



Appetizers

Crisp Traditional Indian Samosas - 12.00
Crisp flaky pastry filled with Indian spiced potato and vegetables,
served with a mango tamarind chutney

Pan Seared Crab Cake Bites - 14.00
Maryland style lump crab cakes with spiced whole grain honey mustard

Warm Brie Cheese Cranberry Almond Bruschetta - 13.00
French bread crostini and creamy Brie cheese topped with sweet cranberry almond
compote and finished with a touch of aged balsamic

Manchurian Style Cauliflower - 12.00
Crisp fried cauliflower florets tossed in mildly spicy garlic chili sauce

Chili Lime Crisp Calamari- 14.00
Thin slices of calamari dusted, fried and finished with chili lime sauce, crisp lime
pieces and serrano peppers

Grilled Chicken Noodle Soup - Cup 5.00 Bowl 7.00
Tender grilled chicken breast with vegetable filled chicken broth and egg noodles

Three Cheese French Onion Soup - Cup 5.00 Bowl 7.00
Sweet caramelized Vidalia onions with a touch of sherry in beef bouillon topped with
crisp bread, Provolone, Swiss and Parmesan cheeses

Roasted Red Pepper Smoked Gouda Bisque - Cup 5.00 Bowl 7.00
A smooth, blended roasted pepper bisque finished with smoked gouda cheese

½ Sandwich of the Day and a Cup of Soup 12.00, Bowl of Soup 14.00

½ Cheesy Grilled Cheese and a Cup of Soup 12.00, Bowl of Soup 14.00

½ Caesar and a Cup of Soup 12.00, Bowl of Soup 14.00

Classic Caesar - 11.00
Crisp Romaine with Chef's in house made Caesar dressing and herb scented croutons

Add Anchovies 2.00

Sweet Teriyaki Glazed Salmon Salad - 14.00 🍷
Sweet teriyaki glazed salmon over sesame ginger dressed greens with sliced
radishes, red onions, carrots, mandarin oranges and finished with plum drizzle

Poached Pear and Walnut Salad - 13.00 🍷
Lemon maple dressed spinach topped with tender poached pears, sun-dried
cranberries, thinly sliced celery, red onions and candied walnuts finished with crisp
fried goat cheese croutons and light balsamic drizzle

Cajun Shrimp Cobb Salad - 15.00 🍷
Tender Greens topped with Cajun spiced shrimps, Queso Fresco, red onions, corn,
tomatoes, crisp bacon, hardboiled eggs and avocado finished with chipotle ranch

Mango Chili Glazed Caribbean Chicken Salad - 13.00 🍷
Tender greens tossed in cilantro lime dressing topped
with diced tomatoes, cucumbers, grilled pineapple salsa
and finished with a mango chili glazed chicken breast

Mesquite Spiced Grilled Sirloin Steak Salad - 15.00
Tender greens and arugula tossed in red wine herb vinaigrette topped with radishes,
red onions, tomatoes, cucumbers and crumbled bleu cheese finished with crisp fried
mushrooms and mesquite spiced grilled sirloin steak

Upgrade Your Salad 🍷

Add Chicken 6.00, Salmon 8.00, Grilled Shrimp 10.00 or Beef Sirloin 10.00

Soups

Salads

All Sandwiches and Burgers Served with your choice of
Potato Salad, Creamy Cole Slaw, Garlic Parmesan Fries or Side Salad

The Cheesy - 12.00

Layers of American and Provolone with fresh cheese curds
on crisp, buttery, grilled white bread

Roasted Turkey and Brie - 13.00

Thinly sliced roasted turkey breast with creamy Brie cheese and cranberry
compote cooked in almond butter on whole wheat Bread

Bacon, Bleu and Apple- 13.00

Creamy blend of Cheddar and Bleu Cheese, crisp applewood smoked bacon,
Granny Smith apples and sautéed arugula on sourdough bread

Three Cheese Sloppy Joe Grilled Cheese - 14.00

Chef's spiced sloppy joe with Cheddar, Provolone and Pepper Jack
cheeses on buttery sourdough bread

Creamy Spinach & Artichoke- 12.00

A creamy blend of spinach, artichokes, Fontina & Gruyere cheeses
on sourdough bread

Cheddar and Provolone Style Vegan Cheeses Available.

Gluten Free Bread and Buns Available 🌱

Smoked Salmon Croissant- 14.00

Thinly sliced smoked salmon layered with a arugula slaw, sliced red onion,
tomato and hard boiled egg with caper pimento cream cheese

Warm Italian Panini - 13.00

Layers of warm ham, salami and capicola with fresh Mozzarella and Provolone
cheeses, lettuce, tomato. onion and pepperoncini finished with roasted garlic
parmesan vinaigrette on focaccia

Southern Style Fried Chicken Biscuit - 13.00

Crisp fried chicken breast on a spiced cheddar biscuit layered with lettuce,
tomato, apple bacon jam and finished with Carolina Gold BBQ sauce

Corned Beef Rueben - 14.00

Tender slow cooked corned beef with, Swiss cheese and red cabbage sauerkraut
with thousand island dressing served on marbled rye

New Orleans Style Shrimp Po' Boy - 15.00

Crisp fried shrimp on a French roll with a Louisiana hot sauce mayonnaise,
lettuce, tomato, sliced cornichons and crisp fried okra

Blackened Mahi Mahi Tacos - 14.00

Blackened Mahi Mahi atop warm flour tortillas
finished with red cabbage slaw, mango salsa and chipotle crema

All Burgers Served with Choice of Brioche, Pretzel, Wheat or Gluten Free 🌱
Turkey and "The Beyond Burger" substitutes available.
Cheddar and Provolone Style Vegan Cheese Available

Half Pound Cheeseburger \$12.00

Grilled to perfection with lettuce, tomato, onion and choice of cheese
Add bacon \$2.00

Kicked Up Burger \$13.00

Blackened burger with jalapeno bacon, Pepper Jack cheese, avocado
and Pico de Gallo, finished with roasted poblano aioli

French Dip Style Burger \$13.00

Half pound burger grilled to perfection topped with horseradish cream, sautéed
onions, peppers, Provolone cheese and beer battered onion rings served with
herbed au jus sauce

Maryland Style Crab Burger \$16.00

Tender Maryland style crab patty, pan seared, topped with shredded lettuce,
red onion and tomatoes. Finished with lemon bay aioli
on a buttery brioche bun

Grilled Cheese

Sandwiches

Burgers

GLUTEN FREE ITEMS MARKED WITH A 🌱 SYMBOL

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE THE RISK
OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE A CERTAIN MEDICAL CONDITION