



First

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

Truffle Scented Parmesan Fries *Crispy Steak Cut Potatoes Tossed with Grated Parmesan, Fresh Herbs & Truffle Oil and a Side of Black Pepper-Boursin Ranch Dip* 11

Mexican Street Corn Stuffed Potato Skins *Grilled Farm Fresh Corn, Roasted Poblano Peppers, Cotija, Cilantro, Queso Fresco and Lime* 10

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

Kale and Greens Salad *Roasted Golden and Red Beets, Dried Cranberries, Orange Segments, Spiced Pecans and White Balsamic-Orange Vinaigrette* 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

Brazilian Mussels *Fresh P.E.I. Mussels Simmered in an Aromatic Shellfish Broth with Tomatoes, Jalapeno, Coconut Milk, Lime and Cilantro. Served with Grilled Country Bread* 12

Vietnamese Lemongrass Lettuce Wraps *Stir-Fried Tri-Tip Steak, Butter Lettuce, Rice Noodles, Crisp Vegetables, Sweet & Sour Cucumber Relish, Fresh Herbs and Nuoc Cham* 15

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

Second

Spit Turned Half Chicken *Rosemary and Roasted Red Pepper Rubbed Chicken atop a Warmed Fingerling Potato Salad, Artichoke Bottoms, Confit Shallots, Nueske's Bacon and Green Beans* 21

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

Cavatappi with Pistachio Lemon Pesto *Spit Roasted Chicken, Roasted Broccoli, Chickpeas and Grated Grana Padano* 20

Indian Chickpea & Vegetable Stew *Cauliflower, Carrots, Potatoes, Green Beans, and Chickpeas simmered in a Tomato Masala with coconut milk, served with Basmati Rice* 18

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

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

Tuscan Braised Pork Ragu *Prosciutto, Cremini Mushrooms, Currants and Kale Over Creamy Parmesan Polenta* 22

Desserts

Flourless Chocolate Cake *topped with Chocolate Ganache served with Raspberries* 9

Bread Pudding *Chocolate Chip Bread Pudding topped with Kumquat Jam Served with Orange Anglaise Sauce* 9

Carrot Cake *Cream Cheese Mousse, Ginger Pears, Sweet Carrot Puree* 9

Consuming Raw or Undercooked Seafood, Meats, Cheese or Eggs May Increase The Risk Of Foodborne Illnesses. Please Let Us Know Of Any Allergies

Schlafly Pale Ale

Urban Chestnut Zwickel

4 Hands Divided Sky IPA

Civil Life American Brown Ale

Bottled Beer

Light

Blue Moon Belgian White Ale \$4

Bud Select \$4

Goose Island Sofie \$7

Schrimshaw Pilsner \$4

Stella Artois Cidre \$4

Medium

Abita Purple Haze \$4

Dixie Blackened Voodoo Lager \$4

Founders All Day IPA \$4

Heineken \$4

Stone Ruination Double IPA \$6

Full

Brother Thelonious Belgian Abbey Ale \$7

Deschutes Black Butte Porter \$4

Left Hand Milk Stout \$4

Schlafly Oatmeal Stout \$5

Cocktails \$11

Classic Martini Your Way, *your choice of vodka or gin, dirty or dry*

Elderflower Gin Fizz, *Tanqueray gin, St. Germain elderflower liqueur, club soda*

Jazz at the Beach, *ABSOLUT Mandrin, peach schnapps, fruit juices*

Midtown Manhattan, *Old Overholt rye whiskey, sweet vermouth, bitters, orange peel*

Moscow Mule, *ABSOLUT vodka, lime juice, ginger beer*

Paloma, *Sauza Blue 100% Agave tequila, Triple Sec, pink grapefruit juice*

Sazerac, *Knob Creek rye whiskey, bitters, sugar cube, lemon peel*

Traditional Old Fashioned, *Marker's Mark bourbon, bitters, sugar cube, orange peel*

Wicked Witches Brew, *ABSOLUT vodka, blended fruit juices*

Yellowbird, *rum, Galliano herbal liqueur, Triple Sec, lime juice*



Red

	Glass	Bottle
Shooting Star Pinot Noir 2015, <i>Lake County, California</i>	\$10	\$40
Tamari Malbec 2015, <i>Mendoza, Argentina</i>	\$9	\$36
St. Francis Merlot 2014, <i>Sonoma, California</i>	\$9	\$36
Rickshaw Cabernet 2016, <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 Drouhin Chambolle-Musigny, <i>Beaune, France</i>		\$129
Qupe Syrah 2014, <i>Central Coast, California</i>		\$56
Michael Chiarlo Borolo Tortonianano 2012, <i>Piedmont, Italy</i>		\$116
Caymus Cabernet Sauvignon 2015, <i>Napa Valley, California</i>		\$136

White

Benvolio Pinot Grigio 2015, <i>Friuli, 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, <i>Santa Barbara, California</i>		\$60
Hippolyte Reverdy 2016, <i>Sancerre, France</i>		\$54
Stonestreet Chardonnay 2012, <i>Alexander Valley, Sonoma County, California</i>		\$72

Sparkling & Rose

Gruet Blanc de Noir NV, <i>Elephant Butte, New Mexico</i>	\$7	\$42
Luccio Moscato D'Asti 2016, <i>Piedmont, Italy</i>	\$7	\$28
M. Chapoutier Belleruche Rose 2015, <i>Cotes-Du Rhone, France</i>	\$8	\$32
Tattinger Brut La Francaise NV, <i>Champagne, France</i>		\$75
Billecart~Salmon Brut Reserve NV, <i>Champagne, France</i>		\$110



Bourbon

Basil Hayden

Booker's

Four Roses Small Batch

Jim Bean White Label

Knob Creek

Maker's Mark

Rye

Knob Creek

Old Overholt

Whiskey

Canadian Club

Crown Royal

Jack Daniel's

Jameson

Seagram's Seven

Vodka

Absolut

Absolute Citron

Absolute Mandarin

Grey Goose

Ketel One

Pinnacle Vanilla

Tito's

Gin

Bombay Sapphire

Broker's

Hendrick's

Tanqueray

Scotch

Balvenie 12yr

Chivas Regal

Dewar's White Label

Glenlivet 12yr

Johnnie Walker Black

Laphroaig 10yr

Macallan 10yr

Macallan 12yr

Macallan 15yr

Cognac

Courvoisier VSOP

Hennessy VS

Salignac Cognac VS

Rum

Bacardi Light

Captain Morgan Spiced

Cruzan Light

Mount Gay Eclipse

Sailor Jerry Spiced

Tequila

Milagro Silver

Patron Silver

Sauza Silver

Cordials & Liqueurs

Amaretto di Saronno

Bailey's Irish Cream

Borghetti Sambuca

Campari

Chambord

Cointreau

Dom B&B

Drambuie

Frangelico

Galliano

Godiva Milk Chocolate

Godiva Dark Chocolate

Grand Marnier

Kahlua

Limoncello de Capri

Pernod Anise

Sambucca Antica Classic

St. Germain Elderflower

The Big O Ginger Liqueur