

STARTERS

BRUSCHETTA CROSTINI | 5

tomato, basil, fresh mozzarella, evoo, balsamic glaze (v)

ROASTED RED PEPPER HUMMUS | 5

served with flatbread (v)

PIMENTO CHEESE DIP | 6

served with flatbread (v)

SPINACH ARTICHOKE DIP | 7

served with flatbread (v)

FRIED PICKLES | 6

fried homemade dill pickles with house-made ranch dressing

MAC & CHEESE | 6.50

cavatappi pasta, cheddar, blue cheese and shaved parmesan
add bacon crumbles or pulled pork for 1.00 (v)

POUTINE | 8

crispy french fries, cheese curd, gravy
add bacon, pimento cheese or pulled pork for 1.00

WINGS | 7 / 13

wood fired with choice of dry spice rub or tossed with chipotle buffalo, sweet bbq or carolina gold

SOUP OF THE DAY | 4 / 5.5

served with flatbread

FRENCH ONION | 7.50

served with bread

BOWLS AND SALADS

add: chicken 3, salmon 4, shrimp 4, steak 4*

ARUGULA GOAT | 7 / 10

arugula, fresh blueberries, pecans, goat cheese with red wine vinaigrette (GF / V)

CHOPPED | 7 / 10

house lettuce blend, tomatoes, cucumbers, red onion, crispy prosciutto, blue cheese crumbles with ranch dressing

GARDEN | 5 / 7

house lettuce blend, tomatoes, cucumbers, red onion with lemon vinaigrette (GF / V)

KALE CAESAR | 7 / 10

tuscan kale, charred red onions, capers, croutons with caesar dressing* and shaved parmesan (v)

RASPBERRY WALNUT | 7 / 10

bibb lettuce, candied walnuts, dried cranberries, blue cheese with raspberry vinaigrette (GF / V)

LENTIL & WILD RICE | 8

green lentil, wild rice, grilled peaches, goat cheese, scallions, pecan, with herb vinaigrette (GF / V)

TRUFFLED QUINOA | 7

quinoa, cucumber, peppers, onion, chickpeas, black beans with lemon vinaigrette (GF / V)

BURGERS

all burgers feature a custom blend of fresh-ground angus beef chuck, brisket, and short rib served on a challah bun
choice of fries or soup

sub “no bull” veggie pattie or grilled portobello mushroom

PIMENTO | 11

pimento cheese, bacon and caramelized onions*

CLASSIC | 10

smoked cheddar, lettuce, pickled cucumbers and onions, tomato and mayonnaise*

CUSTOM | 12

lettuce, tomato, red onion, and any three of the following:
bacon, caramelized onions, fried egg, blue cheese, provolone, smoked cheddar, swiss and satueed mushrooms*

COULDER

SANDWICHES

served with choice of a cup of soup or fries
substitute fresh fruit or side salad for 1.50

CAROLINA BBQ | 9

house-smoked pulled pork, carolina gold bbq sauce, spicy vinegar slaw

CHICKEN SANDWICH | 9

choice of herb-marinated grilled or hand-breaded fried chicken breast, bacon, swiss, shaved red onion and arugula

CLUB | 11

ham, turkey, bacon, smoked cheddar, lettuce, tomato and mayo

CRISPY CHEESE | 8

mozzarella, smoked cheddar and tomato (v)

FRENCH DIP | 10

roast beef, melted swiss, onions with horseradish aioli and pan-scraped au jus served on a french roll

ROASTED CARROT | 9

roasted carrots, dijonaise, whipped ricotta, baby kale served on a challah roll (v)

SHRIMP ROLL | 11

shrimp salad, arugula, celery, dill and pickled red onion on grilled bun

TUSCAN | 10

roasted chicken, mozzarella, sun-dried tomato pesto, bacon and balsamic reduction on a ciabatta roll

PIZZA

WHITE | 10

fresh mozzarella, ricotta, bacon, caramelized onions and fresh basil

MARGHERITA | 9

plum tomatoes, fresh mozzarella, fresh basil and shaved parmesan

MUSHROOM | 11

plum tomatoes, fresh mozzarella, portobello mushrooms, shaved parmesan

PEPPERONI | 10

plum tomatoes, fresh mozzarella, pepperoni, shaved parmesan

PROSCIUTTO & ARUGULA | 11

ricotta, goat cheese, roasted pears, arugula and shaved prosciutto

SAUSAGE | 10

plum tomatoes, fresh mozzarella, house-made sausage, shaved parmesan

PLATES

available after 5 pm

FRIED CHICKEN TENDERS | 14

house-cut chicken tenders, hand breaded, served with fries, spicy vinegar slaw and corn bread

SAUSAGE & RIGATONI | 13

rigatoni, sausage with sun-dried tomatoes, fennel, arugula and shaved parmesan

GRILLED SALMON | 16

grilled fresh atlantic salmon served over a sweet potato walnut hash with a pear-chili chutney* (GF)

STEAK FRITES | 16

certified-angus top sirloin, fries, drizzled with gravy*

SHRIMP SCAMPI | 17

fettuccine, lemon juice, white wine, garlic, crushed red pepper, butter and parsley

DESSERTS

BROWNIES ALA MODE | 6

FANCY CHOCOLATE PUDDIN' | 6

FRUIT COBBLER | 6

PEANUT BUTTER PIE | 5

* Consuming raw or under-cooked meats, poultry, or seafood, may increase your risk of food borne illnesses, especially if you have certain medical conditions.

A gratuity of 20% will be added to parties of six (6) or more | GF - Gluten Free | V - Vegetarian | 170914/3/U