



## starters

**Hummus Plate / \$17**  
with vegetables and pita bread

**Mediterranean Plate / \$22**  
hummus, feta, cured meats,  
olives, with veggies & pita

**Charcuterie Boards**  
assorted cheeses, cured meats,  
olives, nuts & bread

**Half Plate / \$23**

**Full Plate / \$40**

add chipotle blueberry compote +\$3

**Hush Puppies / \$13**  
deep fried cornmeal batter with a kick,  
served with sweet butter

**French Onion Fries / \$13**  
crispy potato fries topped with mozzarella  
& caramelized onion gravy

**Calamari / \$16**  
crispy fried calamari with Aleppo  
seasoning served with raspberry chipotle sauce

Wings / \$18  
1 lb. of chicken wings

Smokehouse Red BBQ	Chili Lime Dry Rub
Carolina BBQ	Mango Habanero
Coffee Dry Rub	Honey Hoisin

## quesadillas

**Chicken / \$15**  
seasoned chicken, cheddar cheese, tomato and  
onion with blueberry chipotle sauce

**Veggie / \$16**  
spinach, mushroom, asparagus, onion & tomato

**Shrimp / \$16**  
sauteed shrimp with cheddar, onion & BBQ

## salads

**Grilled Caesar / \$13**  
charred head of romaine lettuce  
with Caesar dressing and balsamic drizzle

**Mixed Greens / \$13**  
mixed greens in our signature oil and vinegar combo

**Wedge Salad w/Fried Chicken / \$16**  
crispy Iceberg, cherry tomato, crumbled bacon  
& creamy blue cheese topped with crispy fried chicken

add chicken + \$4  
add steak +\$6  
add shrimp +\$6

## hand held

served with fries or side mixed greens salad

**Carolina-Style Pulled Pork Sandwich / \$17**  
marinated, slow roasted pork & choice of  
American, Swiss, brie, mozzarella or cheddar cheese

**Classic Burger / \$14**  
lettuce, tomato and onion & choice of  
American, Swiss, brie, mozzarella or cheddar cheese

**French Onion Burger / \$15**  
melty mozzarella & caramelized onion gravy

**Home-Style Fried Chicken Sandwich / \$15**  
seasoned deep-fried chicken with lettuce, tomato,  
pickle relish & basil ranch

**Spicy Chicken Roaster Sandwich / \$16**  
chicken thigh roasted with spicy onion & pepper mix  
topped w/melted pepper jack & lettuce)

**Shrimp Cake Sandwich / \$17**  
pan-fried with lettuce,  
tomato and onion & basil tartar

**Herbed Tomato & Collard / \$15**  
peach & adobo seasoned mayo, sauteed  
collards & tomato topped with fresh herbs

**Hot Brown Sandwich / \$17**  
roasted turkey, tomato, creamy mornay sauce  
topped w/ crispy bacon)

**Spinach & Artichoke Panini / \$16**  
with Mozzarella

**Steak & Onion Panini / \$17**  
marinated steak, raw onion, dill horseradish sauce

## entrees

**Bone-In Beef Ribs**  
slow-roasted tossed in Smokehouse Red BBQ  
& served with fries  
½ Rack \$18 / Full \$25

**Creamy Orzo / \$18**  
served with asparagus, mushroom & onion

**Shrimp & Grits / \$19**  
sauteéd shrimp tossed with  
H&P hot sauce served over creamy grits

**Fried Chicken & Grits / \$17**  
deep fried chicken thighs seasoned with jerk dry rub  
served over creamy grits

Please alert staff of any food allergies.  
Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness.  
 Vegetarian option



*Pennsylvania craft spirits, wine and beer*

*cocktails*

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**Ultraviolet Gin & Tonic / \$12**  
American Dry Gin infused  
with butterfly pea flower

**The Fuzzy Martini / \$15**  
lavender vodka, lemon juice,  
housemade rosemary syrup, creme de violette

**Smokey Rose / \$15**  
bourbon, housemade rosemary syrup,  
bitters, rosemary smoked glass

**Apple Cinnamule / \$12**  
apple cider, vodka topped with ginger beer

**Cuppa Mittens / \$10**  
Hot black tea, spiced rum,  
sweet vermouth and honey

**Seasonally Spiced Margarita / \$12**  
Ask for current flavors

**Espresso Martini / \$15**  
ask about our flavor varieties!

*flavor it up*

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Add a flavored liqueur or simple  
syrup to any house drink

**Margarita / \$12      Mojito / \$12**

**Vodka or Gin Club or Tonic**  
House \$10 / Premium \$13

*flavor availability may vary*

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*wines*

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**WHITES**

**Traminette / \$12 / \$28**  
*Wycombe Vineyards*

**Pinot Grigio / \$12 / \$28**

**Dry Riesling / \$12 / \$28**  
*Wycombe Vineyards*

**Chardonnay / \$12 / \$28**  
*Wycombe Vineyards*

**Naked Chardonnay / \$12 / \$28**  
*Wycombe Vineyards*

**RED**

**Pinot Noir / \$14 / \$32**  
*Presque Isle Vineyards*

**Chambourcin / \$12 / \$30**  
*Wycombe Vineyards*

**Cabernet Sauvignon / \$13 / \$30**  
*Wycombe Vineyards*

**Smokehouse Red / \$13 / \$30**  
*Wycombe Vineyards*

**SWEET**

**Moscato / \$12 / \$23**  
*Mazza Vineyards*

**The Perfect Rosé / \$12 / \$30**  
*Mazza Vineyards*

**PORT (3 oz pour)**  
**Zinfandel Port / \$12**  
**Ruby Port / \$10**

**SPARKLING**

**The Perfect Bubbly / \$12 / \$30**  
*Mazza Vineyards*

**Rosécco / \$12 / \$30**  
*Presque Isle*

*beer & seltzers*

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*Please ask your server for draught, cans  
and bottle options. N/A options available.*