

Appetizers & Small Plates

Traditional Bruschetta 7.50

Garlic-Scented Crostini Topped with Tomato, Basil & Fresh Mozzarella

Quesadilla 7.50

With Shredded Cheddar-Jack, Hand-Made Salsa & Sour Cream

Please Choose: Chicken, Black-Bean or Spinach

Garlic-3 Cheese Bread 6.00

Hand-Cut Fries or Onion Rings or Sweet Potato Fries 5.00

By the Basket

City Burger 7.00

Half Pound Beauty!

Plated with Lettuce, Tomato & Pickle

Cheeses: (.50)	Accents	Toppings: (.50)
American	Mayonnaise	Bacon
Cheddar	Spicy Mayo	Mushrooms
Swiss	Russian	Sautéed Onion
Provolone	Dijon Mustard	Sautéed Peppers

Grilled Chicken Sandwich 7.00

(Same Options as Above)

Jumbo Shrimp Martini 8.75

Fried FRESH Zucchini 5.50

Our signature Basil-Parmesan Sauce or Marinara

Wings! Wings! Wings! 8.00

By the dozen...Please Choose:

Mild, Medium, Hot, 9-Mile, Barbeque, Thai Style, Honey-Garlic

Spinach-Artichoke Gratin 8.00

with Crostini & Chips

Tomato-Basil Soup 3.00/4.00

Today's Soup...Market Inspired, Priced Daily

Salads

Tender Young Greens with Seasonal Vegetables 4.25 / 6.25

Add Chicken or Mahi-Mahi 4.00

Home-Made Dressings:

Balsamic, Roasted Tomato or Citrus Vinaigrettes

Creamy Bleu, Russian or Basil Parmesan-Ranch Dressings

Salad Bowls

Tuscan: 9.00

Tender Greens, Fresh Tomato, Fried Fresh Mozzarella, Preserved Red Onion

The Cobb: 9.00

Crisp Romaine, Grilled Chicken, Bleu Cheese Crumbles, Smoked Bacon, Chopped Egg,
Avocado

The Orchard: 8.50

Local Apples, Dried Cranberries, Dicey Celery, Red Onion, Toasted Walnuts & Local
Cheese Curds

Caesar: 8.50

Crisp Romaine, Traditional Garlic-Parmesan Dressing, Grape Tomatoes & Garlic Croutons

Composed Salads

Shrimp Vera Cruz: 11.00

Baby Arugula, Grilled Jumbo Shrimp, Toasted Pine Nuts, Roasted Red Peppers, Chili-Lime
Vinaigrette

Caprese: 10.00

Fresh Greens, Fresh Mozzarella, Fresh Tomatoes, Fresh Basil
Dressed Lightly with Balsamic Glaze & Extra Virgin Olive Oil

Sesame Beef Salad: 10.00

Young Greens, Fresh Tomatoes, Sliced Sirloin, Scallion & Authentic Soy-Sesame Dressing

The Sandwich Board:

Build Your Own!

7.25

Bread:	“Stuff”:	Cheese: (add .50)	Accents:
Italian “Stretch”	Fresh-Roasted Turkey	American	Mayonnaise
French	House Roast Beef	Swiss	Russian
Whole Grain	Smoked Bacon	Provolone	Dijon Mustard
Deli-Rye	Grilled Portobello	Cheddar	Roasted Poblano Mayo
Dark-Rye	Grilled Chicken Breast	Fresh Mozzarella	Cranberry Mayo
Kaiser Roll			Creamy Horseradish

Sandwich Board Plated with Kettle-Chips, Lettuce, Tomato & Pickle

Specialty Sandwiches:

Open Steak: 10.00

Half-Pound Hand-Cut Sirloin, Garlic-Toast.

Philly Cheese-Steak: 8.00

Shaved Top-Round, Grilled with Onion, Peppers or Mushrooms, Or All Three! American or Provolone

BLTBA: 8.25

Smoked Bacon, Lettuce, Tomato, Fresh Basil, Avocado on French Bread

Carolina Chicken Barbeque 8.25

Pulled Roasted Chicken, Light Barbeque Sauce, Tomato-Cucumber Salad on French Bread

Fish Tacos 9.00

Grilled Mahi-Mahi with Jicama Slaw, Pico de Gallo & Roasted Poblano Mayo on Soft Tortillas

Specialty Sandwiches Plated with Hand-Cut Fries, Lettuce, Tomato, Pickle

Sides: 2.50

Today’s Pasta Salad • Cole Slaw • Jicama Salad • Fresh-Cut Seasonal Fruit • Hand-Cut Fries
Sweet Potato Fries • Tomato-Cucumber Salad