



STARTERS

GREEN EGGS & HAM | 6

whipped avocado filling, cayenne pepper, pecan bacon

PULLED CHICKEN DIP | 9

cream cheese, parmesan, peppers, red onions, sour cream, green chilies, green onions, grilled sweet corn, house made chips doritos style

SIDES

HOUSE SALAD | 4

mixed greens, grape tomatoes, red onions

FEATURED SOUP

our featured soup changes daily
cup | 5
bowl | 7

FRENCH FRIES | 4

hand cut french fries

ADD CHICKEN | 4

ADD SHRIMP | 5

LUNCH

BLACK ANGUS BURGER | 11

lettuce, onion, white truffle aioli with choice of cheese.
add bleu cheese crumbles | 1.00

GRILLED PASTRAMI PANINI | 10

salami, arugula, red onion, fennel Dijon aioli

TUNA TACOS | 11

sesame & sesame seed oil, daikon, cucumbers, napa cabbage, wasabi

SAUSAGE & BROCCOLI RABE HOAGIE | 10

italian sausage, pepper jack cheese, broccoli rabe, heirloom relish

BLT SALAD | 9

avocado, onions, carrots, bacon crisps, citrus herb vinaigrette

CAESAR SALAD | 8

romaine lettuce, parmesan, house made Caesar dressing

ARUGULA SALAD | 9

roasted peppers, garlic balsamic vinaigrette, carrots, tomatoes, onions, candied almonds

DESSERTS

NONNA'S CHOCOLATE CAKE | 6.5

rich chocolate cake, dark chocolate ganache

NEW YORK CHEESECAKE | 7

classic New York cheesecake, strawberry compote

DRINKS

ICED TEA |

COKE, DIET COKE |

SPRITE |

MR. PIBB |

ROOT BEER |

GINGERALE |

LEMONADE |

RED BULL |

Parties of 6 or more will incur a 20% gratuity charge.

We respectfully decline substitutions.

Owners - Brad Plummer & Anne McNamara

Chef - Chris Mullen