

STARTER

SALAD KID

BREAKFAST POUTINE

Sausage Gravy, Fried Egg, Cheese Curds, Hand Cut Fries, Garnished with Chives.....15

BABY-ZILLA

Served with Spicy Queso Dip, Cinnamon Butter & Stout Mustard.....12

CHARCUTERIE BOARD

Ask Your Server.....25

CARNE ASADA TACOS^{GF}

Marinated Flank Steak, Cilantro, Red Onion, House Made Salsa Rojo, on a Corn Tortilla.....14

PRET-ZILLA

Served with Spicy Queso Dip, Cinnamon Butter & Stout Mustard.....23

SHRIMP AND GRITS

Creamy Polenta Base, Shrimp In Garlic, White Wine, Tomato Sauce.....16

GRILLED TOMATO SOUP

Grilled Roma Tomato, Red Onion, White Wine, Croutons, Parmesan, Basil Oil.....10

T'S MAC & CHEESE

Housemade with Aged White Cheddar & Smoked Gouda.....9.50

SOUS-VIDE BUFFALO WINGS

Buffalo Sauce Infused Wings. Served with Ranch Dressing.....10

FRIED ARTICHOKE

Breaded Artichokes Hearts Topped With Asiago Served With Marinara Dipping Sauce.....13

CHILLIQUILES

House Fried Tortilla Chips Tossed In Salsa Rojo, Fried Egg, Grilled Chicken, Crema Fresca, Topped with Queso Fresco And Chives.....14

GOAT CHEESE MARINARA

Housemade Marinara, Topped with Fresh Goat Cheese, Chives. Grilled Tuscan Bread.....8

CAESAR SALAD

House Made Caesar Dressing, Parmesan Cheese & House Made Croutons.....10.50

BEEF SALAD^{GF} ^V

Beets, Gorgonzola, Kale, Cranberry and Dijon Vinaigrette, Dried Cranberries, Walnuts.....14

HOUSE SALAD^{GF}

Romaine, Red Cabbage, Bacon, Red Onions, Cheese Curds, Sliced Jalapeño, House Made Ranch.....12

TRUFFLE SHUFFLE STEAK SALAD^{GF}

Herb Marinated Flank Steak, Spinach, Goat Cheese, Chickpeas, Roasted Oyster Mushroom, Pickled Onion, Truffle and Bacon Vinaigrette.....21

CHICKEN TENDERS

Served with Fries.....8

GRILLED CHEESE

White Bread with American Cheese. Served with Fries.....7

KIDS CHEESE BURGER

Grass Fed Beef with American Cheese. Served with Fries.....8

HANDHELD

ENTRÉE SIDE

SEASONAL BURGER*

Grass Fed Beef, Chipotle-Truffle Mayo, Fried Egg, Crispy Shallots, Queso Fresco, Arugula.....17

TRADITIONAL BURGER*

Grass Fed Beef with Lettuce, Tomato, Onion, Pickle & Mayonnaise.....15

BAO-BANDY BURGER

2 Thin Burger Patties, Grilled Onion, House Made Pickles, American Cheese, Baobandy Sauce on a Bao Bun.....15

OPEN FACE SMOKED BRISKET SANDWICH

Smoked Beef Brisket, IPA Infused BBQ Sauce, Creamy Cole Slaw, House Made Candied Jalapeños, On Texas Toast.....17

SMOKED ITALIAN SAUSAGE SANDWICH

Smoked Italian Sausage, Garlic and White Wine Tomato Sauce, Smoked Provolone, Sautéed Peppers and Onions, on a Brat Roll.....13

ADULT GRILLED CHEESE

Melted Gouda, Cheddar & Gruyère on Thick Cut Brioche Served With Tomato Soup.....14

MUSHROOM BURGER

Marinated and Grilled Portabella Mushroom, Goat Cheese, Spinach, Roasted Red Pepper, Pesto Mayo on a Kaiser Bun.....14

GRILLED CHICKEN SANDWICH

Calabrian Chili Marinated Chicken Breast, Arugula, Smoked Provolone, Basil Mayo, On Herb and Asiago Ciabatta.....16

FRIED CHICKEN SANDWICH

Fried Chicken Breast, Seared Cheese Curds, Poblano Crema, Pickled Red Onions, Lettuce, Tomato, on a Brioche Bun.....15

*Can Be Prepared As A Vegetarian/Vegan Option With Plant Based Beyond Burger. Gluten Free Buns Are Available.

All Handhelds Served with Fries

FRIED CHICKEN

Sous-Vide Fried Chicken with Broccolini.....15

14 OZ. RIBEYE^{GF}

21 Day Wet Aged Certified Premium Angus Ribeye. Served with French Style Potato Salad.....32

PAPPARDELLE PRIMA VERA

Pappardelle Tossed in Eggplant, Mushroom, Red Onion, Bell Pepper, Spinach, House Made Tomato Sauce, Topped With Parmesan Cheese.....17

RISOTTO AND QUINOA CAKES^{GF}

Pan Seared with Beurre Blanc Sauce. Served with Summer Squash Medley.....16

HAND CUT FRIES^{GF}

Regular, Truffle, Or Salts & Malts.....7

SUMMER SQUASH MEDLEY^{GF}

Grilled Zucchini and Yellow Squash Seasoned with Lemon Pepper Seasoning.....7

SPRING STIR FRY^{GF}

Snap Peas, Shishito Peppers, Red Pepper, Red Onion, Sesame Ginger Sauce.....7

BROCCOLINI^{GF}

Sautéed Broccolini, Red Pepper Couli, Parmesan Cheese.....7

FRENCH STYLE POTATO SALAD^{GF}

Yukon Gold Potatoes Tossed in an Herb and Mustard Vinaigrette with Green Onions and Dill.....7

Seafood, Shellfish, Eggs or Unpasteurized Milk May Increase Your Risk of Food Borne Illness. Please Inform Server of All Allergies.