



LUNCH MENU

SERVED 11AM - 4PM

SMALL PLATES

Bruschetta 9

*Bacon Jam, Goat Cheese Crumbles, Sorrel
Caramelized Eggplant & Onion, Microgreens
Shrimp Caprese*

Beet Plate 8

Wings 10

Buffalo - Korean - Honey Garlic

Fried Oysters 11

CHEF'S CHOICE

Snow Crab Cake 12

SOUPS

Butternut Squash 5/Bowl

Clam Chowder 5/Bowl
Bacon, potatoes

Redskin Potato 5/Bowl
w/ Horseradish Crème Fraiche

SALADS

Caesar 8

Gorgonzola & Fruit 9

Greek Salad 7

Shrimp Avocado Cobb 12
Egg & Bacon

Chef's Cobb 12

Ham, Turkey, Bacon, Egg & Cheddar

Small Side Salad 4

*House Dressings: Honey-Tarragon Vinaigrette - Blue Cheese
Buttermilk - Creamy Dijon Vinaigrette*

SANDWICHES

*All Sandwiches Include Choice of
Hand-Cut Fries, Slaw, or Chips*

Burger 12

Cheddar - Swiss - Monterey Jack - 1.25

Impossible Burger - \$4 upcharge

Veggie Burger - 8
w/ Avacodo Mayo

Cheddar - Swiss - Monterey Jack - 1.25

Grilled Cheddar & Apple 8

Po Boy 13

Oyster - Fish - Shrimp - Chicken

Club 11

Roast Turkey 10

Dried Cranberries - Avocado Mayo

CHEF'S CHOICE

Steak & Brie Slider 14

Salmon Salad Sandwich 11

Add Choice of Protein to any Dish

Chicken 2, Bacon 2, Steak 4,
Shrimp 1.50 ea. Salmon 11

SIDES

Grilled Asparagus 6

Beet Fregola 4

Hand-Cut Fries 4

Rotkohl 4

ENTRÉES

Greek Spaghetti 14

*Tomato, Onion, Tapenade, Spinach, Feta
Add Bacon 2*

Fish and Chips 13

Creamy Mushroom Risotto 14

Leeks, Asparagus, Asiago

*CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

DRINKS MENU

WINE SELECTION

ON TAP

- Nicolas Idiart Rosé (France) 8
- Coast & Barrel Pinot Noir (California) 8
- Coast & Barrel Cabernet Sauvignon (California) 8
- La Vita Pinot Grigio (Italy) 8

WHITES

- Grayson Chardonnay (California) 9 / 32
- Ponga Sauvignon Blanc (New Zealand) 9/32
- Château La Galante White Bordeaux (France) 9 / 32
- Hi-Def Riesling (Germany) 9 / 32
- Guigal Cotes du Rhône Blanc Blend (France) 12 / 42
- Abbazia di Novacella, Kerner (Italy) 50
- Melville Estate Chardonnay (California) 60
- Domaine Chanson, Vire-Clesse Chardonnay (France) 55
- Greywacke Sauvignon Blanc (New Zealand) 55

REDS

- Sierra Cantabria Tempranillo / Rioja (Spain) 10 / 36
- La Posta "Pizzella Vineyard" Malbec (Argentina) 11 / 40
- Highway 12 Merlot (Sonoma) 14 / 50
- Grochau Cellars, Willamette Valley Pinot Noir (Oregon) 14 / 50
- Villa Calcinaia Chianti Classico (Italy) 45
- Patricia Green Cellars Pinot Noir (Oregon) 65
- Robert Sinskey POV Blend (Napa) 75

SPARKLING

- Gratiot-Pilliet Champagne (France) 75
- Bellino Prosecco (Italy) Split 12

DESSERT WINE

- Noval Tawny Port (Portugal) 9
- Boston Bual Madeira (Portugal) 15

BEERS: BOTTLES & CANS

LAGERS

- Budweiser 4
- Bud Light 4
- Miller Lite 4
- Coors Light 4
- Michelob Ultra 5
- Lone Star 4
- PBR 3
- Rhinegeist Cheetah 6
- Stella 6
- MadTree Lift Kolsch 6
- Heineken 6
- Modelo 6
- Bell's Bohemian 6

IPAS

- Hi Wire Lo Pitch 7
- Hi Wire Hi Pitch 7
- Rhinegeist Truth 7
- Bell's Two Hearted 7
- Taft's Gavel Banger 7
- 3 Floyd's Alpha King 7

ALES

- MadTree Happy Amber Ale 6
- Taft's Winter Nellie's 7

PORTERS & STOUTS

- Breckenridge Nitro Vanilla Porter 8
- Kona Pipeline Coffee Porter 8

CIDERS, SOURS & SELTZERS

- White Claw Hard Seltzer 6
- Rhinegeist Wowie 7
- Rhinegeist Swizzle 6
- Rhinegeist Bubbles 6

COCKTAILS

Scarlet Letter 11

Godiva Chocolate Liqueur, Strawberry Puree

Fahrenheit 451 10

Pomegranate infused Vodka, Honey Syrup, Moroccan Bitter

Tell Tale Heart 11

New Holland Beer Barrel Bourbon, St. Germain Elderflower Liqueur, New Holland The Poet Oatmeal Stout

Jolly Roger 9

Sailor Jerry Spiced Rum, Ginger Syrup, Fresh Lime Juice

Kokoro 11

Hibiki Bourbon, Fever Tree Ginger Beer, Cardamom Syrup

Harper Lee 10

Bombay Sapphire Gin, Fever Tree Tonic, Fresh Ginger Peel

Lola 9

Casamigos Blanco Tequila, Clove Syrup, Strawberry

Holly Golightly 9

Cucumber Martini