

		MENU	
SMALL PLATES			
JUMBO CHICKEN WINGS <i>Deep-fried and tossed in your choice of Nashville Hot, Hot, Medium, BBQ, Teriyaki, Sweet Chili, Spicy Honey, or Garlic Parm. Served with celery and your choice of bleu cheese or ranch, 17 (gf)</i>		FLATBREAD <i>Ask your server about today’s grilled flatbread topped with fresh ingredients, 15</i>	
BUFFALO MOZZARELLA STICKS <i>Served with southwest ranch dipping sauce, 14 (v)</i>		CHEESEBURGER SLIDERS <i>Three sliders topped with cheddar, grilled onions, and bacon, 15</i>	
		SOFT PRETZEL STICKS <i>Served with house-made, spicy whole-grain mustard sauce, 11 (Cheese sauce, add 1)</i>	
		QUESADILLA <i>Ask your server about this week’s special, 12</i>	
BOWLS			
MEDITERRANEAN SHRIMP <i>Served over herbed couscous and quinoa salad with lemon, blistered cherry tomatoes, and spinach tossed in a pesto vinaigrette, 17</i>		SWEET CHILI GLAZED SALMON <i>Grilled salmon, basmati rice, snap peas, avocado, lime, pickled jalapeno, chili lime crema, sesame seeds, 20 (gf)</i>	
		STEAKHOUSE <i>Seared steak bites tossed with garlic sauce, served atop creamy mac and cheese and finished with crispy frizzled onions, 17</i>	
SOUPS		SALADS	
BAKED TOMATO BISQUE <i>Croutons and melted provolone Cup 5 • Crock 6</i>		CAESAR <i>Chopped romaine lettuce tossed with creamy caesar dressing, parmesan cheese, and herbed croutons, Small 9 • Large 11</i>	
CHILI <i>House recipe Cup 5 • Crock 7</i>		PEACHES AND CREAM <i>Grilled peaches, blueberries, chevre and walnuts over arugula with poppy seed dressing, Small 14 • Large 16 (gf)</i>	
SOUP DU JOUR <i>House made Cup 5 • Crock 6 Seafood soups, add 1</i>		BUFFALO CHICKEN CHOPPED <i>Romaine, buttermilk chicken fried bites, bacon, tomato, matchstick carrots, bleu cheesse crumble, buttermilk bleu cheesse dressing, 18</i>	
		Add any of the following for the listed additional price: <i>Sliced Grilled Chicken Breast 9 • Shrimp 11 • Seared Salmon 12</i>	
		Ranch, Bleu Cheese, French, Lite Italian, Poppy Seed, Balsamic Vinaigrette, Thausand Island, Caesar, Warm Bacon Vinaigrette	
SANDWICHES	BUILD YOUR OWN BURGER <i>Charbroiled ½-lb. Black Angus beef burger on a toasted brioche roll, topped with lettuce, tomato, and your choice of American, Swiss, cheddar, provolone, or bleu cheese, 15</i>		HOT HONEY HAM MELT <i>Ham, cheddar cheese, pickled jalapenos, warm honey drizzle on toasted sourdough, 14</i>
	CHICKEN TORTA <i>Grilled adobo marinated chicken, avocado, pickled jalapenos, pepperjack cheese, chili lime crema, 15</i>		PHILLY CHEESESTEAK <i>Thin-sliced ribeye with sautéed onions, provolone cheese, Meadia steak sauce, and house cheese sauce on a toasted hoagie roll, served with fries, 16</i>
ENTREES	HOMEMADE MEATLOAF <i>Served with whipped mashed potatoes, Asparagus, and tomato jam, 24</i>		TURKEY RACHEL <i>Sliced turkey, coleslaw, swiss, thausand island on grilled white bread, 14</i>
	PORK TENDERLOIN <i>Strawberry balsamic glaze, farro, couscous with asparagus, lemon zest, 25</i>		MUSHROOM AND SPRING PEA ORZOTTO <i>Blend of wild mushrooms, spring peas in a creamy orzo, parmesan cheese and garlic bread, 24 (v)</i>
	SEARED STRIP STEAK <i>Chimichuri, fingerling potatoes, asparagus, 37 (gf)</i>		
Entrees are served with a house salad. For a Caesar salad, add \$2.			
Sandwiches are served with a pickle spear and choice of french fries, green salad, or potato chips.			
Consuming raw or undercooked beef, poultry, seafood, or eggs may increase your risk of foodborne illness.			