



APPS

KITCHEN HOURS

- TUESDAY – 4PM – 9PM
- WEDNESDAY – 4PM – 9PM
- THURSDAY – 4 PM – 9 PM
- FRIDAY – 11 AM – 10 PM
- SATURDAY – 11 AM – 10 PM
- SUNDAY – 11 AM – 9 PM

SEARED AHI TUNA - GF*

Sesame seed coated ahi tuna, lightly seared with wasabi, pickled ginger, orange soy vinaigrette and fried onions.

\$16

POTATO SKINS - GF

Potato skins topped with cheddar cheese, crumbled bacon, and green onion; side of sour cream.

\$9

BACON WRAPPED SCALLOPS - GF*

4 Sea scallops, wrapped in bacon, grilled and topped with a smokey bbq glaze and fried red onion.

\$20

ONION RINGS

Crispy fried onion rings, served with BBQ Mayo.

\$12

HANGOVER FRIES - GF*

French fries smothered with beer cheese, sauteed onions, bacon and green onion. Served with a side of Tavern sauce,

\$10

BRUSCHETTA - GF*

Fresh heirloom tomatoes with diced onion, basil, and balsamic, served with toast points.

\$12

MOZZA LUNA

House breaded mozzarella cheese lightly fried; served with marinara.

\$10

PRETZEL BITES

House-made pretzel bites served with beer cheese for dipping.

\$10

MUSSELS - GF*

1 Lb of mussels with white wine, pepperoni, butter, shallots, green onion, garlic, parsley with crustini bread.

\$16

CRAB DIP - GF

Creamy chesapeake crab dip, slightly spicy, topped with mozzarella cheese and served with tortilla chips.

\$16

WINGS/BONELESS WINGS

1 lb. of crispy JUMBO bone-in or boneless wings.

\$14

CROWD PLEASER

Choose 3 - \$18

Choose 4 - \$22

Onion Rings (4)

Pretzel Bites (5)

Wings (4)

Sweet Potato Fries

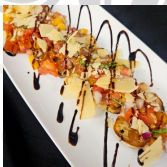
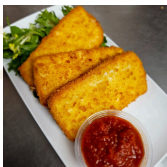
Chicken Fingers (2)

Mozza Lunas (2)

Bruschetta (4)

Hangover Fries

Potato Skins (2)



SALADS

RANCH, BLEU CHEESE, 1000 ISLAND, BALSAMIC VINAIGRETTE, HERB VINAIGRETTE, HONEY MUSTARD

GINGER TUNA SALAD- GF

Sesame coated tuna over spring mix and spinach with mango, carrot, ginger, wasabi and avocado with orange soy vinaigrette.

\$21

CAESAR SALAD - GF*

Romaine lettuce tossed in our house caesar dressing with fresh baked croutons and parmesan cheese.

\$12

COBB SALAD - GF/V*/VG*

Romaine and spring lettuce topped with carrots, cucumber, tomato, red onion, bacon bits, bleu cheese, hard boiled egg, and avocado.

\$16

BEEF ROOT AND GOAT CHEESE - V

Roasted beets, almonds, fried goat cheese, oranges and spring mix with a blueberry citrus vinaigrette.

\$18

ADD CHICKEN - \$8

ADD SHRIMP - \$10

ADD TOFU - \$10

ADD SCALLOPS - \$16

ADD STEAK - \$10

ADD CRAB CAKE - \$14



THE 2700 "BEAST" CHALLENGE

THINK YOU HAVE WHAT IT TAKES TO TACKLE THE "BEAST"?

IF (1) PERSON CAN SUCCESSFULLY EAT THE ENTIRE PLATTER IN 45 MINUTES TIME YOUR MEAL IS FREE AND YOU RECIEVE A FREE T-SHIRT AND A SPOT ON OUR "WALL OF FAME".

Why 45 Minutes and not an hour? There are exactly 2700 seconds in 45 Minutes!

\$68

- ONE SMASH BURGER
- ONE NASHVILLE CHICKEN SANDWICH
- ONE CRAFT CHEESESTEAK
- ONE LB OF WINGS
- FRENCH FRIES (Sweet Potato/Regular/Mix)
- PRETZEL BITES

THE BEAST CAN BE ORDERED BY GROUPS OR FAMILIES FOR SHARING, BUT CHALLENGE RULES DO NOT APPLY!

MAIN COURSES

AVAILABLE EVERYDAY FROM 4 - 5 PM and
FRIDAY-SUNDAY FROM 11 AM - 5 PM

\$11.99

BACON & TOMATO GRILLED CHEESE
Bacon, tomato, and American Cheese on texas toast with fries.

HOT HONEY MAC & CHEESE
House fried chicken bites in a hot honey sauce atop our homemade mac and cheese.

CLASSIC CHEESEBURGER
Burger patty with American cheese, mayo, lettuce, tomato and red onion; with french fries.

GRILLED BBQ CHICKEN - GF
Grilled chicken breast brushed with BBQ sauce and topped with fried onions, served with baked potato and veggies.

VEGGIE QUESADILLA
Sauteed peppers and onions with monterrey jack cheese on a grilled tortilla.

CHICKEN CAESAR SALAD - GF*
Grilled chicken breast atop romaine lettuce with parmesan cheese, housemade croutons and caesar dressing.

CHICKEN DIABLO
Grilled chicken with spicy red sauce over linguini.

CHICKEN FINGERS & FRIES
Crispy fried chicken tenders with 2700 sauce and fries.

LOADED BAKED POTATO (\$9.99) - GF
Baked potato with butter, sour cream, bacon, cheese and chives; served with a side salad.

MUST BE SEATED AND ORDERED BY 4:55 PM

HANDHELDS

Served with chips, Add a Side for Additional Charge

HOT DAMN CHICKEN \$15

Fried nashville style chicken breast with house pickles and avocado on a brioche bun with chipotle aioli.

CRAB CAKE SANDWICH \$16

Broiled or fried crab cake over lettuce and tomato on a brioche bun with chipotle mayo.

VEGAN WRAP - V/VG \$14

Sauteed onions, mushrooms, peppers and vegan cheese, tomatoes and spring mix in a flour tortilla, lightly seared.

CRAFT CHEESESTEAK \$15

Juicy ribeye, beer cheese, onions, peppers and a light layer of marinara sauce.

SMASH BURGER - GF* \$14

2 Smashed burger patties topped with onions, American cheese, bacon and tavern sauce over lettuce and tomato on a brioche bun.

WAGYU BURGER - GF* \$16

6 Oz. locally sourced wagyu, topped with American cheese, lettuce, tomato, red onion and mayo.

BUFFALO CHICKEN \$14

Fried chicken tossed in buffalo sauce with mayo, tomato, lettuce and blue cheese.

BROWN BUTTER SCALLOPS - GF \$28

6 Pan seared brown butter scallops over saffron risotto.

CRAB CAKES \$30

2 (4 Oz.) house made crab cakes broiled or fried, lump & backfin; served with cocktail or tartar sauce, vegetable and potato.

FISH & CHIPS \$20

House breaded cod atop french fries with tartar sauce and coleslaw.

CHICKIES \$15

House breaded chicken fingers fried golden brown, served over fries with 2700 sauce, ketchup and coleslaw.

SHRIMP & GRITS - GF \$24

8 Argentine red shrimp, cooked in bacon fat over cheesy cheddar grits, topped with crispy fried red onion.

CHICKEN DIABLO \$18

Grilled chicken in a spicy red sauce over linguini.

STEAK FRITES - GF* \$24

Grilled steak atop crispy french fries with cheese, sauteed onions and mushroom with a black pepper gravy.

HOT HONEY MAC & CHEESE \$19

Our house made mac and cheese topped with our boneless hot honey wings, bacon and green onion.

SCALLOP & MUSSELS LINGUINI \$28

Sea scallops and mussels over linguini in a creamy white wine sauce with green onion, shallots, garlic, parmesan and parsley; served with crustini bread.

NY STRIP STEAK - GF \$MP

12 oz. NY Strip steak, grilled to your liking; served with potato and vegetable.

BBQ CHICKEN - GF* \$19

2 Grilled chicken breasts with BBQ sauce topped with fried onions. Served with baked potato and vegetable.

SIDES:

- CHEESY GRITS - \$6

MAC & CHEESE - \$6

VEGETABLES - \$4

FRENCH FRIES - \$5

APPLESAUCE - \$2
- SAFFRON RISOTTO - \$8

BAKED POTATO - \$4

SWEET POTATO FRIES - \$6

COLESLAW - \$3

POTATO WEDGES - \$4

PIZZAS

CLASSIC PIZZA \$12

House made pizza dough topped with cheese, San Marzano tomato sauce and basil.

CLASSIC PEPPERONI \$13

House made pizza dough topped with pepperoni, cheese, San Marzano tomato sauce and basil.

MEATLOVERS \$16

Pepperoni, Bacon, and sausage atop San Marzano tomato sauce and melted cheese.

MUSHROOM & CHEESE \$14

House made pizza dough topped with cheese and mushrooms, San Marzano tomato sauce and basil.

VEGGIE LOVERS \$14

Mushrooms, peppers and onions atop vegan cheese and San Marzano tomato sauce with fresh basil.

ELOTE PIZZA \$15

White sauce, parmesan, mozzarella, fire roasted corn, red peppers, and tajin with a Valentina hot sauce drizzle.

We strive to source ingredients locally and sustainably. Alcohol served in accordance with state law. Please inform your server of any food allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.
A 3% CREDIT CARD PROCESSING FEE WILL BE ADDED ON TO ALL CREDIT CARD TRANSACTIONS