

APPETIZERS

Chicken Noodle Soup

Slow cooked with pulled chicken

French Onion Soup

Made with 3-onions and a cheese glazed crouton

Shrimp Empanadas

Sofrito, Monterey jack cheese and avocado cream

DH Hodge Podge

Buffalo wings with bleu cheese, Wagyu sliders and firecracker cauliflower (No Substitutions)

Salt Baked German Pretzels

House made cheese sauce

Buffalo Wings (5pcs)

Celery sticks and bleu cheese

Firecracker Cauliflower

Tossed in sweet sriracha BBQ sauce

Boom Boom Shrimp

Thai sweet chili, rice noodles, broccoli florets

Battered Chicken Tenders(5pc.)

Choice of honey-mustard or tossed in our spicy buffalo sauce

Thai Lettuce Wraps

Crispy chicken tossed in sweet chili sauce with crushed peanuts, carrot-bean thread salad, crisp cucumber and spring onion served with cilantro lime vinaigrette

Chicago Style Spinach Dip

Creamy baked spinach and artichokes with a Parmesan crust

Served with celery sticks and grilled pita

Oven Baked Nachos

Seasoned ground beef, fresh jalapenos, Monterey jack, black beans, scallions, cilantro

Corn, queso blanco, avocado cream, sour cream and salsa

Wagyu Beef Sliders

Cheddar cheese, bacon aioli, house chips

Tempura Fish Tacos

Tempura battered cod, queso fresco, tequila slaw

Chipotle aoli and flour tortillas

Crispy Brussels Sprouts

Candied pecans, applewood bacon, aged balsamic

Quesadilla

Pulled pork, peppers, onions, Monterey jack cheese

Avocado cream and salsa

SANDWICHES

Served with chips Add French fries \$3 or sweet potato fries \$4

Corned Beef Rueben

House braised brisket, sauerkraut, Swiss cheese, Russian dressing on grilled rye

Turkey Focaccia Club

Crisp bacon, lettuce, tomato, cheddar and mayonnaise

Roasted Vegetable Sandwich

Butternut squash, sprouts, pepperoncini, red onion, tomato, and Russian dressing on herb focaccia

Panko Chicken Sandwich

Panko breaded chicken cutlet with fresh mozzarella

Roasted red peppers, lettuce, tomato and balsamic vinaigrette

Whole Wheat Blackened Chicken Wrap

Bacon, muenster, avocado, lettuce, tomato, onion and Chipotle mayo

French Dip Sandwich

Thin sliced ribeye and melted muenster on a hero roll with Pan Au Jus and horseradish mayo

Avocado BLT

Applewood bacon, lettuce, tomato and mayo Served on toasted multi-grain health bread

BURGERS

Served with fries, lettuce, tomato, onion, pickle / Gluten Free bun available

Cheeseburger

Old fashioned American

Blackened Bleu Burger

Cajun seasoned with crumbled Danish bleu cheese

Bacon Cheddar Burger

Hardwood smoked bacon and Vermont cheddar

Smokehouse Burger

Smoked bacon, Monterey Jack and BBQ'd onions

Veggie Burger

Cheddar cheese and a side of avocado cream

KIDS

(12 and younger) Served with a Vegetable or Fries and a scoop of ice cream

Kids Mozzarella Sticks

Kids Cheese Pizza

Kids Chicken Tenders

Kids Pasta

Kids Mac and Cheese

Served with tomato sauce or butter

Kids Sliders

Kids Grilled Cheese

SALADS

Chopped Green Salad

Mixed Greens, cucumber, carrots, onions, pepperoncini, sun-dried tomatoes, croutons and balsamic

Green Goddess Salad

Baby greens, toasted almonds, pumpkin seeds, cherry tomatoes, butternut squash, brussels sprouts

Cauliflower florets with herb vinaigrette

Ancient Grain Salad

Baby greens, quinoa, farro, fresh blueberries, cucumber, tomato

Goat cheese and candied pecans. Tossed in apple cider vinaigrette

Grilled Chicken Caesar

Romaine hearts and Parmesan reggiano cheese and croutons

Chopped Cobb Salad

Crispy chicken tenders, romaine, tomato, avocado, bacon, crumbled bleu cheese and sliced egg

Tossed in honey mustard

Poke Bowl

Ahi tuna tartar, sticky rice, greens, avocado, tomatoes

Edamame bean, carrots, cucumbers, wasabi aioli, sriracha aioli

Soy sauce & rice noodles, tossed in cilantro lime

Grilled Atlantic Salmon Salad

Field greens, red quinoa, fresh oranges, English cucumber red onion and queso blanco

Chick peas and sun-dried cranberries, Tossed in herb vinaigrette

Dressings:

Balsamic, Cilantro Lime, Honey Mustard, Caesar, Ranch, Bleu Cheese Apple Cider Vinaigrette, Herb Vinaigrette

Add Protein:

GRILLED CHICKEN

\$6

GRILLED SALMON

\$12

GRILLED SHRIMP \$9

ENTREES

Add a House Salad, Caesar Salad or Soup to any Entree for \$4

Chicken Pot Pie

Carrot, celery, butternut squash, onion, mushroom, peas and potato in savory gravy

Topped with flaky pastry

Tuscan Shrimp Pasta

Sautéed colossal shrimp, spinach, sun-dried tomatoes, fresh fusilli pasta

Tossed in Parmesan and pistachio cream

Grilled Angus Ribeye

Mashed potato, roasted asparagus and horseradish cream

Barbequed Baby Back Ribs

Slow cooked and finished on the grill with our house-made BBQ sauce

Served with French fries and homemade coleslaw

Panko Crusted Vodka Chicken

Breaded chicken cutlet smothered in vodka sauce with prosciutto

Topped with Parmesan cheese over linguine

Penne ala Vodka

Tomato cream sauce, prosciutto di Parma and triple distilled vodka

Cavatelli & Broccoli

Sauteed with roasted garlic, olive oil and Parmesan cheese

Wok Seared Atlantic Salmon

Scallion fried rice with edamame, asparagus, carrots, onions, mushrooms, egg and sweet soy

Braised Boneless Short Rib

Asparagus, smashed potatoes, apple cranberry chutney and demi-glace

Fish & Chips

Battered Cod, house fries, coleslaw, tartar sauce and fresh lemon

Buddha Bowl

Carrots, onions, edamame, broccoli, cauliflower and chickpeas sautéed in a peanut sauce

Served with rice

Homemade Meatloaf

Cheddar cheese, mashed potatoes, roasted brussels sprouts, demi-glace

PIZZA

House made dough

Margherita

Fresh Mozzarella, marinara, sea salt, basil, EVOO and sesame seeds

Hot Honey

Mozzarella, chili infused honey, marinara, pepperoni

SIDES

Roasted Cauliflower

8

Mashed Potatoes

8

Roasted Brussels Sprouts

8

Broccoli

8

Home-made Coleslaw

7

Scallion Fried Rice

8

French Fries

7

Mac & Cheese

8

Sweet Potato Fries

10

Grilled Asparagus

10

Signature Crafted Cocktails

| | |
|---|-------------|
| Barrel Aged Honey Old Fashioned Bourbon, local Honey Simple Syrup, Peychauds Bitters Orange Peel & Luxardo Cherry | \$15 |
| Black Manhattan Bourbon, All Spice Simple Syrup Black Walnut Bitters | \$15 |
| Jack Frost Vodka, Blue Curacao, Lemonade Prosecco with a Sugar Rim | \$15 |
| Blood Orange Margarita Tequila, Cointreau, Blood Orange Simple and Fresh Lime Juice | \$14 |
| Peach Cobbler Martini White Peach and Rosemary Grey Goose, Frangelico Vanilla Simple, Peach Puree, Cinnamon and Graham Cracker Rim | \$15 |
| Sage Spritz Domaine de Canton, Sage Simple, Lemon Bitters Topped with Prosecco | \$14 |
| Pickers Punch Captain Morgan's, Apple Cider Lemon Juice and Chai Simple | \$14 |
| Winterberry Soda Empress Gin, St. Germain, Lime Juice, Club Soda with muddled Blackberries | \$15 |

Sangria
Choice of Traditional
Red or White

Glass \$13 Pitcher \$35

White Claw Hard Seltzer
5.0%ABV
Lime, Mango,
Ruby Grapefruit
\$7

Espresso Bar

| | |
|-----------------|-----|
| Coffee | 3.5 |
| Tea | 3 |
| Hot Chocolate | 3.5 |
| Single Espresso | 4 |
| Double Espresso | 5.5 |
| Cappuccino | 5.5 |

Beverages

| | |
|---------------------|-----|
| Soft Drinks | 3 |
| Ice Tea | 3 |
| Lemonade | 3 |
| Bottle Water Lg. | 5.5 |
| Bottle Water Sm. | 3.5 |
| Sparkling Water Lg. | 5.5 |
| Sparkling Water Sm. | 3.5 |

Bottle Beers

| | ABV | \$ |
|-------------------------------|-------|----|
| Lager | | |
| Blue Point Toasted Lager | 5.5% | 6 |
| Budweiser | 5.0% | 5 |
| Bud Light | 4.2% | 5 |
| Coors Light | 4.2% | 5 |
| Corona | 4.5% | 6 |
| Corona Light | 4.1% | 6 |
| Heineken | 5.0% | 6 |
| Heineken Light | 3.3% | 6 |
| Michelob Ultra | 4.2% | 5 |
| IPA | | |
| Founders All Day | 4.7% | 7 |
| Dogfish Head 60 Minute | 6.0% | 6 |
| Dogfish Head 90 Minute | 9.0% | 8 |
| Stout/Porter | | |
| Founders Breakfast Stout | 8.3% | 8 |
| Ale | | |
| Sierra Nevada Pale Ale | 5.6% | 7 |
| Lagunitas Lil Sumpin' Sumpin' | 7.5% | 8 |
| Gluten Free/Other | | |
| Angry Orchard | 5.0% | 6 |
| Jever Pilsner | 4.9% | 6 |
| Red Bridge Gluten Free | 4.0% | 6 |
| Heineken Zero Non- Alcoholic | 0.03% | 6 |

Wine Cellar Selections

| | Glass | Btl. |
|--|-------|------|
| Sparkling | | |
| Segura Viudas Brut | 10 | 38 |
| Avisi Prosecco | 11 | 38 |
| Veuve Cliquot Yellow Label | | 100 |
| Chardonnay | | |
| Spellbound | 10 | 38 |
| Hess Cellars | 12 | 45 |
| Napa Cellars | 15 | 58 |
| Jordan Russian River | | 74 |
| Pinot Grigio | | |
| Santa Marina | 11 | 38 |
| Santa Margherita | 15 | 58 |
| Riesling | | |
| Seaglass Riesling | 12 | 45 |
| Rose/White Zinfandel | | |
| Charles & Charles Rose | 11 | 38 |
| Sutter Homes White Zinfandel | 10 | 35 |
| Sauvignon Blanc | | |
| Hess Shirtail | 10 | 38 |
| Matua | 12 | 45 |
| Kim Crawford | 14 | 53 |
| Cabernet Sauvignon | | |
| Spellbound | 10 | 38 |
| Hess | 12 | 45 |
| J Lohr | 13 | 50 |
| Decoy | | 65 |
| Faust | | 100 |
| Merlot | | |
| Spellbound | 10 | 38 |
| Pinot Nior, Malbec, Chanti and Shiraz | | |
| Pinot Noir | 12 | 45 |
| Rodney Strong Pinot Noir | 14 | 50 |
| Napa Cellars Pinot Noir | 15 | 58 |
| Caposaldo Chianti | 12 | 45 |
| Bodega Norton Malbec | 12 | 45 |
| Penfold's Shiraz | 12 | 45 |