

SMALL PLATES

2 - 3 PLATES PER PERSON

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| Pan-Roasted Shishito Peppers GF VG V <i>soy glaze, rock salt, lemon aioli</i> | \$12.00 | Buffalo Chicken Quesadilla <i>diced chicken, homemade buffalo sauce, ranch dipping sauce</i> | \$14.00 |
| ★ Truffle Mac & Cheese Croquettes VG <i>three-cheese blend, sriracha aioli</i> | \$13.00 | Sesame Tahini Hummus Dip GF VG <i>rosemary oil, celery, carrot, zucchini, red pepper, cucumber, garlic flatbread</i> | \$16.00 |
| Seared Ahi Tuna Tacos GF <i>avocado, mango chutney, sesame seed, house soy</i> | \$16.00 | Sweet Chili Pork Egg Rolls <i>cabbage, carrot, green onion, ginger, garlic</i> | \$14.00 |
| ★ House-Made Boneless Wings <i>choose your flavor below</i> | \$13.00 | Garden Spring Rolls GF VG V <i>cabbage slaw, green onion, mint, mango, cucumber, strawberry, house soy</i> | \$15.00 |
| • buffalo sauce | | | |
| • teriyaki sauce | | | |
| • mango habanero sauce | | | |
| • lemon-pepper with honey drizzle | | | |
| <i>served with ranch, celery, and carrot</i> | | | |
| Chili-Glazed Tempura Cauliflower VG V <i>cabbage slaw, sesame seed, green onion</i> | \$14.00 | | |
| ★ Steak & Roasted Tomato Skewers GF <i>teriyaki, sesame seed, green onion</i> | \$15.00 | | |
| Stacked House Nachos GF VG <i>sour cream, queso, guacamole, pico de gallo</i> <i>add chicken (+\$4) or steak (+\$6)</i> | \$13.00 | | |

SHARING FRIES

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| Classic Fries GF VG V <i>house fry sauce, ketchup</i> | \$8.00 |
| Sweet Potato Fries GF VG V <i>honey drizzle, ketchup</i> | \$8.00 |
| Truffle Parmesan Fries GF VG <i>truffle garlic aioli sauce</i> | \$10.00 |

SHARING PLATTERS

FOR 2 - 4 PEOPLE | \$50.00

The Sampler No. 1

boneless buffalo wings, steak & tomato skewers, truffle parm fries, chips & guacamole, spring rolls

The Sampler No. 2

shishito peppers, steak & tomato skewers, sweet potato fries, pork egg rolls, truffle mac & cheese croquettes

The Vegetarian Sampler **VG V**

shishito peppers, sweet potato fries, sesame tahini hummus dip, crudité, garlic flatbread, tempura cauliflower

HOUSE PIZZA

FOR 2 PEOPLE

cauliflower crust and vegan cheese options available

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| Classic Margherita VG <i>mozzarella, basil, extra virgin olive oil</i> | \$15.00 | Chicken Bacon Ranch <i>diced chicken, crispy bacon, ranch dressing, red onion</i> | \$17.00 |
| ★ Hot Honey Pep <i>pepperoni, hot honey drizzle</i> | \$17.00 | Vanilla Bourbon Pear & Goat Cheese VG <i>rosemary oil, thyme, mozzarella, balsamic glaze</i> | \$18.00 |
| Truffle & Wild Mushroom VG <i>basil pesto, mozzarella, roasted onion, fresh spinach</i> | \$18.00 | Prosciutto & Bacon Jam Pizza <i>tomato, red onion, arugula, parmesan</i> | \$20.00 |
| Teriyaki Chicken & Pineapple <i>mozzarella, carrot, cabbage slaw, sesame seed, green onion</i> | \$17.00 | | |

PREMIUM SLIDERS

3 PER ORDER

lettuce wrap available upon request

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| Classic Double with Cheese <i>american, pickle, lettuce, tomato, onion, house burger sauce</i> | \$17.00 | Spicy Korean Fried Chicken <i>sweet chili kimchi, cabbage slaw, gochuchang</i> | \$16.00 |
| Chicken & Biscuit Sliders <i>bacon jam, fried chicken, southern biscuit</i> | \$17.00 | Italian Meatball and Mozzarella <i>marinara, basil pesto, roasted onion</i> | \$16.00 |

SANDWICHES AND SALADS

all sandwiches served with classic or sweet potato fries

add grilled or fried chicken (+\$4), steak (+\$6) or ahi tuna (+\$10) to your salad

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| Philly Cheesesteak <i>shaved flank steak, roasted onion, swiss cheese, lemon aioli</i> | \$17.00 | Classic Caesar <i>romaine, croutons, parmesan, creamy caesar dressing</i> | \$12.00 |
| Chicken Club <i>grilled or fried chicken, spring mix, roasted tomato, bacon, avocado, truffle aioli</i> | \$16.00 | Farmer's Salad VG <i>spring mix, blueberries, feta, strawberries, pecan, red onion, balsamic dressing</i> | \$14.00 |
| Caprese Grilled Cheese VG V <i>roasted tomato, fresh basil, mozzarella, marinara, basil pesto</i> | \$15.00 | Asian Chopped Salad VG V <i>romaine, cabbage slaw, carrot, onion, red onion, pistachio, sesame dressing</i> | \$14.00 |

DESSERTS

FOR EVERYONE

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| Treat Yourself Platter VG <i>cheesecake bites, mini cannolis, beignets</i> | \$25.00 |
| Celebration Package <i>magnum bottle of bubbly and dessert platter</i> | \$50.00 |

THE BIRTHDAY PARTY PROJECT

The perfect package for celebrating any occasion. For every package sold, we donate 10% of sales towards The Birthday Party Project

BRUNCH SOCIAL

FOR ALL YOUR FRIENDS | \$50.00

EVERY WEEKEND | OPEN - 4 PM | ALL-INCLUSIVE BOOZY BRUNCH EXPERIENCE

90 Minutes of Shuffleboard | Live Local DJs | Everyone Gets an Entire Bottle of Prosecco!

ALL OUR BRUNCH FOOD IS SERVED FAMILY-STYLE

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| Bacon Jam Breakfast Pizza <i>mozzarella, roasted tomato, red onion, scrambled egg, arugula, parmesan</i> | Breakfast Quesadilla <i>flour tortilla, white cheddar, scrambled egg, bacon, potato, pico de gallo, chipotle aioli</i> |
| Margherita Pizza VG <i>mozzarella, basil, extra virgin olive oil</i> | Chicken & Biscuits <i>bacon jam, fried chicken, southern biscuit</i> |
| Avocado Toast VG <i>toast point, avocado, feta cheese, red chili pepper</i> | Truffle Parmesan Fries VG <i>truffle garlic aioli sauce</i> |
| Candied Bacon <i>brown sugar, cayenne, cracked pepper</i> | Beignets VG V <i>house dough, powdered sugar, honey</i> |

While we take every reasonable precaution when catering for guests with allergies, food is prepared in a kitchen where allergens may be present, and so we cannot 100% guarantee no cross-contamination.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
(GF) Gluten Free (VG) Vegetarian (V) Vegan