

Appetizers & Small Plates

Traditional Bruschetta 7.50

Garlic-Scented Crostini Topped with Tomato, Basil & Fresh Mozzarella

Quesadilla 7.50

With Shredded Cheddar-Jack, Hand-Made Salsa & Sour Cream

Please Choose: Chicken, Black-Bean or Spinach

Garlic-3 Cheese Bread 6.00

Hand-Cut Fries or Onion Rings or Sweet Potato Fries 5.00

By the Basket

City Burger 7.00

Half Pound Beauty!

Plated with Lettuce, Tomato & Pickle

Cheeses: (.50)

American

Cheddar

Swiss

Provolone

Accents

Mayonnaise

Spicy Mayo

Russian

Dijon Mustard

Toppings: (.50)

Bacon

Mushrooms

Sautéed Onion

Sautéed Peppers

Grilled Chicken Sandwich 7.00

(Same Options as Above)

Jumbo Shrimp Martini 8.75

Fried FRESH Zucchini 5.50

Our signature Basil-Parmesan Sauce or Marinara

Wings! Wings! Wings! 8.00

By the dozen...Please Choose:

Mild, Medium, Hot, 9-Mile, Barbeque, Thai Style, Honey-Garlic

Spinach-Artichoke Gratin 8.00

with Crostini & Chips

Tomato-Basil Soup 3.00/4.00

Today's Soup...Market Inspired, Priced Daily

Salads

Tender Young Greens with Seasonal Vegetables 4.25 / 6.25

Add Chicken or Mahi-Mahi 4.00

Home-Made Dressings:

Balsamic, Roasted Tomato or Citrus Vinaigrettes

Creamy Bleu, Russian or Basil Parmesan-Ranch Dressings

Salad Bowls

Tuscan: 9.00

Tender Greens, Fresh Tomato, Fried Fresh Mozzarella, Preserved Red Onion

The Cobb: 9.00

Crisp Romaine, Grilled Chicken, Bleu Cheese Crumbles, Smoked Bacon, Chopped Egg,
Avocado

The Orchard: 8.50

Local Apples, Dried Cranberries, Dicey Celery, Red Onion, Toasted Walnuts & Local
Cheese Curds

Caesar: 8.50

Crisp Romaine, Traditional Garlic-Parmesan Dressing, Grape Tomatoes & Garlic Croutons

Composed Salads

Shrimp Vera Cruz: 11.00

Baby Arugula, Grilled Jumbo Shrimp, Toasted Pine Nuts, Roasted Red Peppers, Chili-Lime
Vinaigrette

Caprese: 10.00

Fresh Greens, Fresh Mozzarella, Fresh Tomatoes, Fresh Basil
Dressed Lightly with Balsamic Glaze & Extra Virgin Olive Oil

Sesame Beef Salad: 10.00

Young Greens, Fresh Tomatoes, Sliced Sirloin, Scallion & Authentic Soy-Sesame Dressing

The Sandwich Board:

Build Your Own!

7.25

Bread:	“Stuff”:	Cheese: (add .50)	Accents:
Italian “Stretch”	Fresh-Roasted Turkey	American	Mayonnaise
French	House Roast Beef	Swiss	Russian
Whole Grain	Smoked Bacon	Provolone	Dijon Mustard
Deli-Rye	Grilled Portobello	Cheddar	Roasted Poblano Mayo
Dark-Rye	Grilled Chicken Breast	Fresh Mozzarella	Cranberry Mayo
Kaiser Roll			Creamy Horseradish

Sandwich Board Plated with Kettle-Chips, Lettuce, Tomato & Pickle

Specialty Sandwiches:

Open Steak: 10.00

Half-Pound Hand-Cut Sirloin, Garlic-Toast.

Philly Cheese-Steak: 8.00

Shaved Top-Round, Grilled with Onion, Peppers or Mushrooms, Or All Three! American or Provolone

BLTBA: 8.25

Smoked Bacon, Lettuce, Tomato, Fresh Basil, Avocado on French Bread

Carolina Chicken Barbeque 8.25

Pulled Roasted Chicken, Light Barbeque Sauce, Tomato-Cucumber Salad on French Bread

Fish Tacos 9.00

Grilled Mahi-Mahi with Jicama Slaw, Pico de Gallo & Roasted Poblano Mayo on Soft Tortillas

Specialty Sandwiches Plated with Hand-Cut Fries, Lettuce, Tomato, Pickle

Sides: 2.50

Today’s Pasta Salad • Cole Slaw • Jicama Salad • Fresh-Cut Seasonal Fruit • Hand-Cut Fries
Sweet Potato Fries • Tomato-Cucumber Salad