

Summer Features

Starters

- Charcuterie Board** - seasonal cheeses, fruits, meats, pickled veggies, & hummus served with cauliflower toasts. 25
- Coconut Shrimp** - made in-house & served with our own pomegranate sauce. 22
- Fresh Salsa & Chips** - salsa & tortilla chips both house made. 7
- Loaded Pulled Pork Nachos** - our slow-smoked pulled pork, smothered in cheese sauce, black beans, red onion, jalapeños, BBQ sauce, & side of sour cream. 19
- Pork Wings** - tender bone-in pork bites tossed in Teriyaki & served with pineapple chutney. MP

Entrees

- Crab Cake Sliders** - all crabmeat handmade cakes topped with kimchi & spicy mayo; served with strawberry salad & balsamic dressing. 23
- Beef Tips** - tender strips of steak smothered in our au jus gravy over top of buttered cavatelli. 26

Stromboli - max number of add-ins: 3, each add-in 2.

16 + add-ins

Salads

Beet - shredded beets, carrots, pickled veggies, feta & ginger over top of mixed greens with guacamole vinaigrette. 22

Crab Cake - two handmade crab cakes atop our mixed greens served with lemon-basil vinaigrette. 23

Strawberry Chicken - fresh strawberries, chicken, candied pecans, red onion, & cucumber over top our salad blend with balsamic vinaigrette. 22

We apologize, we are unable to make substitutions to the above features.
Features offered Wednesday – Saturday.