

Munch n Mingle

PIGS IN A BLANKET \$16
Stone Ground Honey Mustard

FRIED MOZZARELLA \$14
Traditional Marinara Sauce

PARFAIT BOWL \$19
Greek Yogurt, Granola, Seasonal Fruits,
Honey, Chia Seeds, Seasonal Compote

SPINACH ARTICHOKE DIP \$14
Chili Rubbed Tortilla Chips

**BRICK OVEN
CHICKEN WINGS** \$19
Buffalo Sauce,
Bleu Cheese Dipping Sauce

NACHOS \$22
Borracho Beans, Pico de Gallo,
Guacamole, Sour Cream,
White Cheddar Queso, Jalapenos,
Shredded Cheddar
Choice of Chicken Tinga **or**
Beef Barbaccoa +\$5



Fresh Beginnings

CAESAR \$17
Hearts of Romaine, Parmesan Cheese,
Focaccia Croutons, Creamy Caesar
ADD
Grilled Chicken \$8
Chefs Cut of Beef \$MP

BUFFALO CHICKEN COBB \$23
Mixed Greens, Shredded Cheddar,
Applewood Smoked Bacon,
Bleu Cheese, Carrot, Celery,
Crispy Buffalo Chicken,
Champagne Vinaigrette

Chefs Specials

PORK CHOP MILANESE \$38
Wild Rocket Arugula, Charred Lemon,
Shaved Parmesan, Cherry Tomatoes

FRENCH TOAST \$16
Apricot Butter, Seasonal Fruit Brulee,
Warm Maple Syrup

CHICKEN N BISCUITS \$31
½ Chicken, Buttermilk Biscuit,
Red Eye Gravy

SKILLET FRITTATA \$16
Free Range Eggs, Seasonal Vegetables,
Cheddar Cheese

2 EGG FREESTYLE \$15
Two Eggs Your Way, Applewood Smoked
Bacon, Roasted Potatoes, Mixed Greens

MUSSEL FRITES \$27
Scampi Style Steamed Mussel Pot,
Fresh Cut Sea Salt Frites

**SHAVED RIBEYE
SANDWICH** \$28
Pat LaFrieda Ribeye, American
Cheese Whiz, Caramelized Onion,
Roasted Forest Mushrooms,
House Baked Hoagie Roll

BIG GAME BURGER \$26
2-4oz Smashed Pat LaFrieda Patties,
Bacon Onion Jam, American Cheese
Whiz, Chipotle Aioli

Brick Oven Pies

6 CUT / 12" PIE

CLASSIC MARGHERITA \$22
Sunday Sauce, Mozzarella Cheese

PEPPERONI \$24
Sunday Sauce, Mozzarella Cheese, Pepperoni

SIDES

— \$9 —

BUCKET O FRIES
Sea Salt

**BEER BATTERED
ONION RINGS**
Smoked Chipotle Dip