

Appetizers

Buffalo Chicken Potato Skins

Buffalo chicken, cheddar, bacon, scallion and tomato with a ranch drizzle.

\$11

Fried Pickles

Cornmeal breaded and served with a sweet and tangy sauce.

\$8

Black Bean Hummus

Traditional hummus infused with black beans, corn, lime, cilantro, cumin and jalapeno. Served with warm naan bread. Vegetarian and gluten free.

\$8

Wings

8 Wings tossed in your choice of house made buffalo, Asian, BBQ, or garlic parmesan sauces.

\$12

Bleu cheese or ranch and celery \$1.50

Garlic Mashed Potato Pizza

9" Pizza with garlic mashed potato, cheese, bacon, scallion and sour cream.

\$10

Soups and Salads

Chili

Cup- \$3 Bowl- \$5

Soup du Jour

Cup- \$3 Bowl-\$5

House Salad

Mixed Greens, grape tomato, cucumber and shredded carrot. Served with your choice of dressing.

\$6

Wedge Salad

Crispy bacon, tomato, bleu cheese crumbles, creamy bleu cheese dressing and a drizzle of our house made cippolini balsamic.

\$7

IPA Caesar

Romaine lettuce tossed with an India Pale Ale Caesar dressing, croutons, tomato and freshly shredded parmesan.

\$8

Tuscano

Mixed greens with kalamata olive, artichoke, sun dried tomato, red peppers, fresh shredded parmesan and toasted pine nut tossed in a roasted lemon vinaigrette.

\$11

Autumn Salad

Mixed greens with granny smith apples, raisins, white cheddar, cinnamon croutons and candied almonds tossed in a maple vinaigrette.

\$10

Add Chicken to any salad- \$4

Add Salmon to any salad- \$6

Dressings— House cabernet herbed Italian, ranch, bleu cheese, honey mustard, cippolini balsamic, French, or raspberry vinaigrette.