

## Drink.....Beer

### Draught.....all \$6

Harpoon IPA  
Magic Hat #9  
Star Hill Amber Ale

### The Bottles

Abita Purple Haze	\$7
Samuel Smiths Pale Ale	\$8
Dogfish Head Raison Dietre	\$8
Golden Monkey	\$9
Sweaty Betty	\$7
Orval Trappist Ale	\$10
Left Hand Milk Stout	\$8
Guinness	\$7

### And The rest.....

Domestics	\$5
Imports & Sam Adams	\$7

## Drink.....Drinks!

### Ultimate Chocolate-Mint Martini

Ketel One, Godiva Chocolate, Bailey's peppermint With dark chocolate syrup \$12

### Ciroc Redberry Repartee

Ciroc Redberry Vodka, Sierra mist, sour mix & Grenadine \$8

### Captain Coco 90

Captain Parrot Bay Coconut 90, pineapple & lime Juice topped with Soda \$9

### Cruzan CoCo Sarona

Cruzan coconut rum, Amaretto di Sarona & Pepsi \$9

### Mojito's Reg/ Flavored \$9/\$10

Blackberry, Strawberry, Coconut & Chocolate

## Flat Breads

### Arugula

Caramelized onion, chopped walnuts, arugula, gorgonzola cheese, and truffle oil 11

### Olive

Olives, fire roasted red pepper, wild mushrooms, and goat cheese 11

### Tomato & Mozzarella

Sliced heirloom tomatoes, handmade fresh mozzarella, and basil pesto 12

## Small Plates

### Curry Mussels

Prince Edward Island mussels, grilled and bathed in a creamy curry sauce 12

### Cured Salmon

House cured Scottish salmon, crostini's, red onion, capers, & tossed spring mix 12

### Shrimp 'N Grits

Florida rock shrimp over Manchego grits with garlic and tomato 12

### Asparagus—

Jumbo asparagus blanched served over roasted red pepper, basil pesto, lemon vinaigrette & topped with shaved Parmigiano-Reggiano 9

### Crab Tower

Sweet lump crab tossed in a pink grapefruit vinaigrette, placed a topped creamed avocado, with Swank Farm micro greens 16

### Calamari

Calamari lightly breaded and served with a Wasabi mustard sauce 11

### Artichoke Fritters

Artichoke fritter's and warm béarnaise sauce 8

## Small Plates Con't

### Pub Chips

Potato chips with three house made dips, French onion, Maytag blue cheese, And Wasabi mustard 6

### Risotto Balls

Risotto Balls filled with parmesan, breaded, fried, and served with roasted pepper aioli 6

### Mozzarella Ciliegine

Fresh mozzarella with herbs, garlic, fleur de sel, and EVOO 7

### House Tomato & Mozz plate

Sliced heirloom tomatoes, house made fresh mozzarella, and basil pesto 12

### St Louis Ribs

St Louis pork ribs, with a balsamic-shallot vinaigrette, and a haystack of sweet potatoes 12

### Pork Risotto

Braised pork shoulder and asparagus risotto 11

### Trio

Three samplings of pulled pork, Asian sesame, Carolina tossed, and chipotle spiked 9

### Olive Mixer

Mixed Greek Olives marinated with fresh herbs, garlic, and citrus zest 6

### Mushroom Mix

Sautéed Mushrooms with herbs and cheese layered between crisp phyllo dough wafers 12

### Potato Skins

Potato skins filled with oven dried tomatoes, goat cheese, nuskie bacon bits, roasted garlic, and basil chiffonade 10

### Gratifying Wings

Garlic and rosemary marinated chicken wings first oven roasted, then grilled over the open fire, and topped with grated parmigiano 8

\*\*\* Consuming undercooked or raw food items may be harmful to you health

## Soup/Salads

### Cream of Tomato-Basil Soup

House made creamy tomato soup infused with basil 4

### House Salad

Mixed Field greens tossed in an Herb Vinaigrette 7

### Baby Iceberg

Whole-head baby iceberg lettuce topped with red onion, bacon, tomatoes & Blue Cheese dressing 9

## Big Plates

### Seared Salmon

Scottish Salmon over a bed of Black Quinoa & Rice, grilled chayote & topped with a mango relish 20

### Local Snapper

Flash-Fried filet of snapper served with a spicy tomato broth of capers, olives & stuffed with 3 bean mixture of cranberry, adzuki and lima 21

### Cornish Hen

Marinated & Grilled Whole boneless Cornish Hen with grilled polenta & a porcini mushroom sauce 19

### Pork Tenderloin

Grilled pork tenderloin with braised greens, cauliflower parmesan & an onion cream sauce 18

### Steak & Frites

Grilled Skirt Steak served with a charred tomato sauce & shoe string potatoes tossed in garlic butter 22

### Dani's Filet

Pan Roasted petit beef tenderloin, with roasted eggplant, zucchini, yellow squash, red onion, asparagus, red & green peppers & sweet potato 23

### The Burger

Our special grind with Lettuce -Tomato-Onion served on a potato bun with chips 10

## Flat Breads

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### Olive

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### Mozzarella Ciliegine

Fresh mozzarella with herbs, garlic, fleur de sel, and EVOO

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### House Mozz & Tomato plate

Sliced heirloom tomatoes, house made fresh mozzarella, and basil pesto

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### St Louis Ribs

St Louis pork ribs, with a balsamic-shallot vinaigrette, and a haystack of sweet potatoes

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## Lunch Plates

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Mixed Field greens tossed in an Herb Vinaigrette

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### Baby Iceberg

Whole-head baby iceberg lettuce topped with red onion, bacon, tomatoes & Blue Cheese dressing

9

### Salmon Salad

Poached Salmon, shaved fennel, haricot vert, fingerling potatoes with an EVOO-lemon vinaigrette

14

### Chicken Salad

Poached Chicken breast mixed with walnuts, sliced pear, & fig served on a bed of Swank Farms baby greens with a tarragon vinaigrette

14

### Dog of The Day

All beef hot dog...ask your server for today's feature

6

### Grilled Cheese & Tomato Soup

Grilled Texas Toast & White Vermont Cheddar with a cup of Tomato-Basil soup

10

### Gratified Veggie

Raw cucumbers, sprouts, red pepper, avocado, red onion & cream cheese served on wheat bread

9

### GV2

Grilled eggplant, zucchini, yellow squash, scallion, red & green peppers, heirloom tomato & house made mozzarella

10

### B.A.T.

Nuskie Cherry-wood smoked bacon, young arugula & heirloom tomato with roasted red pepper aioli on sour dough

10

### Turkey & Egg

Shaved turkey breast, roasted red pepper aioli on grilled sour dough topped with arugula a fried egg and muenster cheese

9

### Baby Iceberg

Whole-head baby iceberg lettuce topped with red onion, bacon, tomatoes & Blue Cheese dressing

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### The Burger

Our special grind with lettuce-tomato-Onion served on a potato bun with chips

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