

APPETIZERS -

CHARCUTERIE BOARD cured meats, artisanal cheese, pickled vegetables, dried fruits nuts, pepper jelly and lavosh crackers 26

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PARMESAN TRUFFLE FRIES truffle salt, parmesan, herbs *vegetarian, gluten friendly

BARBACOA FRIES slow-roasted chuck roast, diced onions, cilantro,

green fraiche, and cotija cheese 12

SPINACH AND ARTICHOKE DIP spinach and artichoke dip topped with parmesan and mozzarella cheese served with freshly made corn tortilla chips

12

JALAPENO POPPERS

applewood smoked bacon, spiced asiago cream cheese, lemon aioli drizzle **gluten friendly* 12

ARANCINI

deep fried lemon risotto balls, stuffed with fresh mozzarella cheese served with marinara sauce

> CRAB CAKES served with creole remoulade

FRIED CALAMARI lightly breaded, fried, with house-made marinara sauce, lemon *dαiry free

15

BRUSSEL SPROUTS

bacon jam, maple dijon vinaigrette *dαiry free, gluten friendly 11

- FLATBREADS —

CHEESY FLATBREAD

toasted flatbread, house marinara sauce, asiago, cheddar, mozzarella & parmesan cheese 10

PESTO AND MOZZARELLA FLATBREAD

pesto, tomatoes, garlic, fresh mozzarella, basil, balsamic reduction *add chicken +\$6

*vegetarian 12

GARDEN FLATBREAD

soubise, artichoke heart, red onion, red bell pepper, cherry tomatoes *add chicken +\$6

CHEF'S FLATBREAD

seasonally inspired toasted flatbread, ask your server for more details *add andouille sausage or chicken +\$6 **ask server for pricing** PROVISIONS =

- ENTREES

CLASSIC CAESAR SALAD

house-made caesar dressing, house-made croutons, parmesan cheese *chicken +\$6, steak +\$10, shrimp (4ea) +\$10, salmon +\$14

HOUSE SALAD

lettuce blend, cherry tomato, english cucumbers, red onion, carrot ribbons served with ranch, smoked tomoato aioli, balsamic or champagne vinaigrette *chicken +\$6, steak +\$10, shrimp (4ea) +\$10, salmon +\$14 10

SMOKY WINGS

six jumbo smoked wings served with celery, carrots, ranch or blue cheese and tossed in your choice of a citrus dry rub, lemon pepper, thai-garlic, honey bbq, mild buffalo, or hot buffalo

ROSO RIBS four bones served with warm potato salad, two johnny cakes and house pickles served with a side of honey bbq or carolina mustard 20

20

ROARING SKEWERS

steak, chicken, or shrimp skewers served with charred grilled asparagus steak served with horseradish cream sauce chicken served with ginger aioli, shrimp served with lemon aioli *gluten friendly STEAK OR CHICKEN 2 FOR 11 OR *4 FOR 19

*sub 2 shrimp skewers for +\$6

FRIED CHICKEN SLIDERS two hand-tossed fried chicken sliders, with horseradish pickles, lemon aioli, on a potato roll with a side of french fries

10

BEEF SMASH BURGER

beef burger, american cheese, bbq sauce, arugula and pickled red onions served on a potato roll with a side of french fries **gluten free bun* αναilable

swingin' chicken grilled or fried, plain or tossed in buffalo, with a side of french fries, and side of ranch or honey mustard 16

STEAK SANDWICH tequila-marinated flank steak, horseradish crema, caramelized onions, arugula, dijon mustard, served on a potato roll with a side of french fries

– DESSERTS —

CINNAMON ROLLS decadent house-made pastry generously topped with cream cheese frosting

VANILLA BEAN GELATO vanilla bean gelato, house-made caramel sauce, whipped cream

MIX & MATCH TARTLETS

lemon curd tart with fresh fruit, cheesecake tart with mixed berry compote, chocolate mousse tart with whipped cream

2 FOR 6 4 FOR 12