



MENU

APPETIZERS

BRUSCHETTA (CHOICE OF 2 OR 3)

- Prosciutto, mascarpone, piquillo peppers, cilantro & toasted almonds
- Burrata, heirloom grape tomatoes, balsamic reduction & EVOO
- Goat cheese, romesco, chives, sherry vinegar & EVOO

\$10
FOR 2

\$15
FOR 3

Sub gluten free bread \$2 for two, \$3 for three

* Gluten free bread is prepared on the same grill as non-gluten free bread

CHARCUTERIE BOARD

Three each seasonal meats and cheeses, marinated olives, grilled asparagus, salted pecans, roasted garlic jam & toasted artisan bread

\$23

SOUS VIDE PORK BELLY

Julienne cucumbers, jalapeño, and pickled radish, dressed with hoisin glaze, nouc cham & herbs

\$14

HOUSE CUT FRIES

Served with Sriracha ketchup & horseradish mustard-aioli

\$8

* TUNA TOSTADAS

Cilantro almond pesto, ahi tuna, cucumber pico, chipotle aioli & micro-cilantro

\$12

EDAMAME

Sea salt (\$8) or angry butter (\$9)

\$8

\$9

OVEN ROASTED MEATBALLS

Veal, beef, lamb, marinara, manchego, basil & toasted artisan bread

\$16

VEGGIE POTSTICKERS

Ponzu dipping sauce & micro-cilantro

\$12

* TUNA STACK

Marinated ahi tuna, seasoned avocado, crispy sushi rice, mango cucumber pico, herb mango soy glaze, togarashi rice chips

\$17

BEEF SLIDERS

Locally sourced beef, lettuce, tomato, pickle, white cheddar, applewood smoked bacon & horseradish mustard-aioli

\$12

LAMB SLIDERS

Harissa spiced lamb, arugula, shaved red onion, heirloom grape tomatoes, citrus vinaigrette & Greek sauce

\$13

FIRE SHRIMP

Cajun butter, tomato, toasted artisan bread & green onions

\$15

ANCHO WINGS

Oven roasted ancho chicken wings tossed in buffalo sauce, carrots, celery, ranch

\$16

DESSERTS

MINI JARS

- Double Chocolate Brownie
- Berries & Cream
- Key Lime Cake

\$5
EACH

\$12
FLIGHT

SALADS

FIG, BURRATA AND PROSCIUTTO SALAD

Dried figs, burrata, prosciutto, arugula, heirloom grape tomatoes, red onion, champagne vinaigrette, radishes & toasted artisan bread

\$14

GARDEN SALAD

Spring greens, carrots, roasted beets, Campari tomatoes, red onions, cucumber, gorgonzola & champagne vinaigrette

\$14

CHOP SALAD

Romaine, artichokes, pepperoncinis, heirloom grape tomatoes, avocado, red onions, sherry-mustard vinaigrette & manchego

\$14

Add protein

*Chicken \$7

*Soy glazed blackened ahi or sautéed shrimp \$9

PIZZAS

CLASSIC MARGHERITA

San Marzano tomatoes, fresh mozzarella, pecorino, manchego & basil

\$16

SPICY CAPICOLA

Garlic oil, pecorino, fontina, mozzarella, gorgonzola, parmesan, cracked black pepper & basil

\$17

MEATBALL

San Marzano tomatoes, mozzarella, caramelized onions, pecorino & manchego

\$18

BURRATA & PROSCIUTTO

San Marzano tomatoes, mozzarella, burrata, prosciutto, heirloom grape tomatoes, arugula, garlic, EVOO & balsamic reduction

\$17

SAUSAGE PESTO

Cilantro-almond pesto, Pecan Lodge™ jalapeño cheddar sausage, mozzarella, feta cheese, piquillo peppers, pecorino, cracked black pepper & micro-cilantro

\$17

SPICY HAWAIIAN

San Marzano tomatoes, mozzarella, spicy capicola, roasted pineapple, caramelized red onions, jalapeño & pecorino

\$17

SAUSAGE & HOT HONEY

Ricotta, mozzarella, spicy soppressata, sausage, pecorino & hot honey

\$17

MASCARPONE & MUSHROOM

Mascarpone cream sauce, cremini mushrooms, arugula, pecorino, truffle oil & manchego

\$18

Add cauliflower crust \$2

All pizzas are prepared in the same pizza oven

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*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items, our kitchen is not gluten-free.



DRINKS

SIGNATURE COCKTAILS		WINE		GLASS	BOTTLE
TASTY GREEN Vodka, Lime, Cane Sugar, Cucumber, Basil	\$13	REDS	Ravel & Stitch Cabernet Sauvignon, Central Coast, 2018	\$12	\$48
PUTTERY OLD FASHIONED Rye Whiskey, Bitters, Orange Oils	\$13		Austin Hope Winery Cabernet Sauvignon, Paso Robles, NV	\$14	\$50
NICE ISLAND SPICE Gin, Cherry, Hibiscus, Island Spices, Lime	\$13		J Lohr Red Blend, California, 2018	\$12	\$48
BBQ ON A SATURDAY NIGHT Bourbon, Honey, Smoked Peach, Lemon, Peach Bitters, Angostura Bitters	\$13		Landmark Vineyards Pinot Noir, Russian River, 2016	\$13	\$49
MEAN MACHINE Gin, Orgeat, Midori, Lime, Cane Sugar, Mint	\$13	WHITES & ROSÉ	Landmark Vineyards Chardonnay, Sonoma, 2018	\$13	\$49
MARGARITA STANDOFF Blanco Tequila, Orange Curacao, Ancho Chili, Pineapple, Lime	\$13		Domaine de Bernier Chardonnay, Loire Valley, NV	\$13	\$49
AUGUSTA SUNSET Vodka, Aperol, Lemon Cordial	\$13		Stone Leigh Sauvignon Blanc, New Zealand 2020	\$12	\$45
THE MARK OF CINCORO Cincoro Reposado Tequila, Dry Sack Sherry, Demerara, Orange & Angostura Bitters, Grapefruit Oils	\$18		August Kessler Riesling, Germany, 2019	\$12	\$48
CLASSIC COCKTAILS			SPARKLING	Oyster Bay Pinot Gris, New Zealand, 2020	\$9
		Fleurs de Prairie Rosé, Languedoc, NV		\$13	\$57
		Moët Imperial Brut		\$22	\$145
		Moët Imperial Rosé		\$25	\$150
		Chandon Brut		\$12	\$50
		Chandon Rosé		\$12	\$55
ZERO PROOF COCKTAILS		DRAFTS	Gruet Brut	\$12	\$48
			Gruet Rosé	\$12	\$48
			Bud Light		\$6
			Golden Road, Mango Cart, Wheat Ale		\$6
			Sierra Nevada, Sunny Little Thing, Citrus Wheat Ale		\$8
			The Olde Mecklenburg Brewery, Copper, Amber Ale		\$8
			Legion, Juicy Jay, Hazy IPA		\$8
			Sycamore, Mountain Candy, IPA		\$8
		Wicked Weed, Pernicious, IPA		\$8.50	
		Voodoo Ranger		\$8	
		BOTTLES & CANS	Budweiser		\$5
			Bud Light		\$5
			Modelo		\$6
			Miller Lite		\$5
Coors Light			\$5		
Michelob Ultra			\$5		
SELTZERS & CIDERS	Sycamore, Southern Girl, Blonde Ale		\$8		
	Sierra Nevada Hazy Little Thing		\$7		
	Twisted Tea		\$6		
	Suffolk Punch, Blue Daisy, Pilsner		\$7		
	Victory Brewing, Sour Monkey, Sour Tripel		\$8		
	Bells, Two Hearted IPA		\$7		
	Stella		\$6		
	Topo Chico, Seltzer		\$7		
White Claw, Seltzer		\$7			
Truly, Seltzer		\$7			
Angry Orchard, Cider		\$8			
Athletic, Run Wild, Non-Alcoholic IPA		\$6			
PUTTERY GINGER BEER House-pressed Ginger, Lime, Soda, Mint	\$6				
WATERMELON AGUA FRESCA Watermelon, Honey, Lemon, Soda	\$6				
SPICED COLA SODA House-made Cola, Clove, Cinnamon, Soda	\$6				
ORGEAT LEMONADE Orgeat, Lemon, Mint, Soda	\$6				

Must be 21 or over to purchase and consume alcohol.

