

- **\$4 Soup of the day**
- **\$8 Hummus of the day**

SMALL PLATES & APPETIZERS

- **\$12 WAGYU SLIDERS**
American Wagyu Beef Sliders w/ smoked gouda pimento cheese, lettuce, & tomato on brioche
- **\$9 VEGAN BLACK BEAN SLIDERS**
Black Bean Cakes w/ pico de gallo, vegan sriracha aioli, & lettuce on brioche
- **\$12 *TERIYAKI SASHIMI TUNA TARTLETS**
Sashimi yellowfin tuna marinated in teriyaki sauce w/ pickled cucumber salad, wasabi mayo, & sriracha
- **\$12 CHORIZO & SMOKED GOUDA NACHOS**
Corn tortilla chips w/ Mexican chorizo-smoked gouda queso, pico de gallo, & sour cream
- **\$11 PRETZELS & BEER CHEESE**
Soft baked pretzels w/ "Weeping Willow Wit" beer cheese dip
- **\$5 WILD MUSHROOM & GOAT CHEESE TARTLETS**
Sautéed mushrooms & garlic with goat cheese & aged balsamic glaze
- **\$5 BRUSCHETTA**
Tomato, basil, garlic, & olive oil on toasted crostinis
- **\$15 CHEESE BOARD**
Chef's choice of 4 gourmet cheeses served w/ crackers, crostinis, basil pesto, olives, & grapes
- **\$9 SHRIMP COCKTAIL**
Poached shrimp served w/ cocktail sauce & fresh lemon
- **\$11 GULF COAST SHRIMP SCAMPI**
Sautéed shrimp tossed w/ chardonnay, basil, tomatoes, butter, garlic, & angel hair pasta
- **\$9 *BEEF TENDERLOIN TIPS**
Sautéed beef tips tossed in rosemary cabernet sauce w/ blue cheese crumble & a crostini

SANDWICHES

- **\$9 PORK BELLY CUBAN**
Pork belly, ham, pickle, mustard, & swiss cheese on a cuban roll
- **\$8 TURKEY & BRIE CROISSANT**
Sliced turkey breast w/ brie cheese, & raspberry jam
- **\$9 REUBEN SANDWICH**
Sliced corned beef, sauerkraut, Russian dressing, & swiss cheese on rye bread
- **\$11 CRABCAKE SANDWICH**
5oz crabcake w/ smoked applewood bacon, mozzarella, lettuce, tomato, & spicy remoulade on brioche
- **\$8 CHIPOTLE CHICKEN PANINI**
Chipotle marinated chicken, smoked applewood bacon, tomato, smoked gouda cheese, & chipotle ranch
- **\$9 WALDORF CHICKEN SALAD SANDWICH**
Chicken, apple, grape, raisin, celery, & toasted walnut on a croissant
- **\$9 SOUP & HALF SANDWICH** (crabcake & Chicken salad sandwich not included)

SALADS

- **\$8 BIBB SALAD**
Bibb lettuce w/ strawberry, blueberry, granny smith apple, dried cranberry, toasted walnut, blue cheese crumble, & orange-champagne vinaigrette
- **\$8 SPRING SALAD**
Organic mixed greens w/ strawberry, fresh fig, watermelon radish, candied lemon peel, toasted almonds, goat cheese, & raspberry-balsamic vinaigrette
- **\$9 SPINACH SALAD**
Organic baby spinach w/ grape tomato, boiled egg, red onion, cucumber, chickpea, bacon crumble, feta, & lemon caper vinaigrette

PROTEIN ADD ONS

- \$7 shrimp
- \$7 yellowfin tuna
- \$5 chicken
- \$7 5oz crabcake
- \$6 chicken salad

Dressing choices

- Ranch
- Chipotle ranch
- Balsamic vinaigrette
- Blue cheese dressing
- Orange - champagne vinaigrette
- Lemon caper vinaigrette
- Raspberry-balsamic vinaigrette
- Honey Mustard

FLATBREAD PIZZAS

- **\$9 ITALIAN CAPICOLA & HAM**

Capicola and diced ham w/ grape tomato, mozzarella, & roasted red pepper pesto on naan bread

- **\$9 CHEESY CHICKEN & BACON**

Chicken, smoked applewood bacon, red onion, grape tomato, fresh basil, mozzarella, cheddar, & sriracha on naan bread

- **\$8 PORTOFINO**

Tomato, mozzarella, & basil pesto

SIDES \$3

- Smoked gouda mac & cheese
- Southern fried cabbage w/ bacon
 - House salad
 - Soup

CONSUMER ADVISORY- * these items may be cooked to customers order. Consuming raw or undercooked meats, seafood, shellfish, aioli, or eggs may increase risk of foodborne illness.