

## APPETIZERS

### **Soup of the Day \$4.50**

#### **++Tomato Artichoke Soup**

creamy with artichokes, sautéed onions and tomatoes \$4.50

#### **++Fried Brussels Sprouts**

creamy parmesan sauce \$6.50

#### **\*Ahi Tuna**

sesame seared with wakame salad, pickled ginger, sweet soy, sriracha mayo and wasabi \$12

#### **Fried Oysters**

tobasco fried oysters with lemon aioli and arugula \$9

#### **Fried Dill Pickles**

roasted garlic aioli \$6.50

#### **Risotto Balls**

pancetta and smoked mozzarella stuffed over marinara \$7.50

#### **Goat Cheese**

spicy marinara and fried pita bread \$7.50

#### **Tortilla Chips and Dip**

red and blue housemade chips

with chihuahua cheese, chipotle and chorizo bean dip \$6.50

#### **\*Mussels**

garlic, white wine butter, herbs and grilled bread \$10

#### **++Banana Peppers**

stuffed with italian sausage, chorizo rice and mozzarella over marinara \$8

#### **Calamari**

parmesan crusted and tossed with chorizo sausage, spicy banana peppers, roasted red peppers and a creamy parmesan dressing \$9

#### **Hummus of the Day**

served with grilled pita \$7.50 or ++veggies \$9

#### **Potato Croquettes**

bacon, white cheddar and stone ground horseradish mustard \$8

#### **++Pork Belly**

carolina barbecue, white cheddar grits, pickled jalapeno red onion slaw and a slow poached egg \$9

#### **Popcorn Catfish**

marinated and cornmeal crusted with a spicy mayo drizzle \$9

## SALADS

### **add the following to your salad**

grilled or blackened chicken \$5, shrimp(4) \$5, \*salmon \$7,

\*duck breast \$8, \*scallops(3) \$11, \*sirloin steak \$11

#### **Caesar**

chopped romaine, shaved parmesan, roasted red peppers, crostinis and caesar dressing \$9 full/\$4.50 half

#### **++Beet**

mixed greens with beets, goat cheese, sliced almonds and a white balsamic dressing \$9 full/\$4.50 half

#### **Spinach**

roasted sweet potatoes, goat cheese, cashews, onion straws, and blackberry peppercorn dressing \$9 full/\$4.50 half

#### **++Wedge**

iceberg wedge, baby tomatoes, crispy prosciutto, hard boiled egg and crumbled bleu cheese

with a roasted garlic white french dressing \$9.50 full/\$4.75 half

#### **++Garden**

romaine, carrots, cucumbers, tomatoes and a lemon herb vinaigrette \$7 full/\$3.50 half

#### **++Lentil**

tomatoes, cucumbers, basil, fresh mozzarella and a lemon herb vinaigrette \$9 full/\$4.50 half

#### **++Brussels Sprouts**

mixed greens, brussels sprouts, candied walnuts, feta, bacon, cranberries and a spicy orange vinaigrette \$9 full/\$4.50 half

#### **Thai Peanut**

mixed greens, snow peas, carrots, cucumbers, sesame peanuts and a thai peanut dressing \$9 full/\$4.50 half

#### **++Southwest**

mixed greens, romaine, roasted corn tomato salsa, cheddar cheese, fried tortilla strips and a cilantro lime vinaigrette \$9 full/\$4.50 half

## ENTRÉE SALADS

### **Calamari Salad**

chopped romaine topped with parmesan crusted calamari, tossed with chorizo sausage, spicy banana peppers, roasted red peppers and a creamy parmesan dressing \$10

### **Fried Oyster Salad**

mixed greens with tomatoes, tobasco onion straws, bacon and a creamy boursin dressing \$15

### **++\*Steak Salad**

grilled sirloin, mixed greens, bleu cheese, tomatoes, mushrooms, red onion and a red wine vinaigrette \$17

### **Sesame Chicken Salad**

chilled sesame ginger chicken, mixed greens, mandarin oranges, roasted red peppers, chow mein noodles, candied pecans and a sesame ginger dressing \$12

## PIZZA

### **BLT**

sliced tomatoes, bacon, cheddar, mozzarella, shredded lettuce and garlic aioli \$14

### **Salami**

ham, salami, capicola, black olives, red onion, pepperoncinis, shredded lettuce and creamy italian dressing \$14

### **Steak**

roasted tomatoes, caramelized onions, wild mushrooms and boursin cheese \$15

### **Tomato Parm**

sliced tomatoes, fresh basil, parmesan, mozzarella and extra virgin olive oil \$11

### **Mexican**

blackened chicken, roasted tomatoes, chihuahua cheese, chipotle and chorizo sausage bean dip, roasted red peppers, scallions, cheddar and mozzarella topped with tortilla strips \$15

### **Spinach**

spinach, feta, roasted tomatoes, kalamata olives and garlic oil \$12 with chicken or shrimp \$14

### **Chorizo**

chorizo and italian sausage, crispy prosciutto and spicy marinara \$14

### **Chicken Alfredo**

chicken, spinach, roasted tomatoes and alfredo \$14

### **Veggie**

artichoke hearts, wild mushrooms, roasted peppers, caramelized onions, marinara, mozzarella and boursin cheese \$13.50

### **Five Cheese**

mozzarella, cheddar, feta, goat and parmesan cheese choice of garlic oil or marinara \$11

### **Duck**

duck confit, roasted sweet potatoes, goat cheese, crispy onion straws, cranberries and mozzarella \$14

### **Chicken Pesto**

grilled chicken, pesto, sun-dried tomatoes, bacon and fresh mozzarella \$14

### **Cajun Chicken**

grilled chicken, cajun alfredo, tomatoes, scallions and mozzarella \$14

*Join us for our  
Sunday a la carte Brunch  
from 10:00-3:00*

\*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS\*

++DENOTES GLUTEN FREE MENU ITEMS

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## ENTRÉES

### ++\*Salmon

pan seared, pistachio-pesto crusted  
with white cheddar grits and grilled asparagus \$20

### ++Chicken

crispy skin boneless breast and leg, roasted cauliflower,  
gruyere au gratin potatoes and cranberry demi \$20

### ++\*Pork Chop

french cut bone in grilled  
southwest rice, broccolini and a chipotle glaze \$20

### ++\*Shrimp and Scallops

pan seared with apple bacon scallion risotto,  
white wine butter and green beans \$26

### ++\*Duck

seared breast and confit served over heirloom bean  
spinach tomato and pancetta ragout \$23

### \*Sirloin Steak

grilled with bacon bleu cheese yukon gold potatoes,  
housemade steak sauce and broccolini \$21

### Buttermilk Chicken

pan fried buttermilk chicken breast  
with creamed spinach, artichoke hearts,  
gruyere cheese and wild mushroom rice pilaf \$16

### ++\*Strip Steak

grilled with roasted garlic mashed potatoes,  
asparagus and truffle butter \$29

### \*Ahi Tuna

sesame crusted with chilled sesame soba noodles,  
wakame, sweet soy, pickled ginger  
and sriracha mayo \$27

### Catfish

fried or blackened with red beans and rice,  
fried okra and remoulade \$18

### ++Veggie Stirfry

brown, red, wild rice split pea blend  
with thai chili glazed veggies \$13  
with chicken or shrimp \$16 with salmon \$17

### ++Mahi

grilled with crab and roasted tomato risotto,  
brown compound butter and green beans \$22

## SANDWICHES

*choice of french fries,  
red beans and rice or green beans*

### Fried Catfish

lettuce, tomato, hot sauce and  
remoulade on a hoagie \$13

### \*Dinner Burger

bacon, porter cheddar and caramelized onions  
on a pretzel bun \$11

### \*Tenderloin Sliders

spicy onion straws, housemade steak sauce  
and boursin cheese on brioche \$15

### Pulled Pork Tacos

barbecue sauce, cheddar cheese and coleslaw \$12

## PASTA

*substitute whole wheat penne  
or gluten free noodles for \$2*

### Shrimp Penne

caramelized onions, zucchini, squash,  
wild mushrooms, basil, parmesan cheese  
and garlic oil \$14.50

### Fettuccine Marinara

plain \$10

with italian sausage, chicken or shrimp \$13

### Fettuccine Alfredo

plain \$11

with italian sausage, chicken or shrimp \$14

### Baked Penne

italian sausage, caramelized onions,  
banana peppers and pink sauce  
topped with mozzarella cheese and baked \$15

### Mushroom Penne

andouille sausage, banana peppers, mushrooms,  
parmesan and garlic oil \$13

### Spinach Florentine Ravioli

ratatouille ragout of eggplant, zucchini,  
bell peppers and tomatoes \$12

with italian sausage, chicken or shrimp \$15

### Spinach Rotini

spinach, kalamata olives, roasted tomatoes, pine nuts,  
feta cheese and extra virgin olive oil \$12  
with chicken \$15

### Penne Pesto

spicy banana peppers, italian sausage and  
sun-dried tomatoes tossed in a pesto cream sauce \$15

### Andouille Rotini

caramelized onions, bacon,  
mozzarella and cheddar cream sauce \$15

### Rotini Chorizo or Blackened Chicken

chihuahua cheese cream sauce,  
caramelized onions and basil  
topped with a parmesan bread crumb crust \$15

### Seafood Pasta

fettuccine with \*scallops, shrimp, mussels  
and a tomato clam broth \$21

### Cajun Chicken

spaghettini, blackened chicken, green onions,  
diced tomatoes and a cajun cream sauce \$15

### Aglia Olio

spaghettini, tomatoes, basil, garlic and olive oil \$11  
add andouille sausage or shrimp \$14

### Tortellini

tri-colored cheese tortellini with crab, spinach,  
sun-dried tomatoes and spicy marinara \$17

*Full Sunday liquor license  
Join us for Retail Wine  
Sunday, Monday and Tuesday*

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