



starters & salads

hummus - house recipe | flatbread | vegetables | 10

fried mushrooms - beer batter | creamy horseradish sauce | 9

baked brie - pesto | fig jam | fruit | toasted crostini bread | 16

jumbo chicken wings - mild | hot | thai dyed | bourbon bbq | 8ct/12ct | 11/15

crab dip - jumbo lump crab | flatbread | 13

smoked salmon flatbread - creamy horseradish | roasted red pepper | goat cheese | balsamic reduction | spinach | 13
"we buy our fresh salmon whole, hand cut and smoked in house daily to assure highest quality"

kale - edamame | cranberry | goat cheese | cilantro vinaigrette | 12

wedge - steak | iceberg lettuce | tomatoes | red onion | bleu cheese crumbles | bacon | balsamic reduction | blue cheese dressing | 17

cobb - chicken | mix greens | bacon | corn | avocado | tomato | egg | blue cheese crumbles | 15

spa* - salmon | mix greens | kale | artichoke hearts | roasted red peppers | garbanzo beans | avocado | capers | 19

cali salad - chicken | spinach | strawberries | goat cheese | pecans | 15

dressings: cilantro honey vinaigrette, ranch, bleu cheese, honey dijon, basil vinaigrette

entrees

trout - grilled carolina trout | lemon cream sauce | sautéed zucchini | 19

fish and chips - fanatic red ale beer batter | fries | house made tartar | 18

 ahi tacos* - seared rare | kale | avocado | mango salsa | cilantro honey vinaigrette | one side | 19

filet* - center cut | sautéed brussels | 24 add crab cake | 8

salmon* - scottish salmon | sautéed brussels | 22

crab stuffed sea bass - sautéed zucchini | citrus cream sauce | 25

garden pork chop* - pork chop | mushrooms | tomato | spinach | goat cheese | wild rice | one side | 16

sautéed zucchini - chicken | zucchini noodles | garlic | cherry tomatoes | red bell pepper | parmesan cheese | 15

steak tacos - sautéed peppernata | goat cheese | house sauce | balsamic reduction | one side | 17

sides 4

sautéed zucchini
mac-n-cheese (add \$1)
braised kale
brussels (add \$1)
house onion rings

fries
cucumber & goat cheese salad
grilled corn succotash
duck fat tots
sweet fries

desserts 7

carrot cake - cream cheese icing

 panna cotta - pomegranate | honey | pistachio | milk crumbles | whipped cream

We take pride in preparing our food from scratch everyday. Featured dish will have limited availability. We are concerned for your well being, if you have allergies please alert us as not all ingredients are listed. We hope you enjoy your time with us.



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

burgers & sandwiches

served with one side

black bean burger - red pepper aioli | avocado | pico | 13

rooster cogburn - fried chicken breast | buffalo sauce | lettuce | tomato | pickle | onion | side of bleu cheese | 13

blackened fish - fresh fish of the day | pan seared | tomato | kale | tartar | 16

sliders* - 2 hand pattied burgers | sautéed onion | american cheese | pickle | mustard | 14

bacon cheeseburger* - bacon | american cheese | lettuce | tomato | pickle | onion | 14

rocco's pastrami* - pastrami | sunny side egg | swiss cheese | lettuce | tomato | 12

grilled chicken - avocado | pico | red pepper aioli | lettuce | tomato | 12

lunch choices

lunch served monday - saturday until 4:00pm

crab cake sliders - field greens | tartar | one side | 14

fish tacos - grilled fish | kale | pico | avocado | house sauce | one side | 12

steak tacos - sautéed peppernata | goat cheese | house sauce | balsamic reduction | one side | 13

club - turkey | ham | bacon | tomato | swiss | lettuce | honey dijon | honey wheat bread | french fries | 13

chicken piccata - sautéed chicken | cavatappi pasta | tomato | capers | artichokes | lemon wine | 10

salmon cakes - fresh salmon | kale | egg sunny side | mornay sauce | side | 14

beer batter tacos - slaw | house sauce | avocado | side | 13

wine by the glass

see our drink menu for full wine list

house white 6

chardonnay
chateau julien 8
kendall jackson 11

riesling
chateau st. michelle 8

pino grigio
chloe 9
king estate 12

sauvignon blanc
monkey bay 8

moscato
castello del poggio 9

rose
underwood 8

sparkling
banfi maschio prosecco 8

house red 6

merlot
red diamond 8

pinot noir
handcraft 8
meiomi 13

red blend
bell 10

malbec
catena 11

cabernet
grayson 9
sebastiani 10

red zinfadel
old vine 10

happy hour

enjoy \$2 off all \$8 glasses
monday through friday 4pm - 6pm!

ladies wednesdays

select wines & cocktails by the glass all day!

gents thursdays

select scotch and bourbon just for the guys

sunday brunch

10:30 - 3:00