

STARTERS

FRIED GREEN TOMATOES v maple mustard, parmesan	5	SMOKED DEVILED EGGS v GF black pepper maple, sherry buffalo sauce, pickled celery	9
LOADED BAKED POTATO TOTS Yukon Gold potatoes, bacon, cheddar, scallion, house ranch	9	DUCK FAT FRITES WITH TRUFFLE AIOLI <i>upgrade to truffle parmesan frites (2)</i>	8
HUMMUS BOARD v red pepper hummus, grilled tortillas, pickled vegetables, pesto	12		

SOUPS & SALADS

Add crispy or grilled chicken (4), grilled salmon (8), or 2 smoked shrimp* (8)*

WARM BRUSSELS SPROUTS SALAD v GF roasted seasonal veggie chili salsa, cilantro lime vinaigrette	11	BLEU CHEESE SALAD v GF smoked bleu cheese, candied pecans, pickled shallots, roasted beets, Groganica greens, Woodford vinaigrette	13
HOUSE SALAD v GF cherry tomato, red onion, cheddar, pepperoncini, sunflower seeds, Groganica greens, balsamic vinaigrette	11	SOUP OF THE DAY cup / bowl	5 / 8

\$16 LUNCH SPECIAL

Choose a main, side, drink and two cookies.

\$20 LUNCH SPECIAL

Cup of soup starter + choose a main, side, drink and two cookies.

MAINS

SERVED WITH ONE SIDE

FRIED CHICKEN TACOS two soft shell tacos, crispy chicken, garlic mashed potatoes, white cheddar, pepper gravy	13	GRILLED CHICKEN CLUB red pepper hummus, Garey farms bacon, lettuce, tomato, red onion, provolone, hoagie roll	13
CHICKEN SALAD CROISSANT smoked chicken salad, lettuce, tomato, red onion, "Pops" pickles	14	CHEESESTEAK with steak OR chicken, caramelized pepper and onion, poblano tomato aioli, provolone, hoagie roll	14
CROISSANT BLT fried green tomato, bacon, cheddar, over easy egg, maple mustard*	13	SHRIMP PO' BOY smoked shrimp, cabbage, tomato, pickles, poblano tartar sauce, hoagie roll	14
BLACKENED MAHI TACOS napa cabbage slaw, poblano tomato aioli, pickled shallots	12	MUSHROOM PRESS v mozzarella, provolone, Frondosa Farms mushrooms, olive oil, balsamic, sea salt, basil	14
FRIED SOLE PO'BOY fried fish, cabbage, tomato, pickles, poblano tartar sauce	14		

SIDES

fresh fruit, fries, garlic mashed potatoes, loaded tots, soup of the day (+1), warm Brussels (+1), house salad (+2)

v VEGETARIAN

GF GLUTEN FREE

DESSERTS

CHOCOLATE CHIP COOKIE DOUGH STUFFED BEIGNETS v with vanilla anglaise dipping sauce and bourbon chocolate ganache	8
BUTTERMILK CHESS TART seasonal fruit compote, coconut lime whipped cream	7

THIS IS A DISPOSABLE MENU

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