

Shareables

- Charcuterie board** 23
Three seasonal meats and three cheeses, marinated olives, grilled asparagus, salted pecans, roasted garlic jam, toasted artisan bread
- Burrata Strawberry Balsamic Basil v** 15
Hot honey, burrata, strawberry balsamic, basil, lemon zest, toasted artisan bread
- *Tropical Ceviche** 15
Citrus marinated mahi mahi, mango, pineapple, onion, cucumber, red bell peppers, tomatoes, cilantro, tortilla chips
- *Tuna Stack** 17
Marinated ahi tuna, seasoned avocado, crispy sushi rice, mango cucumber pico, mango soy glaze, togarashi rice chips
- Fire Shrimp** 16
Cajun butter, tomato, micro cilantro, toasted artisan bread
- Sriracha Honey BBQ Chicken Wings** 17
Oven roasted chicken wings, sriracha honey BBQ sauce, carrots sticks, ranch
- Filet Mignon Sliders** 22
Beef tenderloin, caramelized onions, gruyere cheese, black pepper truffle aioli
- House Cut Fries v** 10
Served with sriracha ketchup, horseradish mustard-aioli
- Veggie Tostadas v** 15
Impossible meat, mushrooms, peppers & onions, tomatillo salsa, fried wheat tortillas, shredded lettuce, poblano chili aioli, pico de gallo, pecorino cheese
- Chips & Dips VEGAN** 10
Tortilla chips, served with salsa roja, guacamole

Pizzas

- Classic Margherita v** 19
San Marzano tomatoes, fresh mozzarella, pecorino, manchego, basil
- Mascarpone & Mushroom v** 19
Mascarpone cream sauce, cremini mushrooms, arugula, pecorino, truffle oil, manchego
- Spicy Hawaiian** 19
San Marzano tomatoes, mozzarella, roasted pineapple, spicy capicola, caramelized red onions, jalapeno, pecorino
- Sausage & Hot Honey** 19
Ricotta, mozzarella, spicy soppressata, sausage, pecorino, hot honey
- BBQ Chicken** 19
Southern style BBQ sauce, roasted chicken, mozzarella, pecorino, roasted corn, red onions, cilantro
- add cauliflower crust** 2
all pizzas are prepared in the same oven

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Vegetarian v / Vegan VEGAN

Certain menu items can be made vegan. Please ask your server for details and notify them of any allergies or dietary restrictions. *These items may be served raw or undercooked.

Salads

- Green Goddess Cobb Salad** 16
Chicken, hard boiled eggs, tomatoes, blue cheese, avocado, bacon, green goddess dressing
- Iceberg Wedge** 14
Iceberg lettuce, roasted tomato confit, fiery corn relish, applewood smoked bacon, gorgonzola aioli
- *Poke Bowl** 18
Marinated ahi tuna, sushi rice, wakame, edamame, cucumber, red onion, avocado, carrots, soy glaze, green onion, sesame seeds
- add protein**
chicken 7, shrimp 9

Signature Dishes

- Steak Frites** 32
Pepper seared flat iron, cognac peppercorn sauce, served with house cut fries
- Sriracha Honey BBQ Pork Tenderloin** 24
Seared pork tenderloin, sriracha honey BBQ sauce, ginger rice, balsamic brussels sprouts
- Miso Salmon** 18
Marinated miso salmon, apple slaw, ginger rice, balsamic brussels sprouts
- Creamy Cajun Alfredo** 22
Grilled chicken or sautéed shrimp, cajun alfredo, manchego, cracked black pepper, penne pasta

Handhelds

- Double Smash Burger** 18
Double smash patty, house sauce, lettuce, tomato, american cheese, pickle, house cut fries, sriracha ketchup
add guacamole 2, bacon 2, caramelized onions 2
- BBQ Bacon Smash Burger** 19
Double smash patty, BBQ sauce, bacon, cheddar cheese, lettuce, pickle, tomatoes, house cut fries, sriracha ketchup
add guacamole 2, caramelized onions 2
- Fried Chicken Sandwich** 19
Buttermilk seasoned fried chicken, slaw, garlic aioli, house cut fries, sriracha ketchup
add guacamole 2, cheddar cheese 2

Dessert

- Mini Jars v** (one) for 7, (three) for 17
• Double chocolate brownie • Berries & cream
• Key lime cake • Strawberry shortcake
- Bourbon Bread Pudding v** 8
Bread pudding topped with vanilla bean ice cream, pecan crumbles, bourbon glaze
- Smores Skillet v** 10
Marshmallow fluff, marshmallow, nutella, semi-sweet chocolate, graham cracker crust, chocolate sauce
- Banana Foster's Taca-nadas v** 10
Fried empanada taco shell, cinnamon sugar, brown sugar, bananas, whipped cream, caramel sauce, candied pecans

Signature Cocktails

Puttery Old Fashioned	15
Rye whiskey, bitters, orange oils	
Margarita Standoff	15
Blanco tequila, ancho chili, pineapple lime	
BBQ on a Saturday Night	14
Bourbon, honey, smoked peach, lemon, Angostura Bitters	
Tasty Green	14
Vodka, lime cordial, cucumber, basil	
Good Sound & Beach Bound	15
Rum, lime cordial, coconut crème, Angostura Bitters	
Augusta Sunset	14
Vodka, Aperol, lemon cordial	
Return of the Serpent	15
Blanco Tequila, pineapple, poblano, cilantro, lime	
London Calling	15
London Dry Gin, bergamot, earl grey, absinthe, lemon	
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The Mark of Cincoro	19
Cincoro Reposado Tequila, Benedictine, orange bitters and Angostura Bitters	

Beer & Seltzer

Drafts

Blake's Seasonal	8
Modelo Especial Mexican Lager	6
Blue Moon Belgium Wheat	6
Yuengling	6
Southern Tier 2X IPA	8
East End IPA	8
Great Lakes Dortmunder Gold	8
Sam Adams Seasonal	8
New Trail Broken Heels	8

Bottles & Cans

White Claw Rotating	7
Budweiser	6
IC Light	6
Miller Lite	6
Athletic Brewing	6
Wyndridge Cranberry Cider	7
East End Hefe Weizen	7
Corona	6
Troegs DreamWeaver	6
Michelob Ultra	6

Other

Acqua Panna Spring Water	6
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Wine Glass/Bottle

Red Wine 14/56

Mark West
Pinot Noir

J. Lohr Seven Oaks
Cabernet Sauvignon

White Wine 14/56

Joel Gott
Pinot Grigio

Kendal Jackson
Chardonnay

Sparkling Wine 14/56

Lemarco
Prosecco

Chandon
Rosé

Zero-Proof Cocktails \$6

Puttery Ginger Beer
House-pressed ginger, lime, soda, mint

Blackberry Mint Cooler
Fresh blackberry, mint, citrus, soda

Spicy Piña Rickey
Pineapple, lime, habanero, soda

