

Starters



ARTISANAL CHEESE BOARD 12

Chef's Selection of 4 Artisanal Cheeses

MEDITERRANEAN HUMMUS PLATE 9

Crudités, Feta, Tapenade, Sea Salt Lavosh

BRUSCHETTA 5

Grilled Garlic Crostini, Tomato, Onion, Garlic, Olives, Bell Pepper, Basil, Extra Virgin Olive Oil

SPINACH + ARTICHOKE DIP 6

Toasted Crostini

PULLED PORK NACHOS 12

Garden Salsa, Guacamole, Sour Cream, Fresh Jalapeños, Scallions, Cheddar Cheese, Cilantro

WINGS 7 HALF | 12 FULL

Buffalo, Hickory Smoked BBQ, or Garlic Parmesan with Bleu Cheese + Celery

OLD BAY LOBSTER FRITES 5

Old Bay Seasoning, Lobster Sherry Cheese

SWEET POTATO FRITES 5

Maple Bourbon Caramel

CRUNCHY CHICKEN TENDERS 8

Honey Mustard or Hot Sauce

TUNA TARTARE 12

Chili-Ponzu Sauce, Avocado, Cucumber, Crispy Wontons

CRAB DIP 11

Topped with Cheese, Toasted Crostini

CALAMARI 8

Flash-Fried, Pepperoncini-Garlic Butter, Marinara

SHRIMP FIRECRACKERS 8

Hot Red Pepper Dipping Sauce

Flatbreads

CLASSICO 6

Mozzarella, Red Sauce

MARGHERITA 6

Fresh Tomatoes, Mozzarella, Basil

WILD MUSHROOM + ARUGULA 8

Chevre, Black Truffle Essence

CHIPOTLE CHICKEN 8

Cilantro Pesto, Hatch Green Chili Peppers, Jack Cheese

PEPPERONI + SAUSAGE 7

Roasted Red Peppers, Mozzarella, Red Sauce

Soups

FRENCH ONION SOUP 3.⁵ CUP | 5 BOWL

BAKED POTATO SOUP 3.⁵ CUP | 5 BOWL

CRAB + ASPARAGUS BISQUE 4.⁵ CUP | 6.⁵ BOWL

SOUP OF THE DAY MKT PRICE

Salads

HOUSE CHOPPED 3.⁵ HALF | 6 FULL

Mixed Greens, Tomato, Cucumber, Peppers, Red Onion, Shoestring Potato Crisps, Mozzarella, House Basil Balsamic Vinaigrette

CAESAR 3.⁵ HALF | 6 FULL

Crisp Romaine, Garlic Croutons, Red Bell Pepper, Cracked Black Pepper, Shaved Parmesan, House Caesar Dressing

SPINACH + ARUGULA PEAR 4.⁷⁵ HALF | 8 FULL

Grilled Pears, Candied Walnuts, Gorgonzola, Pomegranate Vinaigrette

APPLE + GOAT CHEESE 4.⁷⁵ HALF | 8 FULL

Granny Smith Apples, Spring Mix, Walnuts, Sun-Dried Cranberries, Citrus Vinaigrette

SUPER GREENS 4.⁷⁵ HALF | 8 FULL

Kale, Shaved Brussels Sprouts, Cabbage, Broccoli, Spring Mix, Quinoa, Granny Smith Apples, Sun-Dried Cranberries, Walnuts, Citrus Vinaigrette

SICILIAN CRUNCHY CHICKEN 12

Mixed Greens, Bruschetta, Avocado, Hard-Boiled Egg, Bacon, Red Onions, Black Olives, Mozzarella, Creamy Parmesan-Peppercorn Dressing

MEDITERRANEAN SEAFOOD 13

Grilled Shrimp, Crabmeat, Crisp Romaine, Diced Tomatoes, Cucumbers, Red Onions, Bell Peppers, Kalamata Olives, Feta, Red Wine Vinaigrette

ADD GRILLED CHICKEN TO ANY SALAD 4

ADD GRILLED SALMON OR SHRIMP TO ANY SALAD 6

Pick-2-for \$8

HALF SANDWICH

Chicken Avocado BLT on Texas Toast, Cranberry Walnut Chicken Salad on Flatbread, Chicken Caprese Panini or Turkey Club BLT on Texas Toast

SMALL SALAD

House Chopped, Caesar, Spinach + Arugala Pear, Apple + Goat Cheese or Super Greens Salad

CUP OF SOUP

French Onion, Baked Potato or Soup of the Day

FLATBREAD

Classico or Margherita

Burgers & Sandwiches

Choice of Sea Salt Frites, Chips, Super Slaw or Fresh Fruit Salad

NAKED BURGER 10

Lettuce, Tomato, Onion, Ketchup on a Brioche

ADD CHEESE 0.50

BISTRO BURGER 11

Provolone, Sautéed Mushrooms, Fried Onion Straws, Bacon, BBQ Sauce on a Brioche

BLACK 'N BLEU BURGER 11

Applewood Bacon, Avocado, Gorgonzola Fondue on a Brioche

PRIME RIB FRENCH DIP PANINI 12

Spicy Pepper Jack, Mushrooms, Fried Onion Straws, Au Jus

HICKORY-SMOKED PULLED PORK BBQ 10

Smoked Cheddar, Crispy Onion Straws on a Brioche

CHICKEN AVOCADO BLT 11

Applewood Bacon, Fried Green Tomatoes, Arugula, Lemon Aioli on Texas Toast

CHICKEN CAPRESE PANINI 10

Fresh Mozzarella, Tomato & Basil Bruschetta with Basil Balsamic Vinaigrette

CRANBERRY WALNUT CHICKEN SALAD 9

Tarragon, Celery on Flatbread

TURKEY CLUB BLT 10

Applewood Bacon, Mixed Greens, Tomato, Lemon Aioli on Texas Toast

CRAB CAKE SANDWICH 12

Lettuce, Tomato, Lemon Aioli on a Brioche

HICKORY GRILLED SALMON CLUB 11

Avocado, Applewood Bacon, Mixed Greens, Herb Aioli on Texas Toast

Lunch Entrées

Choice of Soup, House Chopped Salad or Caesar Salad

HICKORY GRILLED

with Fresh Herb-Seasoned Broccoli + Garlic-Parmesan Whipped Potatoes

7-OZ TENDER STEAK 15

10-OZ NY STRIP 21

8-OZ FILET 28

CHICKEN BREAST 14

SALMON 17

ADD 5-OZ. COLD-WATER LOBSTER TAIL 10

ADD SAUTÉED MUSHROOMS OR ONIONS 1.5

MEAT LOAF WELLINGTON 13

Marsala Mushroom Sauce served with Garlic-Parmesan Whipped Potatoes

FRENCH COUNTRY CHICKEN PIE 12

Roasted Chicken, Potatoes, Carrots, Peas, Mushrooms, Fresh Herbs, Cream, Topped with a Flaky Pastry Crust

CRAB CAKE WITH LEMON AIOLI 17

Wild Rice + Orzo Pilaf, served with Sautéed Fresh Vegetables

HOUSE-MADE 4-CHEESE LASAGNA 8 | 12

Ricotta, Mozzarella, Provolone, Parmesan, Marinara Sauce

QUICHE OF THE DAY 8

Sides

GARLIC-PARMESAN WHIPPED POTATOES 3.5

SEA SALT FRITES + HERB AIOLI 3.5

FRESH BROCCOLI 3.5

with Herb-Seasoned Olive Oil

FRESH FRUIT SALAD 4.5

SUPER SLAW 4.5