

# ENTREES

## FRENCH ONION BEEF SLIDERS & FRIES \$12

### SUB MAC INSTEAD OF FRIES +4

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

## ITALIAN MEATBALL SLIDERS \$12

Served with a side of Mac Attack Mac & Cheese. Sub fries (same price)

## PORCHETTA ME HONEY FLATBREAD (GF) \$14

Bourbon black pepper parmesan crema, mozzarella cheese and porchetta, drizzled with honey

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

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

## FUNGUS AMUNGUS (GF) \$14

Bourbon black pepper parmesan crema, shredded and fresh mozzarella cheese and shiitake mushrooms. Drizzled with truffle oil

## 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

## SHRIMP & GRITS \$13

## STEAK BURGER & TRUFFLE FRIES \$15 ADD PIMENTO CHEESE +\$2 SUB MAC ATTACK +\$4

1/2 pound angus beef, house made steak sauce, pig candy, lettuce, tomato, on brioche bun. (GF ask for no bun)



**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**

# WINE



## WHITE

### 2OZ 6OZ BTL

<b>LOBSTER REEF</b> Sauvignon Blanc	\$3.75	\$10	\$38
<b>LUNARIA</b> Pink Pinot Grigo	\$4	\$11	\$42
<b>GUILIANA ROSATI</b> Pinot Grigo	\$3.75	\$10	\$38
<b>ALLEGRO</b> Moscato	\$3.25	\$9	\$34
<b>TOURAINÉ</b> Chenin Blanc	\$3.75	\$10	\$38
<b>ROSÉ</b>	\$3.75	\$10	\$38
<b>SONOMA CUTRER</b> Rose	\$4.50	\$13	\$50
<b>CARMEL ROAD</b> Cardonnay	\$3.25	\$9	\$34
<b>KARL JOSEF</b> Reisling	\$3.25	\$9	\$34
<b>MATCHBOOK</b> Cardonnay	\$4.50	\$13	\$50
<b>SCARPETTA</b> Frico Blanco	\$3.25	\$9	\$34
<b>ROMBAUER - BOTTLE ONLY</b> Cardonnay			\$65

## BUBBLES

<b>PROSECCO</b> 750ml bottle	\$34
<b>PROSECCO</b> 187ml bottle	\$10

## OTHER DRINKS

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

## RED

### 2OZ 6OZ BTL

<b>1448</b> Red Blend	\$4.20	\$12	\$46
<b>CLOS LA CHANCE</b> Merlot	\$4	\$11	\$42
<b>VIGNETTI DEL SOL</b> Montepulciano d'Abruzzo	\$3.25	\$9	\$34
<b>BROADSIDE</b> Cabernet Sauvignon	\$3.75	\$10	\$38
<b>LA CAMPUGET</b> Chilled Dry Red	\$3.75	\$10	\$38
<b>ALEXANDER VALLEY</b> Cabernet Sauvignon	\$5.25	\$15	\$55
<b>FREELANDER</b> Pinot Noir	\$3.75	\$10	\$38
<b>ALLEGRO</b> Sweet Red	\$3.25	\$9	\$34
<b>SCARPETTA</b> Frico Rosso Sangiovese	\$3.25	\$9	\$34
<b>LAMBRUSCO</b>		<b>BOTTLE ONLY</b>	\$18
Sweet red with subtle bubbles			
<b>LAMBRUSCO</b>		<b>BOTTLE ONLY</b>	\$20
with subtle bubbles			

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

## BEER

<b>AMOR ARTIS FORT MILSNER</b>	\$7
Pilsner	
<b>DUCLAW UNICORN FARTS</b>	\$7
Sour Ale	
<b>SLOW PLAY FLAMINGOSE</b>	\$7
Sour Ale	
<b>SLOW PLAY ON THE RIVER</b>	\$7
Pale Ale	
<b>OMB COPPER</b>	\$7
Amber Ale	
<b>SYCAMORE MOUNTAIN CANDY</b>	\$7
IPA	
<b>MILLER LITE</b>	\$5
<b>CORONA</b>	\$5

## **A P P S / S M A L L B I T E S**

### **CHARCUTERIE BOARD \$28**

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

### **"BUTTER ME UP" BUTTER CANDLE \$20 ADD DIPPING OIL \$5**

Chef's select flavored butter candle. Served with house made french peasant bread

### **HUMMUS BOARD (GF) \$12**

Toasted veggie skewer with hummus & pita ( Ask for chips to make it GF)

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

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

### **SPICY DEVEILED EGGS (6) (GF) \$9**

Served with pig candy

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

Served with tortilla chips

### **DEEZ BALLS (GF) \$9**

Bourbon BBQ meatballs with a drizzle of coleslaw sauce

### **BIG A\$\$ PRETZEL \$9**

Served with stout mustard sauce & Beer Cheese

### **SPINACH & CHEESE STUFFED MUSHROOMS (GF) \$10**

### **SAMOSA \$10**

Chef Shonali's family recipe with potatoes, peas and mild Indian spices. Served with Chutney

### **ROASTED BRUSSELS SPROUTS (GF) \$7**

Dried cranberries and parmesan cheese topped with balsamic glaze

### **BLACK EYED PEA FRITTERS (GF) \$11**

Topped with caramelized onions and chipotle aioli

### **SIDE OF MAC ATTACK \$10 ADD TRUFFLE OIL \$12**

Topped with Pig Candy & Scallion

### **CRISPY CHICKEN EGG ROLLS \$12**

Served with Thai sweet chili sauce



## **D E S S E R T S**

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

Served with vanilla ice cream. Topped with Salted Carmel sauce

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