

		MENU	
APPETIZERS		PIZZAS Add cauliflower crust \$2 All pizzas are prepared in the same oven	
CHARCUTERIE BOARD Three each seasonal meats and cheeses, olives, grilled asparagus, salted pecans, roasted garlic jam & toasted artisan bread	\$23	CLASSIC MARGHERITA San Marzano tomatoes, fresh mozzarella, pecorino, manchego & basil	\$16
HOUSE CUT FRIES Served with Sriracha ketchup & horseradish mustard-aioli	\$8	MEATBALL San Marzano tomatoes, mozzarella, caramelized onions, pecorino & manchego	\$18
EDAMAME Sea salt (\$8) or angry butter (\$9)	\$8 \$9		
POTATO FLAUTAS Lettuce, pico de gallo, queso fresco, salsa verde, poblana crema, cilantro	\$13	SPICY HAWAIIAN San Marzano tomatoes, mozzarella, spicy capicola, roasted pineapple, caramelized red onions, jalapeño & pecorino	\$17
* TUNA STACK Marinated ahi tuna, seasoned avocado, crispy sushi rice, mango cucumber pico, herb mango soy glaze, togarashi rice chips	\$17	SAUSAGE & HOT HONEY Ricotta, mozzarella, spicy soppressata, sausage, pecorino & hot honey	\$17
BEEF SLIDERS Locally sourced beef, lettuce, tomato, pickle, white cheddar, applewood smoked bacon & horseradish mustard-aioli	\$12	MASCARPONE & MUSHROOM Mascarpone cream sauce, cremini mushrooms, arugula, pecorino, truffle oil & manchego	\$18
LAMB SLIDERS Harissa spiced lamb, arugula, shaved red onion, heirloom grape tomatoes, citrus vinaigrette & Greek sauce	\$13	ENTREES	
FIRE SHRIMP Cajun butter, tomato, toasted artisan bread & green onions	\$15	PASTA PRIMAVERA Linguine pasta, squash, zucchini, cremini mushrooms, tomatoes, marinara, manchego, basil, sea salt, pepper, fontina garlic bread Add Chicken* \$7 Add Shrimp \$9	\$16
* ANCHO WINGS Oven roasted ancho chicken wings tossed in buffalo sauce, carrots, celery, ranch	\$16	DOUBLE SMASHBURGER WITH FRENCH FRIES Double smash patty, house sauce, lettuce, pickle, tomatoes, French fries, Sriracha ketchup	\$17
BURRATA STRAWBERRY BALSAMIC BASIL Hot honey, burrata, strawberry balsamic, basil, lemon zest and toasted artisan bread	\$15	BBQ BACON SMASHBURGER Double smash patty, bbq sauce, bacon, cheddar cheese, lettuce, pickle, tomatoes, French fries, Sriracha ketchup	\$18
VEGGIE CEVICHE Crispy quinoa, cucumber, asparagus, broccolini, mushrooms, red bell peppers, lemongrass soy glaze, fried basil	\$15	* AHI POKE BOWL Ahi tuna, sushi rice, mangos, kiwi, Granny Smith apple, edamame, cucumber, radishes, yuzu soy glaze, green onions, sesame seeds	\$18
* TUNA TATAKI Seared Tuna, yuzu ponzu, ginger, Fresno peppers, micro cilantro	\$15	* FRIED CHICKEN SANDWICH WITH FRENCH FRIES Buttermilk chicken, slaw, garlic aioli, potato bun, Sriracha ketchup	\$17
SALADS		MEATBALL SUB San marzano tomatoes, mozzarella, manchego, giardiniera relish, cracked black pepper, hoagie roll served with potato chips	\$17
CHOP SALAD Romaine, artichokes, pepperoncinis, heirloom tomatoes, avocado, red onions, sherry-mustard vinaigrette & manchego	\$14		
GREEN GODDESS COBB SALAD Chicken, hard boiled eggs, tomatoes, red onion, avocado, bacon, green goddess dressing	\$14		
Add Protein Chicken* \$7 Soy glazed blackened ahi* or sautéed shrimp \$9			

*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
		REDS	RAVEL & STITCH Cabernet Sauvignon, Central Coast, 2018	\$12	\$48
AUSTIN HOPE WINERY Cabernet Sauvignon, Paso Robles, NV	\$14		\$50		
J LOHR Red Blend, California, 2018	\$12		\$48		
LANDMARK VINEYARDS Pinot Noir, Russian River, 2016	\$13		\$49		
WHITES & ROSÉ	LANDMARK VINEYARDS Chardonnay, Sonoma, 2018	\$13	\$49		
	DOMAINE DE BERNIER Chardonnay, Loire Valley, NV	\$13	\$49		
	STONE LEIGH Sauvignon Blanc, New Zealand 2020	\$12	\$45		
	MCPHERSON CELLARS Viognier, Texas, NV	\$12	\$45		
	AUGUST KESSLER Riesling, Germany, 2019	\$12	\$48		
	OYSTER BAY Pinot Gris, New Zealand, 2020	\$9	\$45		
	FLEURS DE PRAIRIE Rose, Languedoc, NV	\$13	\$57		
	SPARKLING				
MOËT IMPERIAL Brut		\$22	\$145		
MOËT IMPERIAL Rosé		\$25	\$150		
CHANDON Brut		\$12	\$50		
CHANDON Rosé		\$12	\$55		
GRUET Brut		\$12	\$48		
GRUET Rosé		\$12	\$48		
CLASSIC COCKTAILS		BEER, CIDER & SELTZER			
		DRAFTS	BUD LIGHT	\$6	
GOLDEN ROAD MANGO CART Wheat Ale	\$6				
SIERRA NEVADA SUNNY LITTLE THING Wheat Ale	\$8				
OLDE MECKLENBURG BREWERY COPPER Amber Ale	\$8				
LEGION JUICY JAY Hazy IPA	\$8				
SYCAMORE MOUNTAIN CANDY IPA	\$8				
WICKED WEED PERNICIOUS IPA	\$8.5				
WICKED WEED QUEENS CRUSHER Hazy IPA	\$8				
BOTTLES & CANS	BUDWEISER	\$5			
	BUD LIGHT	\$5			
	MODELO	\$6			
	MILLER LITE	\$5			
	COORS LIGHT	\$5			
	MICHELOB ULTRA	\$5			
	MODELO ORO	\$6			
	SYCAMORE SOUTHERN GIRL Blonde Ale	\$8			
	SUFFOLK PUNCH BLUE DAISY Pilsner	\$7			
	VICTORY BREWING SOUR MONKEY Tripel	\$8			
	BELLS, TWO HEARTED IPA	\$7			
	WICKED WEED WATERMELON DRAGONFRUIT BURST	\$6			
	STELLA ARTOIS	\$6			
	SELTZERS & CIDERS	TOPO CHICO Seltzer	\$7		
WHITE CLAW Seltzer		\$7			
TRULY Seltzer		\$7			
CHERRY BOBBIN TROLLS-RED CLAY Cider		\$8			
AMC SOUTHERN APPLE Cider		\$8			
ZERO PROOF COCKTAILS					
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				