

STARTER SALAD KID DESSERT

MUSHROOM MINISTRONE SOUP

Oyster and Crimini Mushroom, Onion, Celery, Carrot, Tomato, Trottolo Pasta.....11

BABY-ZILLA

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

CHARCUTERIE BOARD

Ask Your Server.....26

CARNITAS TACOS^{GF}

Slow Roasted Pork Shoulder Tossed in Salsa Rojo, Topped with Cilantro, Onion, Queso Fresco.....15

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.....10

SOUS-VIDE BUFFALO WINGS

Buffalo Sauce Infused Wings. Served with Ranch Dressing.....11

FRIED ARTICHOKE

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

GOAT CHEESE MARINARA

Housemade Marinara, Topped with Fresh Goat Cheese, Chives. Grilled Tuscan Bread.....9

CAESAR SALAD

House Made Caesar Dressing, Parmesan Cheese & House Made Croutons.....11

BEET SALAD^{GF}

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.....13

TRUFFLE SHUFFLE STEAK SALAD^{GF}

Herb Marinated Flank Steak, Spinach, Goat Cheese, Chickpeas, Roasted Oyster Mushroom, Pickled Onion, Truffle and Bacon Vinaigrette.....22

CHICKEN TENDERS

Served with Fries.....9

GRILLED CHEESE

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

KIDS CHEESE BURGER

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

RICOTTA CUP CAKE

Chocolate Ricotta Cupcake, Whipped Cream, Strawberry Coulis.....8

BREAD PUDDING

Caramelized Bananas, Dried Apricots, Pecans, Vanilla Ice Cream, Milk Stout Caramel Sauce.....8

HANDHELD ENTRÉE SIDE

SEASONAL BURGER*

Grass Fed Beef, Topped with Gruyere, Kale, Bacon, Maple Bourbon & Jamaican Jerk Glaze on a Brioche Bun.....17

TRADITIONAL BURGER*

Grass Fed Beef with Lettuce, Tomato, Onion, Pickle & Mayonnaise.....16

BAO-BANDY BURGER

2 Thin Burger Patties, Grilled Onion, House Made Pickles, American Cheese, Baobandy Sauce on a Bao Bun.....16

MUSHROOM SANDWICH

Marinated and Grilled Portabella Mushroom, Goat Cheese, Spinach, Roasted Red Pepper, Pesto Mayo on a Kaiser Bun.....15

OPEN FACE SMOKED BRISKET SANDWICH

Smoked Beef Brisket, IPA Infused BBQ Sauce, Creamy Cole Slaw, House Made Candied Jalapeños, On Texas Toast.....18

ROAST PORK SANDWICH

Roast Pork Loin, Italian Salsa Verde, Provolone, Arugula, Tomato on an Onion Bun.....14

ADULT GRILLED CHEESE

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

GRILLED CHICKEN SANDWICH

Calabrian Chili Marinated Chicken Breast, Arugula, Smoked Provolone, Basil Mayo, On Herb and Asiago Ciabatta.....17

FRIED CHICKEN SANDWICH

Fried Chicken Breast, Seared Cheese Curds, Poblano Crema, Pickled Red Onions, Lettuce, Tomato, on a Brioche Bun.....17

CHICKPEA WRAP

Cumin Spiced Chickpea, Spinach, Tomato, Onion, Roasted Red Pepper, Garlic Tahini, Wrapped in Spinach Tortilla.....13

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

All Handhelds Served with Fries

BUTTERNUT SQUASH ENCHILADAS^{GF}

Butternut Squash and Queso Fresco Enchiladas, Cooked in Salsa Verde, Topped with Cotija Cheese, Pico de Gallo, Sour Cream.....16

FRIED CHICKEN

Sous-Vide Fried Chicken with Asparagus.....16

FISH OF THE DAY

Ask Server For Details.....MP

NEW YORK STRIP STEAK^{GF}

14 Oz Center Cut New York Strip Steak Served with French Style Potato Salad.....32

RISOTTO AND QUINOA CAKES^{GF}

Pan Seared with Beurre Blanc Sauce. Served with Broccolini.....16

HAND CUT FRIES^{GF}

Regular, Truffle, Or Salt & Malt Vinegar.....7

ASPARAGUS^{GF}

Asparagus Sauteed in Garlic and Lemon Butter with a Balsamic Drizzle.....7

GARLIC BUTTERNUT MASH^{GF}

Mashed Butternut Squash with Garlic, Topped with Cotija Cheese.....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.