MENU

SMALL PLATES

JUMBO CHICKEN WINGS
*Deep-fried and tossed in your choice of Nashville Hot, Hot, Medium, BBQ, Teriyaki, Sweet Chili, Spicy Honey, Old Bay or Garlic Parm. Served with celery and your choice of bleu cheese or ranch, **17 (gf)***

WOLF DEVILED EGGS
*Crab stuffed deviled eggs, crispy bacon, Old Bay, chives, **15***

FLATBREAD
*Ask your server about today's grilled flatbread topped with fresh ingredients, **13***

MOZZARELLA FRITO
*Marinara sauce, **14***

CHEESEBURGER SLIDERS
*Three sliders topped with cheddar, grilled onions, and bacon, **15***

SOFT PRETZEL STICKS
*Served with house-made, spicy whole-grain mustard sauce, **11 (Cheese sauce, add 1)***

QUESADILLA
*Ask your server about this week's special, **12***

BOWLS

HARVEST CHICKEN
*Seasoned bites of chicken, wild rice, roasted delicata squash, brussels sprouts, craisins, toasted pepitas, goat cheese, maple Dijon vinaigrette, **17 (gf)***

BOURBON GLAZED SALMON
Cous cous, wild mushrooms, roasted squash, baby spinach, candied pecans, 20 (gf)

SEARED PORK BELLY
*Maple bourbon glaze, apple slaw, pickled fennel, **15 (gf)***

SOUPS

BAKED TOMATO BISQUE
Croutons and melted provolone
*Cup **5** • Crock **6***

CHILI
House recipe
*Cup **5** • Crock **7***

SOUP DU JOUR
House made
*Cup **5** • Crock **6***
*Seafood soups, add **1***

SALADS

CAESAR
Chopped romaine lettuce tossed with creamy caesar dressing, parmesan cheese, and herbed croutons,
*Small **9** • Large **11***

GARDEN
Seasonal greens, tomatoes, cheddar, bell peppers, garlic croutons, matchstick carrots,
*Small **8** • Large **10***

FIG AND PROSCIUTTO
Baby arugula, roasted figs, chevre, toasted walnuts, burrata, balsamic glaze, white balsamic vinaigrette,
*Small **15** • Large **18***

HOT HONEY CHICKEN
*Crispy romaine, roasted sweet potato, crispy bacon, pickled red onion, sharp cheddar cheese, toasted pecans, hot honey ranch dressing, **16***

Add any of the following for the listed additional price:
*Sliced Grilled Chicken Breast **6** • Shrimp **9** • Seared Salmon **12***

Ranch, Bleu Cheese, French, Lite Italian, Poppy Seed,
Balsamic Vinaigrette, Thousand Islands, Caesar, White Balsamic Vinaigrette

SANDWICHES

BUILD YOUR OWN BURGER
*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***

TURKEY RACHEL
*Sliced turkey, coleslaw, Swiss cheese, thousand islands on grilled white bread, **14***

CHEF'S CHOICE DELI
On choice of bread with lettuce and tomato
*Whole **9** • Half **7***

PAR 3
*Daily soup and sandwich, Please ask your server for the sandwich of the day option, **9 • 12 • 15***

CLASSIC FRIED CHICKEN
*Fried chicken thigh with diced pickles, spicy mayo, lettuce, and tomato on grilled brioche, **15***

CUBAN
*Seasoned roasted pork, sliced ham, pickles, Swiss cheese, pressed warm Cuban bread, **14***

PHILLY CHEESESTEAK
*Thin-sliced ribeye with sautéed onions, provolone cheese, Meadia steak sauce, and house cheese sauce on a toasted hoagie roll, served with fries, **16***

ROAST TURKEY AND BRIE
*Apple butter and Dijon spread, baby arugula, bacon, on toasted multi grain bread , **14***

Gluten free bread available opon request

ENTREES

HOMEMADE MEATLOAF
*Served with whipped mashed potatoes, broccolini and tomato jam, **24***

CONFIT OF DUCK
*Wild rice pilaf, roasted Brussel sprouts, cranberry gas Trique **28 (gf)***

SEARED STRIP STEAK
*Roasted Brussel sprouts, bacon mash potatoes, **45 (gf)***

SEARED SWORDFISH
*Lemon caper brown butter, roasted delicata squash, sauteed broccolini, **30 (gf)***

BROWN BUTTER GNOCCHI
*With roasted squash, wild mushrooms, baby spinach with garlic and parmesan, **20 (v)***
*add Sliced grilled chicken breast **6***
*add Sauteed shrimp **9***

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.