

**S T A R T E R**  
**S A L A D**  
**K I D**  
**D E S S E R T**

**MUSHROOM MINESTRONE SOUP**  
Oyster and Crimini Mushroom, Onion, Celery, Carrot, Tomato, Trottole 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 ARTICHOOKES**  
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

**H A N D H E L D**

**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

**BRAISED BEEF SANDWICH**  
Red Wine Braised Chuck Roast, Tomato and Red Wine Gravy, Caramelized Onion, Fontina Cheese, Served on Tomato Focaccia.....17

**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**

**E N T R E**

**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**  
Pan Seared Corvina with Adobo Spice Choice of Side.....24

**NEW YORK STRIP STEAK**  
14 Oz Center Cut New York Strip Steak Served with Roasted Brussel Sprouts.....32

**RISOTTO AND QUINOA CAKES** GF  
Pan Seared with Beurre Blanc Sauce. Served with Broccolini.....16

**S I D E**

**HAND CUT FRIES** GF  
Regular, Truffle, Or Salt & Malt Vinegar.....7

**ASPARAGUS** GF  
Asparagus Sautéed 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 Coulis, Parmesan Cheese.....7

**ROASTED BRUSSEL SPROUTS**  
Oven Roasted Brussel Sprouts Tossed in a Maple and Sweet Chili Sauce.....7

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