

# Summer Menu

## Starters

HEIRLOOM TOMATO CAPRESE | 13  
local mozzarella, basil oil, balsamic reduction

TATER TOTS | 13  
tossed in green onions  
with pecan candied bacon, queso,  
chipotle sour cream, siracha ketchup

CHICKEN WINGS  
Half 8 | Whole 16  
hot, mild, BBQ, garlic Parmesan,  
Nashville, or sweet chili garlic wings  
*choice of dressing: celery, ranch, bleu cheese*

BACON & PIMENTO CHEESE CROSTINI | 10  
with a balsamic reduction sauce

SOUP DU JOUR  
Cup 5 | Bowl 8

## Flatbreads

CHEESE | 11  
five cheese blend with house-made marinara

PEPPERONI | 12  
with five cheese blend & house-made marinara

ITALIAN STALLION | 14  
pepperoni, Italian sausage,  
house-made marinara, & fresh mozzarella

MUSHROOM & GOAT CHEESE | 13  
with truffled arugula

BUFFALO CHICKEN | 14  
with bacon, red onion, & ranch dressing

## Sides

fries, house chips, tater tots, sweet tots,  
mac & cheese, coleslaw, fruit | 4

## Handhelds

FRIED CHICKEN BASKET | 16  
mac & cheese, coleslaw, BBQ sauce

KOBE BEEF SLIDERS | 15  
with caramelized onions &  
American cheese on a brioche roll  
*choice of side*

SMOKED BRISKET | 14  
with black pepper BBQ sauce & root  
vegetable slaw on a toasted brioche roll,  
*choice of side*

NASHVILLE  
HOT FRIED CHICKEN SANDWICH | 14  
with tomato, coleslaw, & pickles  
on a toasted brioche roll  
*choice of side*

BLACKENED SHRIMP TACOS | 14  
with lime cabbage, pico de gallo,  
guacamole, & chipotle sour cream  
*choice of side*

GRILLED CHICKEN QUESADILLA | 14  
with sauteed onions & peppers,  
Cheddar cheese, pico de gallo,  
guacamole, sour cream

8OZ CERTIFIED ANGUS BEEF BURGER | 15  
with choice of cheese, lettuce, tomato,  
& onion on a toasted brioche roll  
*choice of side*  
ADD BACON | 2

CLUB WRAP | 14  
thinly sliced turkey & deli ham, Swiss cheese,  
applewood smoked bacon, lettuce, tomato,  
& dijonaise, flour tortilla wrap  
*choice of side*

BUFFALO CHICKEN WRAP | 14  
with bacon, lettuce, tomato, flour tortilla wrap  
*choice of side*

## *Salads*

### APPLE PECAN | 11

Mixed baby greens,  
Granny Smith apples, candied pecans, sun-dried cranberries,  
& red onions with lemon pepper honey mustard dressing

### ARUGULA | 10

baby arugula, goat cheese, red onions, & local strawberries  
with a balsamic reduction dressing

### WEDGE | 10

iceberg lettuce wedge, applewood smoked bacon,  
Heirloom tomatoes, & bleu cheese with buttermilk dressing

### CAESAR | 11

chopped romaine, parmesan, classic Caesar dressing

### ADD A PROTEIN

Chicken 7 | Salmon 9 | Shrimp 8

## *Entrees*

*Available after 5pm.*

### BRAISED BEEF SHORT RIBS | 30

root vegetables (*onions, carrots, celery, leeks, parsnips*),  
whipped potatoes, gremolata

### TRICOLOR TORTELLINI WITH SHRIMP & BLACKENED CHICKEN | 24

roasted peppers, mushrooms, goat cheese fondue sauce

### PAN-SEARED SALMON | 29

shrimp-Parmesan risotto, asparagus,  
oven-dried Heirloom tomato browned butter sauce

### PARMESAN CRUSTED CHICKEN | 24

homemade angel hair pasta, Italian sausage stewed marinara sauce,  
fried zucchini, fresh mozzarella

### GRILLED CHESHIRE BONE-IN PORK CHOP | 28

garlic whipped potatoes, asparagus,  
wild mushroom strudel, red wine gravy

### STEAK FRITES | 46

18oz bone-in certified angus ribeye, garlic butter, duck fat frites

++Tax & gratuity will be added to all menu items.

Consuming raw or undercooked meat, seafood, shellfish, poultry, or eggs may increase the risk of foodborne illnesses.