal and Spain)**