

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

GF GRILLED \$14
BACON-WRAPPED SHRIMP
Brussels sprout and jicama slaw, house BBQ

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

*** OYSTERS. \$15/5 \$30/10**
ROCKEFELLER
Collard greens, bacon, cream, grilled lemon

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

GF PORK FONDUE \$10
Cream cheese, queso, brie, Blowin' Smoke smoked pork, bacon, Savannah River Farms chorizo, pork rinds

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

FLATBREADS AND MORE...

CAPRESE. \$12
Marinara, fresh mozzarella, kale pesto, heirloom cherry tomatoes, balsamic, evoo

GRILLED CHICKEN \$12

CAESAR
Roasted garlic paste, fresh mozzarella, romaine, homemade Caesar dressing, parmesan

SPICY FLANK & BLUE. \$14
Marinara, marinated flank steak, crumbled blue, house BBQ, red onion, fresh mozzarella, truffled brussels sprout chips

GRILLED SHRIMP. \$13
& VEGGIE QUESADILLA
Caramelized onions, roasted mushrooms, spinach, roasted red pepper, provolone, smoked cheddar, sun-dried tomato wrap

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

SPINACH CREPES. \$12
Roasted veggie ratatouille, dressed greens, roasted garlic paste



SANDWICHES

++ALL SANDWICHES SERVED WITH SEASONED FINGERLING FRIES.

SUBSTITUTE A SMALL SALAD FOR \$2

*** THE ENTELMAN \$12**
Beef and brisket burger, onion & ale ragout, smoked cheddar, lettuce, tomato, sesame seed brioche bun

BRUNCH BISCUIT \$12
Homemade buttermilk biscuit, pickle-brined fried chicken breast, candied bacon, smoked cheddar, egg, sriracha aioli

GRILLED CHEESE \$9
Sourdough, brie, smoked cheddar, Capital Bee Co. honey, honey crisp apple

WOOD-FIRED CHICKEN... \$12
SANDWICH
Chicken breast, Applewood smoked bacon, Swiss cheese, maple-dijon mustard, lettuce, tomato, poppy seed brioche

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

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

CHICKEN SALAD. \$10
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

CHICKEN, BACON, \$12
CHEDDAR WRAP
Homemade ranch, romaine, heirloom cherry tomatoes, red onion, grilled sun-dried tomato wrap

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 GRILLED PEACH AND . . . \$10
ARUGULA
Herbed goat cheese, spiced pecans, lemon and olive oil, Capital Bee honey

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

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

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

GF ROMAINE WEDGE \$10
Heirloom cherry tomatoes, crumbled blue, candied bacon, spiced pecans, creamy cucumber-blue cheese, balsamic

ALA CARTE \$6 EACH

GF SWEET POTATO, BACON & BRUSSELS SPROUT HASH

GF QUINOA SALAD

GF FINGERLING FRIES

GF CURRIED SWEET POTATO SALAD

GF SMALL SALAD OF CHOICE

**THE DAILY DOUBLE
\$10 - CHOOSE 1/2 OF
A SANDWICH WITH A
SMALL SALAD OR
SOUP (SOME
EXCLUSIONS APPLY)**

* 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.