

Locally Sourced

Donahue's Livestock Farms

Meier's Artisan Cheese



18% Gratuity will be added for groups of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Gluten free options are available upon request.

Menu subject to change at any time based on market availably

(V) Vegetarian

(GF) Gluten Free

Starters / Shareables

Fried Brussels Sprouts (v	<i>'</i>)	15	Steamed Mussels	18
Orange Segments, Pancetta, Hazelnuts, Sweet Soy Ginger Sauc	се		PEI Mussels, Lemon Garlic Wine Sauc Herbed Focaccia	e,
Seared Crab Cakes		16	Fried Calamari	18
Two Crab Cakes, Key Lime Aioli, Mango Salsa, Arugula Salad			Pickled Peppers, Marinara	
Margherita Flatbread	(V)	16	Fried Chicken Wings	20
Garlic Herb Oil, Roasted Tomato Fresh Mozzarella, Torn Basil Lea Aged Balsamic			Choice of BBQ, Buffalo, Garlic Parme or Asian BBQ, Celery, Carrots, Choice of Blue Cheese Dressing or Ra	
Spinach Artichoke Dip	(V)	16	French Onion Soup	12
Housemade Tortilla Chips			Caramelized Onions, Sherry Jus, He Melted Swiss, Toasted Crostini	rbs,
Housemade Meatballs		15	Soup of the Day	10
Three Meatballs, Housemade Marinara, Shredded Parmesan			Please Ask Your Server About the Dai Offering of Housemade Soup	ily
	Chi	cken Nacl	hos 18	
Housemade Tortilla Chips, Beer Queso, Enchilada Chicken,				
Corn & Black Bean Salsa, Pickled Jalapenos, Cheddar Jack Cheese, Cilantro Lime Cream				

Salads / Handhelds

Grilled Peach & Arugula Salad (GF/V) 16	Kale Caesar Salad	16
Grilled Peaches, Arugula, Spinach, Red Onions, Pecans, Goat Cheese, Champagne Vinaigrette	Chopped Romaine, Shredded Kale, Garlic Croutons, Parmesan Crisp, Caesar Dressing	,

+ Grilled Chicken 8, + Grilled Shrimp 10, + Grilled Salmon 12, + Steak 18

Salmon Poke	22	Chicken Quesadilla	18	
Salmon, Ginger Soy Sauce, Sesame Oil, Cucumber, Seaweed Salad, Edamame, Pickled Ginger, Sesame Seeds, Rice,		Enchilada Chicken, Cheddar Jack Cheese, Peppers, Onions, Flour tortilla, Salsa Roja, Sour Cream		
Wasabi Aioli		Guacamole \$2		
Pulled Pork Sandwich	18	Fried Chicken Sandwich	18	
BBQ Pulled Pork, Cole Slaw, Brioche Bun		Buttermilk Fried Chicken Breast, Pickle Chips, Honey Mustard, Brioche Bun		
Club Sandwich	18	Donahue Farms Burger	20	
Texas Toast, Mayonnaise, Sliced Tomatoes, Leaf Lettuce, Bacon,Swiss Sliced Roast Turkey		8 oz Donahue Burger, Leaf Lettuce, Sliced Tomatoes, Red Onion, Sesame Bun		

All Sandwiches Served with Housemade Chips and a Pickle Spear Upgrade to French Fries \$2



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MAINS

Available After 5 pm

Blackened Salmon (GE)		Fich 9 China	22	
Blackened Salmon (GF)	22	Fish & Chips	22	
Mango Salsa, Rice Pilaf,	Beer Battered Cod, Lemon Wedge			
Seasonal Vegetables		French Fries, Coleslaw, T	artar Sauce	
Fisherman Stew	22	Carolina Shrimp Boi	l (GF) 30	
			o. L. 11	
Scallops, Shrimp, Lump Crab, Cod,	oth	Peel & Eat Shrimp, Corn Cobettes,		
Lobster, Spaghetti, Spicy Tomato Br Toasted Focaccia, Parmesan	otn,	Andouille Sausage, Steamed Red Potatoes, Old Bay, Garlic Butter		
		Totatoes, Old Day, darie	Dutter	
Lemongrass Tofu Bowl (GF/V)	22	Surf & Turf (GF)	42	
Tofu, Ancient Grains, Ginger, Broc	colini,	10 oz NY Strip, Honey Bourbon Demi, Scampi Style Jumbo Shrimp,		
Carrots, Pickled Red Onion, Lemong	rass,			
Avocado Oil, Red & Green Kale		Mashed Potatoes, Season	al Vegetables	
BBQ Ribs (GF)	30	Tequila Lime Chicke	n (GF) 25	
		•		
Half Slab Honey Bourbon BBQ Ribs,		Cilantro Lime Rice, Seaso	onal	
Honey Molasses Baked Beans, Cole Slaw		Vegetables		
Cole Slaw				
Bourbon Steak (GF)	32	Chicken Tortellini	24	
	02			
10 oz NY Strip, Honey Bourbon		Grilled Chicken, Housem		
Demi-Glace, Seasonal Vegetables,	Carrots, Broccolini, Shredded			
Mashed Potatoes		Parmesan, Garlic Bread		

Spaghetti & Meatballs 24

Housemade Marinara, Three Housemade Meatballs, Spaghetti, Herbed Stracciatella, Garlic Bread

SIDES

Garden Salad	(GF/ V)	8	Seasonal Vegetables	(GF/ V)	6
French Fries	(V)	6	Housemade Chips	(V)	4
BEVERAG	ES				
Pepsi Fountain I	Drinks	4	Housemade Iced Tea		4
Saranac Shirley	Temple	4	San Benedetto Sparkling	g or Still	8
Saranac Root Be	er	4			