



LUNCH

Salads

Grilled Caesar Salad \$15.50

Grilled Romaine, Traditional Caesar Dressing, Cucumbers, Shaved Parmesan, Croutons, Grilled Lemon Wedge

Grilled Portobello Salad \$16.50

Marinated Grilled Portobello, Fire Roasted Bell Pepper, Red Onion, Arugula, Goat Cheese, Pickled Asparagus, Red Wine Vinaigrette, Toasted Almonds

House Salad - Half \$7 Full \$12

Fresh Greens, Shaved Vegetables, Choice of Dressing

Add Chicken or Shrimp to Salads \$9

Appetizers

Personal Charcuterie Board \$17

Meats, Cheese, Fruit, Compotes, Mustards, Crackers

Fried Brussel Sprouts \$11

Served with Bacon Jam

Shrimp Quesadilla \$16

Flour Tortilla, Sautéed Shrimp, Onions, Peppers, House Seasoning, Chipotle Crème, Avocado Crème, Cheddar & Provolone

Pulled Pork Sliders \$14

Toasted Slider Buns, Pulled Pork, Carolina BBQ, House Pickles, House Dijon

Soup Du Jour

Made in House
Ask your server for today's flavor
Cup \$7 Bowl \$11

Sandwiches

Fried Green Tomato B.L.T. \$14

Choice of Bread, Romaine Leaf, Cornmeal Battered Green Tomatoes, Thick Sliced Bacon, Tangy Remoulade

Helen Burger \$16

Locally Sourced Truly Beef, Romaine, Heirloom Tomato, Shaved Red Onion, Cheddar Cheese, Garlic Aioli, Brioche Bun

Bradford Brinton Burger \$17.50

Locally Sourced Truly Beef, Candied Bacon, Arugula, Heirloom Tomato, Shaved Red Onion, Provolone Cheese, House Dijon, Brioche Bun

Rachael Sandwich \$16

Choice of Bread, Roasted Turkey Breast, Creamy Coleslaw, Swiss, House Russian Dressing

All Sandwiches come with Fries or House Chips. Gluten free bread is available for a \$2 upcharge.

Entrees

Fish & Chips \$22

Wild Caught Alaskan Cod, House Chips, Tangy Remoulade, Coleslaw, Lemon Wedges

Chef's Special - Market Price

Daily Specials created by our team of Chefs

Desserts

Parfait Cup \$8 Bowl \$14

Vanilla-Honey Greek Yogurt, Fresh Berries, Berry Coulis, Gluten-Free Granola

Weekly Dessert Specials

Made in House, Ask Your Server

Consuming raw or undercooked meats, poultry, or seafood may increase your chance of foodborne illnesses



LUNCH

A La Carte

Bacon \$5
Chicken \$9
Shrimp \$9
House Chips \$5
Fries **Side** \$4.50 / **Whole** \$7
Fruit \$7.50
Choice of Dressing (Ranch, Red Wine
Vinaigrette, or Blue Cheese)
Side \$6 **Full** \$10

Drinks

Coffee (Bison Union) \$5
Iced Tea \$4
Soda \$3.50
Juice \$4
(Apple, Cranberry, Orange)

Domestic Beer \$6

Budweiser
Bud Light
Coors
Coors Light

Local Craft Beer \$7

Blacktooth *Hot Streak IPA*
Blacktooth *Saddle Bronc Brown*
Blacktooth *Bomber Mountain*
Blacktooth 307



Draft \$7.50



Luminous Seasonal
Ask your server for details

Full Bar Available

Ask your Server for Our Wine List