

SHARES

ACHIOTE BRAISED CHICKEN QUESADILLA

Chipotle Flour Tortilla/Oaxaca Cheese
Guacamole/Roasted Tomato Salsa
Sour Cream \$12

BAJA FISH TACOS

Tempura Beer Battered Red Drum
Red Cabbage/Onion
Poblano Salsa/Avocado \$15

CRISPY FRIED CHICKEN WINGS

GF EXCEPT WITH THAI CURRY

Choice of Sauce:

Thai Curry/Bufalo/BBQ
House Made Blue Cheese Dressing
Celery \$11

SPINACH & ARTICHOKE DIP V

Mozzarella/Cream Cheese
Roasted Garlic Bread \$10

S.O.B. MEZZE V

Chili Queso/Sweet Corn and Oaxaca
Elotes/Roasted Garbanzo Puree
Poblano Salsa/Tortilla Chips
Grilled Flat Bread \$13

BRAISED SHORT RIB POUTINE

Brown Gravy/Cheddar Cheese Curds
Shoe String French Fries \$15

ALEPPO MARINATED SHRIMP COCKTAIL GF

Bloody Mary Cocktail Sauce
Bacon Salt \$13

FARM FIELD SEA

BABY RED ROMAINE CAESAR SALAD*

Petite Tomatoes/Anchovy
Roasted Garlic Bread/Grated Parmesan
Creamy Caesar Dressing \$11

SOUTHERN FRIED CHICKEN SALAD

Veldhuizen Farms Redneck Cheddar
Iceberg/Egg/Corn
Tomatoes/Avocado Ranch \$14

HEIRLOOM TOMATO & AVOCADO V/GF

Cilantro Pesto/Goat Cheese
Sweet Onion/Baby Kale/PX Vinegar
Smoked Sea Salt \$13

+Add Chicken \$3 / Salmon \$5 / Shrimp \$7

All sandwiches come with choice of

SHOE STRING FRIES / GARDEN SALAD / SEASONAL FRUIT / SOUP OF THE DAY

GRILLED CHICKEN PANINI

Grilled Flat Bread/Cilantro Pesto/Baby Kale
Pickled Onion/Tomato/Oaxaca Cheese \$13

ALL NATURAL GRASS FED BURGER*

Veldhuizen Farms Redneck Cheddar
BBQ Sauce/Onion Ring
Shredded Iceberg/Tomato/Brioche \$15

NEIMAN RANCH LAMB BURGER*

Grilled Flat Bread/Baby Kale
Cucumber Yogurt/Pickled Onion \$14

ROASTED PEAR AND BRIE SANDWICH V

Brie/Walnut and Raisin Bread
Baby Red Romaine
Raspberry & Balsamic Reduction \$13

+Add Prosciutto \$2

FRIED BOLOGNA SANDWICH

Fra' Mani Mortadella
House Made American Cheese
B&B Pickles/Grain Mustard/Brioche \$13

CRISPY FRIED RED DRUM PO BOY

Chipotle Remoulade/Iceberg
Tomatoes/Oregano/Ciabatta Bread \$15

CORNED BEEF BRISKET SANDWICH

Eye of Round/Jewish Rye/Sauerkraut
Tomme Cheese/1000 Island Dressing \$13

WHEAT BERRY TOAST TURKEY CLUB

Oven Roasted Turkey/Garlic Aioli
Avocado/Swiss/Iceberg/Tomato/Bacon \$14

HOUSE SPECIALTY

ROASTED POBLANO MAC N' CHEESE

Texas Gold Cheddar
Corn Bread Crust \$14

+Add Red Wattle Pork Belly \$6

AVAILABLE FROM 6PM TO 10:30PM

ENTRÉES

CRISPY CAULIFLOWER STEAK

GF / VEGAN

Quinoa/Kale/Raisins/Pine Nuts
Sweet Chili Vinaigrette \$18

SPICE RUBBED

LOCH DUART SALMON* GF

Cumin, Fennel, Mustard Seed Crust
Grain & Parsley Salad
Cucumber Yogurt \$22

BONE IN FRIED PORK CHOP CUTLETS*

Apple & Celery Slaw
Mustard Raisin Vinaigrette \$18

PROSCIUTTO & TOMME CHEESE

BAKED CHICKEN BREAST

Fresh Linguini Pasta/Roasted
Garlic Aioli/Asparagus \$24

PAN SEARED SCALLOPS*

Sweet Creamed Corn/Bacon Jam
Roasted Bread & Kale Salad \$30

BONELESS BRAISED

BEEF SHORT RIB GF

Saffron Carolina Gold Rice
Roasted Baby Onions
Lemon Thyme Gremolata \$28

8 OUNCE ALL NATURAL BEEF TENDERLOIN* GF

Yukon Gold Potato Puree/Roasted
Asparagus/Red Wine Demi \$30

+Add Shrimp \$7 / Diver Scallops \$12
Lobster Tail \$16

PIZZA



FLAT BREAD

BUILD YOUR OWN PIZZA \$15 OR FLAT BREAD \$12

Toppings include:

Tomato/Mushroom/Onion
Pineapple/Bell Pepper/Black Olive

Additional Charge: \$2

Sausage/Pepperoni/Ham/Bacon
Anchovies

SIGNATURE FLATBREADS

PROSCIUTTO & MASCARPONE

Arugula/Prosciutto/Red Onion
Parmesan Cheese/Balsamic Glaze \$14

BUFFALO CHICKEN PIZZA

Blue Cheese/Onion/Celery Salt \$14

SPICY ITALIAN

Fennel Salami/Pepperoni/Calabrian Chili
Fresh Mozzarella/Tomato Sauce \$13

CAPRESE

Basil/Fresh Mozzarella
Vine Ripened Tomatoes/Pesto Sauce \$13

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.