

Dim Sum, Tapas & Small Plates

Grilled Filet Mignon* / truffled “tater tots”, frisee
Stilton blue cheese fondue 15.50

Mexican Queso Fundito / Warm tortilla chips, house-made chorizo 11.95

Rock Shrimp and Sweet Potato Fritters / nuoc cham 11.95

Chang Mai Curried Noodles* / seared tenderloin, coconut milk 10.95

Tennessee “Prosciutto” / Strawberries, pickled brussels, popped sorghum 16.95

Salads

Traditional Caesar / Romaine hearts, white anchovies, focaccia croutons 10.95

Grilled Shrimp and Avocado Salad / Mixed greens, citrus vinaigrette
toasted almonds, cherry tomatoes 19.95

The “Greek” Chicken Paillard / Pepperoncini, feta cheese
olives, lemon oregano dressing, warm naan bread 18.95

Main Plates

Olli Pepperoni Stone Pie / Nduja, mustard greens, Parmesan Reggiano 16.95

Grilled Vegetable Stone Pie / Garlic scape pesto, Vidalia onions, baby arugula 14.95

Grilled Angus Cheese Burger* / one all beef patty, special sauce
sesame seed bun, French fries 16.95

Black Jack Burger* / Cajun spice, jalapeno jack cheese, avocado
brioche bun, French fries 17.95

Buffalo Chicken Wrap / Crispy Chicken, cheddar, bacon, iceberg
blue cheese dressing, kettle chips 17.95

BBQ Pulled Pork Sandwich / Hickory-smoked shoulder, sweet potato fries
coleslaw, shaved red onion, bread and butter pickles 15.95

Pan-seared Hidden Fjord Salmon* / Honey-Dijon Brussels sprouts,
whipped Yukon Gold potatoes 27.95

Grilled Marinated Hanger Steak / Shiitake mushrooms
soy caramel, broccolini, French fries 29.50

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.

“Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness”