



📞 ORDER NOW 610-429-8297

APPETIZERS

- Sweet Potato Tater Tots (V)** \$12
Chilli Lime Applesauce or Ranch
- Flash Fried Brussel Sprouts (V)** \$12
Bacon, Bleu Cheese Crumbles, Balsamic Honey Reduction
- Jumbo Wings** \$15
Buffalo, Thai Chili, Piri, Old Bay, or BBQ
Choice: Ranch, Bleu Cheese, or Sriracha Ranch
- Plantain Chips (V)** \$12
Pico De Gallo, Sour Cream
ADD: Guacamole \$2
- Hummus Platter (V)** \$15
Feta, Cucumbers, Kalamata Olives, Roasted Red Pepper, Tomato & Toasted Pita

SMALL PLATES

- Braised Chicken Taco Bowl** \$15
Jalapeño Cabbage Slaw, Pico De Gallo, Sriracha Ranch, Cotija Cheese, Over Rice
- Ahi Tuna & Chips** \$16
Sesame Seared Tuna, Pico De Gallo, Guacamole, Sesame Purple Cabbage Slaw, Wasabi Aioli, Sweet Soy, Blue Corn Chips
- Char Sui Pork Belly** \$16
Jalapeños, Cilantro Aioli, Sesame Cabbage Slaw, Chopped Peanuts

SOUP & SALAD

- Mushroom Bisque** \$8/10
Soup of The Day
Ask Your Server!
- Grilled Chicken & Hummus** \$17
Feta, Cucumber, Grape Tomato, Kalamata Olive, Roasted Red Pepper, Mixed Greens, Toasted Pita, House Dressing
- Grilled Pineapple & Arugula (V)** \$15
Grapes, Red Onion, Red Bell Pepper, Goat Cheese, Toasted Walnuts
- Cajun Chicken Caprese** \$17
Baby Spinach, Roasted Red Pepper, Cherry Tomatoes, Fresh Mozzarella, Basil Pesto, Balsamic Syrup, EVOO
- Sesame Apple & Tofu (V)** \$15
Baby Arugula, Red Onion, Roasted Red Bell Peppers, Mandarin Oranges, Toasted Walnuts, Sesame Oil, Miso & Avocado Dressing
- Caesar Salad** \$7/12
Croutons, Parmesan & Classic Caesar Dressing
- Garden Salad (V)** \$6/10
Cucumber, Tomato, Onion, House Dressing

Protein Add: Tuna* 10, Shrimp 8, Salmon 8, Chicken 7, Burger* 6, Hummus 3

ENTREES

- Seared Honey Bourbon Filet Tips** \$27
Roasted Crimini Mushrooms, Roasted Red Peppers, Bleu Cheese Crumbles Over Mashed Potatoes
- Korean BBQ Pork Katsu** \$24
Sesame Purple Cabbage Slaw, Pico De Gallo, Pickled Cherry Peppers, Miso Aioli, Mashed Potatoes, Served with Wasabi Aioli
- Kurobuta Pork Sausage & Penne** \$22
Garlic Broccoli, Cherry Tomatoes, White Wine & Lemon, Topped with Parmesan
- Cajun Seared Salmon & Shrimp** \$25
Onion, Pepper, Celery, Garlic, Tomatoes, Creole Cream Sauce over Rice
- Cheese Tortellini** \$22
Peas, Cherry Tomato, Crispy Pork Belly, Basil Garlic Cream Sauce
ADD: Salmon 8, Shrimp 8, Chicken 6
- Eggless Fettuccini & Vegetables (V)** \$23
Brussel Sprouts, Broccoli, Tofu, Cherry Tomatoes, Peas, Red Peppers, White Wine, Garlic, Herbs, EVOO

SANDWICHES

Choice of Fries, Sweet Potato Tots, Side House or Caesar Salad

- Piri-Piri Chicken** \$16
Smoked Mozzarella, Cilantro Crema, Pretzel Roll
- Everything Bagel Seared Salmon & Pork Belly** \$18
Arugula, Tomato, Sriracha Ranch, Pretzel Roll
- BLT Crab Roll** \$20
Onion, Celery, Old Bay, Lemon, Dill, Mayo, Split Top Bun
- Portobello Wrap (V)** \$16
Roasted Red Peppers, Fresh Mozzarella, Greens, Red Onion, Balsamic Syrup, Basil Pesto
- Shaved Ribeye** \$18
Horseradish, Sharp Provolone, Au Jus, Served on a Seeded Roll
- Inferno Burger*** \$17
Ghost Chili Cheese, Honey Hot BBQ, Pickled Jalapeño, Brioche Bun
- BYO Side Bar Burger*** \$15
ADD: American, Ghost Chili, Cheddar, Pepper Jack, Provolone, Smoked Mozzarella 2
ADD: Avocado, Bacon, Portobella Mushroom, Roasted Red Peppers, Sautéed Onions 3
SUB: As Wrap, Pretzel Roll, GF Roll 2

DESSERTS

Weekly Rotating Desserts

Ask Your Server!

Dinner Hours

Wednesday: 4pm-9pm
Thursday: 4pm-9pm
Friday: 12pm-9pm
Saturday: 3pm-9pm
Sunday: 4pm-7pm

Check out our daily specials and events on the back!

V: Vegetarian

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness

20% Gratuity May Be Added to Parties Of 6 Or More. **Thank You!**