



## → HAPPY HOUR & DINNER

### Beet Salad \$9

Mixed greens tossed with pickled beets, in a sherry vinaigrette, topped with goat cheese and mandarin oranges, finished with walnuts

### Caesar Salad \$8

Chopped hearts of romaine tossed in our house Caesar dressing, topped with shaved pecorino

### Blackened Chicken Salad \$10

Blackened Chicken served on a bed of spring mix, cherry tomatoes, shaved carrots, and pecans

### Chefs Daily Soup \$5

Chefs' choice of daily ingredients to make seasonal soups

### House made Guac and Salsa \$9

Fresh guac, topped with house salsa, and a side of tortilla chips

### Calamari \$13

Fried Calamari with veggies, served with a sweet and smoky chipotle aioli

### Beef Carpaccio \$12

Beef tenderloin thinly sliced, with parmesan cheese, truffle oil, arugula, topped with a slice of lemon

### House Brussels \$12

Daily fresh brussels, salt and peppered, sautéed with pancetta, shallots, red grapes, and ginger, then topped with a sweet balsamic reduction

### Cauliflower \$9

Roasted cauliflower, tossed with sliced dates, pistachios, mint, chipotle sauce, finished with fresh dill

### Meat & Cheese Board \$15

A great combination of chef's choice locally sourced meats and cheeses. Served with whole grain mustard, nuts, and fruit

### Smoke House Burger \$12

Grilled beef patty, topped with cheddar cheese, house sauce, sliced mushrooms, bacon, served on a warm brioche bun

### Traditional \$11

Grilled beef patty, topped with lettuce, tomato, onion, and pickles, served on a warm brioche bun

### Pulled Pork Sandwich \$10

Pulled pork tossed in our house BBQ sauce topped with honey mustard, served with Slaw

### Blackened Chicken Sandwich \$10

Served with arugula, onions, tomatoes, and sweet smoky aioli

### Veggie Burger \$12

Beyond meat burger with avocado, spinach, onion, tomatoes, and honey mustard

### Chicken Wings \$10

Deep fried chicken wings, served with our house strawberry habanero glaze and ranch dipping sauce