

SHARE & SHARE ALIKE

GF EAST END WINGS \$12
Brined, dry rubbed and wood-fire grilled with our creamy blue cheese or homemade ranch

CRAB CAKES \$15
Fresh jumbo lump crab, arugula, cous cous & pickled onion salad, garlic oil, lime compound butter

*** OYSTERS** \$15 \$30
ROCKEFELLER
Collard greens, bacon, cream, grilled lemon

CALAMARI \$13
Lightly breaded and fried, house marinara, blue cheese tzatziki, feta

FRIED GREEN TOMATOES \$8
Herbed goat cheese, pico de gallo

GF PORK FONDUE \$10
Cream cheese, queso, brie, Blowin Smoke smoked pork, bacon, choroizo, pork rinds

CRISPY LOBSTER TAIL \$14
Skewered and tempura fried, jicama slaw, blue cheese tzatziki, spicy honey mustard

WAFFLE CHIPS \$6
Crispy waffle chips, truffle-balsamic, grated parmesan

THE DAILY DOUBLE
\$10 FOR YOUR CHOICE OF 2 ITEMS MARKED *

ASK YOUR SERVER ABOUT OUR COPPER PLATE SPECIAL! \$10



LUNCH

SANDWICHES

++ALL SANDWICHES SERVED WITH SEASONED FINGERLING FRIES. SUBSTITUTE A SMALL SALAD FOR \$2

*** THE ENTELMAN** \$12
Savannah River Farms beef and brisket burger, onion & ale ragout, smoked cheddar, lettuce, tomato, Baker's Pride sesame seed brioche bun

*** PRICE STREET PATTY** \$12
MELT
Grilled Entleman patty, smoked provolone, balsamic-tomato jam, toasted sourdough

GRILLED CHEESE* \$9
Baker's Pride sourdough, Sweet Grass Dairy Greenhill, smoked cheddar, Capital Bee Co. honeycomb, honey crisp apple

WOOD-FIRED CHICKEN . . . \$12
SANDWICH
Maple-dijon glazed chicken breast, Bootleg Farms Gruyere cheese, Applewood smoked bacon, lettuce, tomato, Baker's Pride poppy seed brioche

*** GRILLED SALMON** \$11
REUBEN
Swiss cheese, stout-infused sauerkraut, toasted house rye

*** ASIAN FLANK STEAK*** \$12
Flank, romaine, red onion, wasabi & siracha mayo, house-made teriyaki and wasabi-soy glaze, baguette

CHICKEN SALAD* \$10
Baker's Pride sourdough, roasted chicken breast, cranberries & toasted almonds

*** EAST END GRILLED** \$11
TUNA MELT*
Sushi-grade tuna, swiss cheese, caramelized onion, toasted rye

HEIRLOOM TOMATO* \$8
Spinach, cracked pepper, herbed aji-pepper aioli, sourdough

GF FISH TACOS DU JOUR* . . . \$10
Ask your server for details

SOUPS & SALADS

ADD GRILLED CHICKEN, SALMON, GRILLED SHRIMP OR CHICKEN SALAD FOR \$5 OR CRAB CAKE FOR \$7

NEIL'S FRENCH ONION \$5
SOUP*
Traditional, house-cROUTONS, smoked provolone

SOUP DU JOUR* \$5
Ask your server for details

HOUSE SALAD* \$10
Fresh greens, red onions, tomato, bacon, croutons, creamy house dressing

CAESAR* \$10
Romaine hearts, house-made croutons, pecorino romano, cracked pepper

GF SPINACH & RASPBERRY* \$10
Red onion, almond-crust brie, fig vinaigrette

GF JICAMA & \$10
WATERMELON*
Mixed greens, toasted almonds, Bootleg Farms feta, sherry vinaigrette

GF BLACKENED SALMON . . . \$12
Spring mix, roasted red peppers, tomatoes, feta, basil-lemon vinaigrette

ON THE SIDE

GF SWEET POTATO, BACON . . \$6
& BRUSSELS SPROUT HASH

GF QUINOA SALAD \$4

GF FINGERLING FRIES \$4

GF EEP POTATO SALAD \$5

GF SMALL SALAD OF CHOICE \$5

PLEASE SHARE YOUR EXPERIENCE WITH US ON FACEBOOK, GOOGLE, YELP AND TRIPADVISOR!

* CONSUMING RAW OR UNDER-COOKED MEAT, SEAFOOD, OR EGG PRODUCTS CAN INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

GF MENU ITEMS ARE GLUTEN-FREE. WE DO NOT HAVE A DEDICATED GF FRYER.