

APPS / SIDES

PINT CHICKEN SALAD — 9

roisserie chicken - celery - onion - relish - mayo - whole grain mustard

PINT PIMENTO CHEESE — 9

cheddar - Gruyère - grana padana - olives - pimentos - mayo - dijon
(rest is a secret)

SUCCOTASH — 7

Lima beans - corn - tomatoes - herb jus

BAKED MAC & CHEESE — 10

cavatappi - four cheese blend - crumble topping

LOBSTER MAC — 13

lobster - blue parmesan - cheddar Gruyère - basil - herb panko -
caramelized onions

CRAB DIP — 18

Crab - onion - Gruyère- pepper jack, parmesan
MADE TO ORDER*

QUART COLLARD GREENS (GF)—— 10

Onion - pork belly - chicken stock

SALADS 11

ANNEX BEET SALAD

arugula - beets - truffle honey vinaigrette - toasted pine nuts - feta

ANNEX ARUGULA SALAD

Granny smith apples, candied pecans, blue cheese crumbles,
balsamic vinaigrette

CHOPPED WEDGE SALAD

Ice-berg - maytag blue cheese dressing - bacon - pickled onion -
tomatoes - blue cheese crumbles

ALL QUART SOUPS 14

COME IN AND SEE WHAT CHEF JOHNNY IS
CREATING!

NEW ENTREES AND SIDES DAILY

FRESH / FROZEN ENTREES

BLUE CHEESE SHORT RIBS — 19

braised short rib - spinach - blue cheese crusted - sour cream chive
mashed potatoes - red wine shallot sauce.

BEEF TIPS & RICE (GF) ——— 18

filet short rib - onion - mushrooms - veal demi - garlic - herbs -
on top of rice

GRINGO CHICKEN ENCHILADAS — 17

roasted chicken - salsa verde - poblano tomato sauce - pepper jack -
arroz - flour tortilla

FRENCH CHICKEN CASSEROLE — 18

grilled chicken - caramelized onion - mushrooms - thyme - roasted garlic
jus - yukon potatoes - fennel

ANNEX ASIAN CHICKEN ——— 17

sesame miso glazed chicken - ginger rice - asian cabbage - green beans -
lemon “TONTON” ginger dressing

MEATBALLS MARINARA——— 17

meatballs - marinara - spinach - mushrooms - parmesan - cavatappi

CHICKEN DIVAN — 17

Chicken - rice - lemon curry - mayonnaise & broccoli sauce - cheddar -
herb panko

PORK TENDERLOIN — 18

grilled pork tenderloin - mashed potatoes”WHEELS UP”BBQ sauce -
succotash - OTHER VERSION AVAILABLE

CREAMY SEAFOOD CASSEROLE — 19

mahi - crab - snapper - shrimp - spinach - peas creamy alfredo - feta
cheese on top of egg noodles

HAMBURGER STEAK (GF) ——— 18

2 angus beef steak (6oz) - caramelized onion - cabernet veal sauce -
parsnip mashed potatoes

*ANNEX SALMON RISOTTO (GF) ———21

sweet peas - roasted tomatoes - basil - parmesan - risotto - tomato fennel
salad - red pepper vinaigrette

* SLICED FILET (GF)—— 24

grilled rare filet mignon - sweet pea risotto parmesan - veal demi - blue
cheese crumbles on the side

LEMON POPPY CHICKEN — 18

chicken - lemon, - ritz crackers - garlic - rice - gruyere - mayo - poppy

SALISBURY STEAK (GF)—— 18

Angus beef hamburger steak - parsnip mashed potatoes - mushroom
onion gravy

ASIAN SALMON (GF) — 19

Seared salmon - Asian salad with green beans and sesame - ginger
scallion rice - miso vinaigrette

BBQ CHICKEN CASSEROLE — 17

“WHEELS UP!” BBQ - rotisserie chicken - caramelized onion - black
beans - corn salsa

STEAK & ORZO PASTA — 18

Grilled steak - marinated grilled mushroom - peas - pesto - lemon - herbs
- mozzarella - *contains milk

GF - GLUTEN FREE

TO GUARANTEE FOOD IS COOKED THOROUGHLY AND FOR
THE BEST QUALITY AND ENJOYMENT ALL FROZEN
SOUPS, SIDES & ENTREES SHOULD BE THAWED PRIOR TO
COOKING

FROZEN ENTREES, SOUPS & SIDES ARE GOOD FOR
3 MONTHS FROM DATE ON CONTAINERS.
ALL FROZEN/FRESH ENTREES & SIDES ARE
PORTIONED FOR TWO PEOPLE.

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