

# entrees

TOP CHOICE FILET	55	FLANK STEAK FRIED RICE	35
8 OZ, CENTER CUT TOPPED WITH HERB COMPOUND BUTTER SERVED WITH MASHED POTATOES AND ASPARAGUS		8 OZ SLICED FLANK STEAK SERVED WITH FRIED RICE, CARROTS, EDAMAME, PEPPADEW PEPPERS	
THREE LITTLE PIGS	26	SHRIMP HEIRLOOM TOMATO PESTO PAPPARDELLE	23
SOUS VIDE BACON WRAPPED PORK TENDERLOIN, FRIED BRUSSEL SPROUTS, PIMENTO CHEESE MASHED, BOURBON BACON DEMI		( 5 ) SAUTEED SHRIMP, HEIRLOOM TOMATO, PAPPARDELLE PASTA IN A LIGHT CREAMY PESTO	
CEDAR PLANK SALMON	23	VEGAN DELIGHT	16
AU GRATIN POTATO, GREEN BEANS CITRUS BEURRE BLANC		BROWN AND RED RICE, KALE, RED QUINOA, BLACK BARLEY, GREEN GARBANZO BEANS, ROASTED ASPARAGUS, AND RED PEPPER COULIS	
CHICKEN MARSALA	16	CHICKEN FRANCOISE	16
MARSALA SAUCE WITH MUSHROOM SERVED OVER PAPPARDELLE PASTA TOSSED IN CREAMY DEMI GLAZE		OVER ANGEL HAIR PASTA, TOPPED WITH ASPARAGUS TIPS, HEIRLOOM TOMATOES AND LEMON BUTTER CREAM	
PASTA ALFREDO	16	PIZZA (10 OR 14 INCH)	9 / 12
PENNE WITH CHICKEN AND BROCCOLI		• \$1.50 PER TOPPING	
CALZONE	16	PEPPERONI, SAUSAGE, BACON, MUSHROOM, KALAMATA OLIVES, ROASTED RED PEPPERS, ONIONS	
• \$1.50 PER TOPPING		• 10 IN CAULIFLOWER CRUST + \$3	
PEPPERONI, SAUSAGE, BACON, MUSHROOM, KALAMATA OLIVES, ROASTED RED PEPPERS, ONIONS		PECAN CRUSTED TROUT	24
FALL GNOCCHI	24	SERVED WITH SWEET POTATO RISOTTO, MAPLE GLAZE DRIZZLE	
GNOCCHI, SWEET POTATO, SAUSAGE, KALE, AND A SAGE BROWN BUTTER SAUCE			

# sandwiches

AMERICAN WAGYU CHEESE BURGER	14	FRIED CATFISH SANDWICH	14
KETCHUP, MUSTARD, MAYONNAISE, PICKLES, SLICED RED ONION, LETTUCE AND TOMATO, CHOICE OF AMERICAN, SWISS, PROVOLONE, PEPPER JACK OR CHEDDAR		FRIED CATFISH ON A HOAGIE ROLL WITH TARTAR SAUCE, LETTUCE AND TOMATOES	
TRADITIONAL CLUB	14	SOUTHERN BLT	14
LETTUCE, TOMATO, BACON, HAM, TURKEY AND SWISS CHEESE SERVED ON YOUR BREAD OF CHOICE		PIMENTO CHEESE, FRIED GREEN TOMATOES, LETTUCE AND SLAB BACON ON YOUR CHOICE OF BREAD	
GRILLED FLANK STEAK	16	PHILLY CHEESESTEAK	15
STEAK, HORSERADISH CREAM, SAUTEED MUSHROOM, CRISPY ONIONS ON TOASTED SOURDOUGH BREAD		CHOPPED SIRLOIN, CARAMELIZED ONION, PROVOLONE CHEESE SERVED IN A HOAGIE	
CUBAN SANDWICH	15		
SLICED CUBAN PORK, SLICED HAM, SWISS CHEESE, PICKLES, MAYO, LUSTY MONK MUSTARD ON A HOAGIE ROLL			

# desserts

PUMPKIN SPICE CREME BRULEE	9	STRAWBERRY CHEESECAKE	9
CHOCOLATE TORTE (GF)	8	COOKIE SKILLET	8
BROWNIE SUNDAE	9		
PISTACHIO ALMOND CAKE	9		

# margaritas 9

CLASSIC  
MADE WITH SAUZA SILVER , FRESHLY FRUIT SQUEEZED JUICES

PRICKLY PEAR  
MADE WITH FRESH CATCUS PUREE

JALAPENO  
JALAPENO INFUSED TEQUILA  
\*LIMITED DAILY\*

BLOOD ORANGE  
FRESH BLOOD ORANGE SYRUP WITH SAUZA  
SILVER TEQUILA

# whites

- 11 / 42 SONOMA CUTRER CHARDONNAY CALIFORNIA
- 08 / 30 MER SOLEIL SILVER CHARDONNAY CALIFORNIA
- / 58 ORIN SWIFT MANNEQUIN CHARDONNAY CALIFORNIA
- 10 / 37 DOMINI DEL LEONE PINOT GRIGIO
- 11 / 41 THIERRY DELAUNAY LE GRAND BALLON SAUVIGNON BLANC FRANCE
- / 30 KIM CRAWFORD SAUVIGNON BLANC NEW ZEALAND
- 09 / 34 CHAPOUTIER BELLERUCHE ROSE FRANCE
- 09 / 36 LA MARCA PROSECCO

# craft cocktails 11

SMOKED APPLE PIE OLD FASHION  
WILD TURKEY 101, APPLE PIE SYRUP, DEHYDRATED APPLE, WALNUT BITTERS

WINTER KILLER  
NAVY RUM, ALL SPICE DRAM, WINTER SPICES, PINEAPPLE

BOURBON SMASH ( EI PREZ )  
OLD FORESTER BOURBON, APEROL, PASSION JUICE, MANGO JUICE, BITTERS

ROSA'S ESPRESSO MARTINI  
DOUBLE ESPRESSO VODKA, JAVA, COFFEE LIQUOR, IRISH CREAM

# reds

- 09 / 34 FAMILLE PERRIN COTE DU RHONE VILLAGE FRANCE
- 09 / 34 LE CREMA PINOT NOIR CALIFORNIA
- 10 / 37 BOEN POINT NOIR
- / 40 CATINA ZACCAGNNI MONTEPULICIAO RISERVA ITALY
- 10 / 38 CLINE CELLARS MERLOT
- / 60 ADELAIDA ZINFANDEL CALIFORNIA
- 11 / 41 KLINKER BRICK ZINFANDEL
- 12 / 45 TOAD HOLLOW CABERNET
- 09 / 34 BONANZA CABERNET CALIFORNIA

# appetizers

CHIPS WITH QUESO OR SALSA 9  
FRESH MADE SALSA OR QUESO CHEESE DIP SERVED WITH BOTTOMLESS  
TORTILLA CHIPS

FRIED MOZZARELLA 10  
SERVED WITH MARINARA

CHICKEN TENDERS ( 5 ) 11  
MARINATED TENDERS, HAND BREADED, SERVED WITH CHOICE OF  
CHIPPERS OR FRIES

WHIPPED FETA 12  
WHIPPED FETA, GOLD KING OLIVE OIL, BALSAMIC GLAZE, BLISTERED  
HEIRLOOM TOMATO, KALAMATA OLIVES, HOUSE MADE FOCACCIA  
BREAD, PITA CHIPS

HUMMUS PLATE 10  
HUMMUS, CARROT, CELERY, PITA BREAD

WINGS ( 8 ) 14  
GRILLED OR FRIED, TOSSED WITH CHOICE OF HOT, BBQ, TERIYAKI,  
CAJUN BUTTERMILK, MANGO HABANERO OR LEMON PEPPER WITH  
CARROTS AND CELERY

BANG BANG SHRIMP ( 5 ) 13  
FRIED SHRIMP TOSSED IN BANG BANG SAUCE, SERVED OVER ASIAN  
SLAW, TOPPED WITH GREEN ONION

PRETZEL 12  
GIANT BAVARIAN PRETZEL SERVED WITH QUESO AND GRAIN MUSTARD

FRIED ARTICHOKE HEARTS 10  
SERVED WITH ROASTED GARLIC AIOLI

GARLIC KNOTS 6 / 10  
COUNT OF 6 OR 12 SERVED WITH MARINARA

# salads

additional proteins: chicken ( \$6 ), salmon ( \$10 ), shrimp ( \$8 )

PETITE CAESAR 7  
CRISP LEAVES OF ROMAINE WITH SHAVED  
PECORINO, TOPPED WITH FRESH CROUTONS AND  
SERVED WITH CREAMY CAESAR DRESSING

PETITE HOUSE 7  
MIXED GREENS, HEIRLOOM TOMATOES, ENGLISH  
CUCUMBER, SHREDDED CARROTS, CROUTONS  
AND CHEESE SERVED WITH BALSAMIC DRESSING

ORCHARD HARVEST 14  
MIXED GREENS WITH APPLES, CANDRIED  
PECANS, CRAISINS, BLUE CHEESE CRUMBLES  
SERVED WITH APPLE CIDER VINAIGRETTE

MEDITERRANEAN 14  
ICEBERG AND ROMAINE BLEND WITH OLIVES,  
CUCUMBER, TOMATO, PEPPERONCINI, AND FETA  
ROASTED GARLIC ITALIAN DRESSING

COBB 14  
CHOPPED GREENS SERVED WITH BLUE CHEESE  
CRUMBLES, BACON, AVOCADO, BOILED EGG,  
DICED TOMATO, AND BLUE CHEESE DRESSING

FALL KALE 13  
KALE SALAD WITH ROASTED SWEET POTATO,  
CRAISINS, ALMONDS, APPLE CIDER VINAIGRETTE