

Appetizers

SEASONAL SOUP OF THE DAY Ask Your Server For Details 7

CIDER-STEAMED PEI MUSSELS (✧) Bacon, Thyme, Toasted Ciabatta 10

PIMENTO CHEESE SPREAD Chef's Special Recipe, Smoked Paprika, Toasted Ciabatta 7

HOUSEMADE CHICKEN LIVER PÂTÉ Jalapeño Jelly, Pickled Vegetables, Crostini 8

DEVILED EGGS ✧ Spiced with Garam Marsala, Toasted Coconut Flakes 7

ARTISINAL CHEESE PLATE ✧ Three Cheeses, Crostini, Fig-Rosemary Preserves, Olives 15

Salads

Add to Any Salad, Grilled Chicken 5. Lamb Kebabs 8. Seared Sea Scallops 10. Grilled Rib-Eye 12.

HOUSE SALAD ✧ ✧ Mixed Greens, Radish Rounds, Cucumber, Mustard Vinaigrette 7

TROPICAL SALAD ✧ ✧ Mangos, Jicama, Avocado, Pickled Red Onion, Lime-Ginger Vinaigrette 8

GREEK SALAD (✧) ✧ Tomato, Cucumber, Onion, Fennel, Kalamata Olives, Herb-Marinated Feta. 10

Entrées

PUERTO RICAN MOFONGO ✧ ✧ Garlicky Mashed Green Plantains, Spicy Tomato Sauce, Avocado
Served Vegan 12 / With Crispy Pork 17

KASHMIRI CURRY (✧) ✧ Coconut Green Beans, Carrot Chutney, Spiced Lentil & Rice Pilaf 15

SEARED SEA SCALLOPS Roasted Red Pepper Pesto, House-Made Fettuccini 18

FISH & CHIPS (✧) Beer-Battered North Pacific Cod, French Fries, Coleslaw, Tartar Sauce 18

OREGANO-ROASTED CHICKEN BREAST Zucchini-Feta Fritters, Tzatziki Sauce, Grilled Pita 15

MARINATED 10-OZ RIBEYE STEAK ✧ Yucca, Collard Greens, Chimichurri Sauce 28

Dessert

ZUCCHINI SPICE CAKE
With Cream Cheese Frosting 6

CHILLED SUMMER BERRY BREAD PUDDING ✧
With Strawberry Moscato Sorbet 6

OLD-FASHIONED HOT FUDGE SUNDAE
With Chocolate and Vanilla Ice Cream, Whipped Cream, Candied Pecans, & a Cherry On Top 7

REBECCA HASSELL, EXECUTIVE CHEF

To Share

SOFT PRETZELS Classic Cheddar-Stout Sauce, Housemade Spicy Mustard 9

ALL-NATURAL BUFFALO CHICKEN WINGS Celery Sticks & Bleu Cheese Dip 10

MACARONI & CHEESE Corkscrew Pasta, Sharp Cheddar, Creamy Sauce 7

QUESADILLAS With Guacamole & Chipotle Sour Cream

- ◇ **THE NEWTON:**^(V) Black Bean & Goat Cheese / Vegan Daiya Cheese Available 8
- ◇ **THE OTIS:** Grilled Chicken & Peppers with Pepperjack 9
- ◇ **THE PERRY:** Shrimp, Mango, & Pickled Red Onions with Cream Cheese 10
- ◇ **THE QUINCY:** Goat, Pepperjack, & Cheddar 8

SLIDERS Served with Pickled Vegetables

- Pimento Cheese
- Barbecue Pulled Pork
- Honey Mustard Chicken Salad
- Beef & Cheddar
- Portobello & Goat Cheese

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| 3 FOR \$11 |
| 6 FOR \$18 |
| 9 FOR \$24 |

Sandwiches

Served with Fries, Sweet Potato Wedges, Coleslaw, or Side Salad ^V [◇]

FRIED GREEN TOMATO Pimento Cheese on Rustic Farmhouse Bread 10

GRILLED CHICKEN CAESAR ^(◇) Bacon, Romaine, Parmesan Crisp, Caesar Dressing on Ciabatta 12

BANH MI ^(◇) Roasted Pork, Chicken Liver Pâté, Pickled Veggies, Cilantro, Chiles on Baguette 13

LAMB SHISH KEBABS ^(◇) Cucumber-Mint Sauce, Marinated Feta, Lettuce, Tomato on Grilled Pita 17

BARBECUE PULLED PORK ^(◇) Coleslaw on a Kaiser Roll 12

Burgers

House-Made Lentil Barley Burger ^V, Beef Burger [◇], or Chicken Breast [◇]

Served with Fries, Sweet Potato Wedges, Coleslaw, or Side Salad ^V [◇]

All Burgers 13

PINT ^(◇) Bleu Cheese, Caramelized Onions, Bacon

SOUTHWESTERN ^(◇) Avocado, Pepperjack, Pico de Gallo

BREAKFAST ^(◇) Bacon, Fried Egg, Cheddar

GOOD OL' BOY ^(◇) Barbecue Sauce, Coleslaw, Pickled Jalapeños

LE FRENCHIE ^(◇) Port Salut Cheese, Sautéed Mushrooms, Red Wine Reduction

BOHEMIAN ^V Lentil Barley Burger, Roasted Peppers, Chimichurri, Daiya Vegan Cheese

ALL AMERICAN ^(V)^(◇) - Build your own with up to three toppings

^V - *vegan* ^(V) - *can be made vegan upon request*
[◇] - *gluten-free* ^(◇) - *can be made gluten-free upon request*

* A 20% gratuity will be added to parties of 6 or more *
A plating fee of \$2 per customer will be added for outside desserts