

## ENTREES

---

Fried Cod Sliders with Arugula Red Onion Salad and Roasted Red pepper Aioli and Vinegar Chips  
\$11.00

Ribeye Sliders with Fresh Mozzarella, Tomato Fennel Jam and Fries  
\$12.00

Spinach and Mushroom Ravioli with Tomatoes, Asparagus and Smoked Shitake Mushroom Broth  
\$15.00

Gyro Flatbread with Parmesan Cream, Tomatoes, Kalamata Olives, Feta, Parsley and Oregano  
\$12.00

Chorizo Fried Rice, Peas, Carrots, Shrimp, Bay Scallops, with Herb Salad and Garlic Aioli  
\$17.00

Drop Kick Chicken and Waffle with Cinnamon and Chipotle Maple Glaze  
\$16.00

Salmon Cakes with Caper Lemon Remoulade, Dilled Cucumber, Tomato and Onion Salad  
\$15.00

## DESSERTS

---

Chocolate Cherry Ganache Tart with Chocolate Sauce and Whipped Cream \$6.00

Turtle Cheesecake \$6.00

Cherry Pie with Whipped Cream \$5.00

## STARTERS

---

Charcuterie Board

Rotating Selection of 2 Artisan Cheeses and 3 Artisan Meats Accompanied by Superfly IPA Mustard, Sour Cherry Spread, Pickles, Crackers, and Mini Naan

\$14.00

Firecracker Shrimp with Kwang's Thai Chili Sauce, and Ginger Cabbage Slaw

\$10.00

Not So Classic Pimento Cheese Spread with Celery and Water Crackers

\$7.00

Kettle Chips and Onion Dip

\$6.00

Grilled Black BBQ Quail with Jasmine Rice, Soy Preserved Shitake Mushroom and Sesame Spinach Salad

\$11.00

Hummus and Feta Kalamata Salad with Mini Naan, Baby Carrots, Rainbow Tomatoes, Cucumber

\$9.00

## SOUP & SALADS

---

French Onion Soup with Herbed Garlic Croutons, Gruyere and Provolone

\$7.00

Baby Spinach with Shaved Red Onions, Red Pears, Goat Cheese, Candied Pecans, Toasted Banana Bread Crouton and Brown Sugar Sherry Vinaigrette

\$8.00

Add Grilled Chicken \$3.00

Add Salmon Cake \$6.00

Caesar Salad with Shaved Parmesan and Herbed Garlic Croutons

\$7.00

Add Grilled Chicken \$3.00

Add Salmon Cake \$6.00