

STARTERS & SPECIALTIES

Pretzels German pretzels served with a smoked Gouda Weissbier hefe sauce and crispy bacon	12
Calamari Rhode Island-style calamari battered in our secret flour mixture, deep fried to crispy perfection, then tossed with house brown garlic butter, cherry pepper, and pepperoncini, served with marinara sauce	14
Smoked Chicken Wings Tossed in house made sweet chili sauce with toasted sesame seeds and cilantro	14
Crispy Pork Belly Crispy pork belly served with seasonal complement, ask your server	15
Egg Rolls House made, filling varies	12
Hand Cut Fries with Kosher Salt Garlic Fries 8; Parmesan Truffle Fries 10	7

SALADS

Add: Grilled chicken \$5; bacon \$2	
Crunchy Thai Thai peanut and basil salad made with carrots, cabbage, chickpeas, peanuts, and lime tossed in peanut sauce	15
Mediterranean Mixed greens, house made herbal vinaigrette, kalamata olives, red bell peppers, red onion and feta cheese	15
Chopped BLT Romaine, tomato, bacon, house made feta ranch dressing	15
Roasted Beet Mixed greens, herbed goat cheese, maple walnuts, seasonal house made vinaigrette	15
Caesar House made dressing, romaine, brioche croutons, Grana Padano cheese	12
House Mixed greens, seasonal fruit, vegetable chips, seasonal house made vinaigrette	9



PIZZA OVEN

House made dough, 12-inch pizza
with house made sauce

Hawaiian 20

House made red sauce, cheese blend,
Canadian bacon, pineapple

Pepperoni 18

House made red sauce, cheese blend,
pepperoni

Cheese 16

House made red sauce, cheese blend

BBQ Pulled Pork 21

Pulled pork, cheese blend, pineapple,
jalapenos, topped with BBQ sauce

Sweet Chili Chicken 21

Sweet chili sauce, grilled chicken, red onion,
Mandarin oranges, fontina cheese

Add: Olives, tomatoes, pineapple or
jalapenos \$1.50; bacon, pepperoni,
Canadian bacon, or extra cheese \$2

SWEETS

Greek Ekmek Kataifi Crispy phyllo dough layered with roses and vanilla custard, pistachios, and ice cream	12
House Made Ice Cream Rotating flavors	4

MAINS

Add a half salad: House \$5; Caesar, chopped BLT, Mediterranean, Thai or beet for \$7.50

New York Steak Au Poive 12-ounce New York strip*, peppercorn sauce, served with cauliflower au gratin	44
Pork Chop Local bone-in chop, smoked mashed potato, dry sherry and orange gastrique, topped with sauted apples	36
Lamb Kabobs Grilled lamb skewers, coleslaw herbal salad, hummus, fried chickpeas and lamb reduction	30
Roasted Chicken Roasted chicken with smoked mashed potatoes, sauteed mushrooms and roasted chili jam	30
Fish & Chips Hand-battered rockfish, served with house made tartar and house made fries	20
Burger Half-pound patty*, shredded lettuce, house pickles, aioli, sharp white cheddar, brioche bun, served with house made fries	20
Mac & Cheese House made five-cheese blend Add: Chicken \$5; bacon \$2	18
Asada Cheesesteak Toasted hoagie roll filled with our delicious asada steak, caramelized peppers, onion and mushrooms, melted cheddar and house made basil garlic aioli	19

PLEASE ASK YOUR SERVER ABOUT GLUTEN-FREE, DAIRY-FREE OR VEGETARIAN OPTIONS, OR OTHER DIETARY NEEDS

20% gratuity will be included for parties of 6 or more

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