

APPS / SMALL BITES

CHARCUTERIE BOARD \$28

Artisan meats & cheeses and all the goodies to go with them! (ask for GF crackers)

HUMMUS DIP PLATE (GF) \$12

Hummus & Chef's dip of the week with toasted Naan bread (ask for GF tortilla chips)

DON'T BE A DIP TRIO (GF) \$9

Pimento cheese, Guac, and splendishes fire roasted salsa served with chips

SPICY DEVILED EGGS (6) (GF) \$9

Served with pig candy

SPICY BOURBON BLACK PEPPER PIMENTO CHEESE (GF) \$6

Served with tortilla chips

DEEZ BALLS \$9

Meatballs with a sweet and spicy sauce

BIG A\$\$ PRETZEL \$9

Served with stout mustard sauce & Beer Cheese

STUFFED MUSHROOMS (GF) \$10

Spinach and cheese or Italian sausage and cheese

GRANDE PALLE (GF) \$10

Arancini balls stuffed with mozzarella cheese served with marinara

ROASTED BRUSSELS SPROUTS (GF) \$7

With honey hot balsamic

BLACK EYED PEA FRITTERS (GF) \$11

Topped with caramelized onions and chipotle aioli

MAC ATTACK \$10 ADD TRUFFLE OIL \$12

Topped with Pig Candy & Scallion

THE SMOKIN' DATE \$8

Applewood smoked bacon wrapped dates, stuffed with cheese and smoked almonds

HOT CRAB DIP \$10

Served with toasted naan bread

SOUL ROLL \$12

Stuffed with BBQ chicken, cheesy mac and collard greens. Served with gravy



DESSERTS

PLEASE NOTE: ANY "EXTRAS" CARRY A COST DUE TO THE RISING COST OF SUPPLIES. OUR KITCHEN IS NOT DEDICATED TO GLUTEN FREE. PLEASE USE CAUTION IF YOU HAVE A SEVERE ALLERGY

EAT-YOUR-FEELINGS BROWNIE (GF) \$8

Served with vanilla ice cream. Topped with Salted Carmel sauce

BANANA PUDDING (GF) \$8

ENTREES

FRENCH ONION BEEF SLIDERS & FRIES \$12

SUB MAC INSTEAD OF FRIES +\$6

House made roast beef tenderloin with caramelized onions, provolone and French onion dip spread

BLUE RIBBON SLIDERS \$12

Chicken breast, ham, cheese and Dijon on three buttered Hawaiian rolls

CAPRESE FLATBREAD (GF) \$12/ \$14

House made ricotta herb pistou, mozzarella, tomatoes & balsamic drizzle. For a salty twist, add some delicious prosciutto!

THE MEAT SWEATS FLATBREAD (GF). \$14

Pepperoni, Italian sausage, mozzarella and fresh marinara

PURPLE TACOS (GF) 2 TACOS \$12

/ 3 TACOS \$16 ADD GUAC \$2

Peruvian marinated beef on corn tortillas.

Served with chips and SplenDishes fire roasted salsa

SHREEMP TACOS 2 TACOS \$12/3 TACOS \$16

ADD GUAC \$2

Gulf Shrimp with honey sriracha sauce and creamy slaw on fried flour tortillas. Served with chips and SplenDishes fire roasted salsa

GREEK TACOS \$12 2 TACOS/ 3 TACOS \$16

Marinated grilled chicken, creamy slaw, roasted tomatoes and tzatziki sauce. Served with fries

TENDERONI TACOS \$15

Cheesy mac, fried chicken tender and honey sriracha sauce on a fried flour tortilla. Served with fries

STEAK BURGER & TRUFFLE FRIES \$15 ADD

PIMENTO CHEESE +\$2 SUB MAC ATTACK +\$6

1/2 pound angus beef, house made steak sauce, pig candy, lettuce, tomato, on brioche bun.

(GF ask for no bun)

CRAB CAKES \$15

Served with arugula salad and spicy remoulade

TOASTED RICOTTA GNOCCHI (GF) \$14

House made ricotta gnocchi with roasted garlic cream and basil crema



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WINE



WHITE

2OZ 6OZ BTL

LOBSTER REEF Sauvignon Blanc	\$3.75	\$10	\$38
LUNARIA Pink Pinot Grigo	\$4	\$11	\$42
GUILIANA ROSATI Pinot Grigo	\$3.75	\$10	\$38
ALLEGRO Moscato	\$3.25	\$9	\$34
MARY TAYLOR Cotes du Gastogne Blanc	\$3.25	\$9	\$34
ROSÉ	\$3.75	\$10	\$38
SONOMA CUTRER Rose	\$4.50	\$13	\$50
CARMEL ROAD Cardonnay	\$3.25	\$9	\$34
REISLING	\$3.25	\$9	\$34
MATCHBOOK Cardonnay	\$4.50	\$13	\$50
COMTESSE DE MALET White Bordeaux	\$3.25	\$9	\$34
ROMBAUER - BOTTLE ONLY Cardonnay	\$65		

BUBBLES

PROSECCO 750ml bottle	\$34
PROSECCO 187ml bottle	\$10
PROSECCO ROSE 187ml bottle	\$10

OTHER DRINKS

MIMOSA	\$12	NON ALCOHOLIC	\$6
SEASONAL SANGRIA	\$8/	PITCHER	\$36
BLAKES TRIPLE JAM	\$4		
SHONDY DROP	\$9		
Tastes like a lemon drop martini			
WINE-A-RITA	\$8		
COKE/DIET COKE	8OZ	CAN	\$2
SPRECHER SODA	\$4		
Root Beer, Cream Soda, Orange Soda, Ginger Ale, Sparkling Lemonade			
COFFEE	\$3.50		
No Free Refills			
SWEET TEA	\$2.50		
No Free Refills			

RED

2OZ 6OZ BTL

SOKOL BLOSSER Red Blend	\$4.20	\$12	\$46
RAMSAY Merlot	\$3.25	\$9	\$34
VIGNETTI DEL SOL Montepulciano d'Abruzzo	\$3.25	\$9	\$34
BROADSIDE Cabernet Sauvignon	\$3.75	\$10	\$38
LA CAMPUGET Chilled Dry Red	\$3.75	\$10	\$38
MILBRANDT VINEYARDS Cabernet Sauvignon	\$5.25	\$15	\$55
BACCHUS Pinot Noir	\$3.75	\$10	\$38
ALLEGRO Sweet Red	\$3.25	\$9	\$34
LAMBRUSCO	BOTTLE ONLY	\$18	
Sweet red with subtle bubbles			
LAMBRUSCO	BOTTLE ONLY	\$20	
with subtle bubbles			

**ALL WINES CAN ALSO BE PURCHASED
AS RETAIL BOTTLES.
CALL OR COME IN FOR PRICING**

BEER

AMOR ARTIS FORT MILSNER	\$7
Pilsner	
DUCLAW UNICORN FARTS	\$7
Sour Ale	
SLOW PLAY FLAMINGOSE	\$7
Sour Ale	
SLOW PLAY ON THE RIVER	\$7
Pale Ale	
OMB COPPER	\$7
Amber Ale	
SYCAMORE MOUNTAIN CANDY	\$7
IPA	
UNTAMED WATERS BREWING SMOOTH CREAM ALE.	\$7
MILLER LITE	\$5
CORONA	\$5
STOUT/ PORTER	\$7

*** ASK ABOUT OUR SEASONAL BEERS**