

SHAREABLES

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

BBQ SHRIMP SKEWER \$14
Grilled skewer of bacon-wrapped shrimp, Brussels sprouts and jicama slaw, house BBQ

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

FROMAGE BOARD \$16
Selection of local cheeses with accoutrements

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

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

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

CAPRESE \$12
Rustic flatbread with marinara, fresh mozzarella, kale pesto, heirloom tomatoes, balsamic and olive oil

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

SANDWICHES

+ALL SANDWICHES SERVED WITH SEASONED FINGERLING FRIES.

SUBSTITUTE A SMALL SALAD FOR \$2

*** THE ENTELMAN \$12**
Beef and brisket burger, ale-stewed onions, smoked cheddar, lettuce, tomato, sesame seed brioche bun

ASIAN FLANK STEAK \$12
House teriyaki and wasabi-soy glaze, romaine, red onion, wasabi & sriracha mayo on a hoagie roll

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

HEIRLOOM TOMATO \$8
Spinach, cracked pepper, herbed aji-pepper aioli on white bread



DINNER

ENTRÉES

*** TUNA \$24**
Hazelnut-crust ed sushi-grade Ahi tuna, sweet potato & Brussels-sprouts hash, orange zest-jalapeno beurre blanc

*** FILET OSCAR \$28**
Wood-fire grilled filet of beef, Provision potatoes, asparagus, crab cake, béarnaise

*** SALMON \$18**
Horserraddish-crust ed salmon, Israeli couscous, grilled asparagus, maple-Dijon

CRÊPES \$12
Roasted veggie ratatouille, basil pesto, spinach, dressed greens, roasted garlic paste

*** VEGGIE FETTUCINI \$15**
*Heirloom cherry tomatoes, red onion, mushrooms, asparagus tips, parmesan cream
 Add grilled chicken or shrimp for \$5*

*** GRILLED PORK CHOP . . . \$24**
Bone-in pork chop, 5-cheese mac & cheese, balsamic-grilled veggies, maple demi-glaze

CRAB CAKES \$22
Fresh jumbo lump crab with succotash of corn, lima beans, bacon and roasted red pepper and fingerling potatoes

FRIED CHICKEN \$17
Crispy chicken breast over roasted garlic mashed potatoes and collard greens with roasted tomato gravy

SHRIMP & GRITS \$18
Jumbo shrimp with roasted tomato, red pepper, caramelized onion and bacon in a white wine butter sauce over smoked cheddar grits

SOUPS & SALADS

ADD CHICKEN, SALMON, SHRIMP \$5, CRAB CAKE \$7

FRENCH ONION \$4/\$6
Neil's traditional take, house-cROUTONS, smoked provolone

SOUP DU JOUR \$4/\$6

HOUSE SALAD \$12
Fresh greens, red onions, tomato, bacon, blue cheese, croutons, creamy house dressing

CAESAR \$12
Romaine hearts, house-made croutons, pecorino romano, cracked pepper

SPINACH & RASPBERRY . . . \$12
Red onion, almond-crust ed brie, fig vinaigrette

BLACKENED SALMON \$15
Spring mix, roasted red peppers, tomatoes, feta, basil-lemon vinaigrette

JICAMA & WATERMELON \$12
Mixed greens, toasted almonds, feta, sherry vinaigrette

PEACH & ARUGULA \$12
Grilled peaches, herbed goat cheese, spiced pecans, lemon and olive oil, Capital Bee honey

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

A LA CARTE

SWEET POTATO, BACON . . . \$4 & BRUSSELS SPROUTS HASH

BALSAMIC GRILLED \$4 VEGGIES

5-CHEESE MAC & \$4 CHEESE

GRILLED ASPARAGUS \$4
Lime compound butter

PROVISION POTATOES \$4

SUCCOTASH \$5

COLLARD GREENS \$4

ROASTED GARLIC \$4

MASHED POTATOES

SMALL SALAD OF CHOICE \$4

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