



## ***First***

**Hummus** *Edamame and Chickpea, Marinated Olive Salad, Feta Cheese, Roasted Eggplant Spread, Red Pepper Tzatziki, Toasted Crostini and Grilled Flatbread* 12

**French Fries** *Herb and Olive Oil Tossed Jumbo Fries with Truffle Scented Parmesan Ranch Dip* 8

**Chips & Dip** *Black Pepper and Sea Salt Chips with Warmed Caramelized Onions, Neuske's Bacon and Gruyere Cheese Dip* 9

**Duck Confit** *Slow Braised Duck, Thin Sliced Potato Pavé, Creamy Brie Cheese* 12

**Classic Caesar** *Pecorino Romano, Black Pepper Caesar Dressing, Garlic Herb Crumb, Parmesan Crisp* 9

**Kale and Greens Salad** *Roasted Golden and Purple Beet, Dried Cranberries, Oranges, Spiced Pecans and Goat Cheese Dressing* 11

**Maryland Style Lump Crab Cakes** *Chipotle-Lime Mayonnaise, Grilled Chayote Squash and Jicama Salad* 15

**Shrimp and Grits** *Char-Grilled Wild Shrimp, Creamy White Cheddar Grits, Spicy Tasso Ham and Garlic Butter Sauce* 14

**Tomato Bisque and Grilled Cheese** *Mozzarella, Smoked Provolone and Herbed Cheese Spread, Griddled Flaxseed* 9

**Today's Soup Selection** *Chef's Selection of "Stuff Around The Kitchen"* 8

## ***Second***

**Spit Turned Half Chicken "Alicante"** *Mint Sauce, Roasted Red Pepper, Olive, Grilled Zucchini, Almonds and Fingerling Potato* 21

**Our Burger** *Angus Burger, Tomato Chutney, Smoked Provolone, Pickled Red Onion, Sweet Pickles, Fries* 15

**Gnocchi** *Roast Cremini Mushrooms, Port Wine Shallots, Brocolini, Porcini Sauce, Grana Padano* 16  
.....add Chicken \$4.00

**Gumbo** *Our Spit Roasted Chicken, Wild Gulf Shrimp, Chargrilled Andouille, Carolina Gold Rice* 18

**Porchetta Sandwich** *House Cured Slow Roasted Pork Belly Porchetta, Roasted Red Peppers, Arugula, Italian Herbed Mayonnaise, Rustic Italian Bread, Farro and Garbanzo Bean Salad* 16

**Salmon** *Chargrilled Orange-Miso Glazed Atlantic Salmon, Stir Fried Wild Rice and Barley* 26

**Pork Shank** *Apple Cider Braised, Granny Smith Apples, Smokey Bacon Sauce, Red Cabbage and Sweet Potato Hash* 25

## ***Desserts***

**Goopy Butter Cake** *Southern Sweet Potato, Red Wine Poached Pear, Pumpkin Brittle* 9

**Bread Pudding** *Granny Smith Apple and Dark Currant, Cinnamon Ice Cream, Warm Caramel* 9

**Banana Pudding Tart** *Creamy Banana Pudding, Candied Pecans, Fried Plantains* 9

**Chocolate Dome** *Dark Chocolate Ganache, Raspberry Mousse, Chocolate Cookie Crumb* 9



## Red

	Glass	Bottle
Shooting Star Pinot Noir 2015, <i>Lake County, California</i>	\$10	\$40
Tamari Malbec 2014, <i>Mendoza, Argentina</i>	\$9	\$36
St. Francis Merlot 2013, <i>Sonoma, California</i>	\$9	\$36
Rickshaw Cabernet 2015, <i>California</i>	\$9	\$36
Oberon Cabernet Sauvignon 2014, <i>Napa Valley, California</i>		\$56
Hall Merlot 2014, <i>Napa Valley, California</i>		\$60
Clos du Bois "Marlstone" Meritage 2011, <i>Alexander Valley, California</i>		\$85
Belle Glos Clark & Telephone Pinot Noir 2015, <i>Santa Barbara County, California</i>		\$92
Joseph Druhin Chambolle blah blah, <i>Chambolle-Musigny, France</i>		\$59
Qupe Syrah 2014, <i>Central Coast, California</i>		\$42
Caymus Cabernet Sauvignon 2014, <i>Napa Valley, California</i>		\$136

## White

Benvolio Pinot Grigio 2015, <i>Fruili, Italy</i>	\$8	\$32
Honig Sauvignon Blanc 2016, <i>Napa Valley, California</i>	\$12	\$46
Heinz Eifel Spatlese Riesling 2015, <i>Mosel, Germany</i>	\$9	\$36
Banshee Chardonnay 2016, <i>Sonoma Coast, California</i>	\$13	\$54
Cambria Benchbreak Chardonnay 2014, <i>Santa Maria Valley, California</i>	\$11	\$44
Sandhi Chardonnay 2015		\$60
Stonestreet Chardonnay 2012, <i>Alexander Valley, Sonoma County, California</i>		\$72

## Sparkling & Rose

Segura Viudas Brut Cava NV, <i>Penedes, Spain</i>	\$6	\$32
Luccio Moscato D'Asti 2016, <i>Piedmont, Italy</i>	\$7	\$28
M. Chapoutier Belleruche Rose 2015, <i>Cotes-Du Rhone, France</i>	\$8	\$32
Alsace Lucien Albrecht Cremanti d'Alsace Sparkling Rose NV, <i>Alsace, France</i>		\$45
Tattinger Brut La Francaise NV, <i>Champagne, France</i>		\$75