

SHAREABLES

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 & lime compound butter, arugula, cous cous & pickled onion salad, garlic oil

BBQ SHRIMP SKEWER \$14

Grilled skewer of bacon-wrapped shrimp, Brussels sprouts and jicama slaw, house BBQ

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

WAFFLE CHIPS \$6

Crispy waffle chips, truffle-balsamic, grated parmesan

FLATBREADS AND MORE

CAPRESE \$12

Rustic flatbread with marinara, fresh mozzarella, kale pesto, heirloom tomatoes, balsamic and olive oil

CHICKEN CAESAR \$12

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

QUESADILLA \$13

Grilled shrimp and caramelized onions, roasted red pepper and mushrooms, spinach, provolone, smoked cheddar, sun-dried tomato wrap

SHRIMP TACOS \$10

Buttermilk-battered and fried jumbo shrimp, mixed greens, pico de gallo with sweet chili cocktail sauce

CRÊPES \$12

Roasted veggie ratatouille, basil pesto, spinach, 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, ale-stewed onions, smoked cheddar, lettuce, tomato, sesame seed brioche bun

BRUNCH BISCUIT \$12

Homemade buttermilk biscuit, pickle-brined fried chicken breast, candied bacon-scrumbled eggs and smoked cheddar

GRILLED CHEESE \$9

Sourdough, brie, smoked cheddar, Capital Bee Co. honey, honey crisp apple

WOOD-FIRED CHICKEN . . . \$12

Chicken breast, Applewood smoked bacon, Swiss cheese, maple-dijon mustard, lettuce, tomato, poppy seed brioche

* SALMON REUBEN \$11

Swiss cheese, stout-infused sauerkraut, toasted house rye

* ASIAN FLANK STEAK \$12

House teriyaki and wasabi-soy glaze, romaine, red onion, wasabi & sriracha mayo on a hoagie roll

CHICKEN SALAD \$10

Sourdough, roasted chicken breast, cranberries & toasted almonds

* TUNA MELT \$11

Grilled sushi-grade tuna, swiss cheese, caramelized onion, toasted rye

HEIRLOOM TOMATO \$8

Spinach, cracked pepper, herbed aji-pepper aioli on white bread

CHICKEN WRAP \$12

Homemade ranch, bacon, cheddar, romaine, heirloom cherry tomatoes, red onion, grilled sun-dried tomato wrap

SOUPS & SALADS

ADD GRILLED CHICKEN, SALMON, SHRIMP OR CHICKEN SALAD \$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

PEACH & ARUGULA \$12

Grilled peaches, herbed goat cheese, spiced pecans, lemon and olive oil, Capital Bee honey

SPINACH & RASPBERRY . . . \$12

Red onion, almond-crusting brie, fig vinaigrette

JICAMA & WATERMELON \$12

Mixed greens, toasted almonds, feta, sherry vinaigrette

BLACKENED SALMON \$15

Spring mix, roasted red peppers, tomatoes, feta, basil-lemon vinaigrette

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

QUINOA SALAD \$3

FINGERLING FRIES \$3

SMALL SALAD OF CHOICE \$4

CHOOSE 2 FOR \$10 WHEN YOU MIX AND MATCH EITHER A SIDE SALAD, CUP OF SOUP OR A ½ OF ASIAN FLANK STEAK, GRILLED CHEESE, CHICKEN SALAD, TUNA MELT OR HEIRLOOM TOMATO

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