



SUMMER TWENTY 24



VOLUME 2.0

NEW PESTO CHICKEN OMELET \$17

3 eggs, grilled chicken, fresh spinach, feta & homemade pesto; homefries & toast *contains almonds*

252 NACHOS \$11

tortilla chips, cheddar-jack cheese, black beans, pico de gallo, sour cream, avocado, queso fresco and jalapenos

+ add egg \$1.50, chicken \$7, shrimp \$8, steak \$10 +

CINNAMON ROLL STACK \$16

our delicious homemade pancakes swirled with cinnamon brown sugar and topped with a vanilla glaze

BREAKFAST PANINI \$17

melted pepperjack, fried chicken, two eggs fried, bacon, mike's hot honey drizzle; served with homefries

SPICY STEAK PANINI \$22

sliced skirt steak panini, mozzarella cheese, frizzled onions, sliced cherry peppers, garlic aioli; french fries

LOBSTER BENNY \$28

poached egg, 5 ounces fresh lobster, smashed avocado, sliced tomato, on toasted sourdough topped with hollandaise & micro greens

PEACHES & CREAM FRENCH TOAST \$18

challah french toast stuffed with peach mascarpone cream cheese filling, sliced peaches; topped with pecan crumble, bourbon maple syrup on the side

BLUEBERRY COBBLER STACK \$16

fresh blueberry maple syrup, homemade crumbs
+ add scoop of vanilla ice cream for \$2 +

BURRATA SOFT SCRAMBLED TOAST

sourdough toast, two soft scrambled eggs, prosciutto, burrata, basil aioli topped with red pepper olive oil

\$16

➔ STEAK AND EGG BURRITO \$20

steak, jack/cheddar cheese, scrambled eggs, pico, fingerling potato, avocado, chile crema

BANG BANG SHRIMP panko breaded shrimp fried to perfection with homemade bang bang sauce and topped with scallions \$20

ZUCCHINI FRIES served with housemade chipotle aioli \$11

FRIED PICKLES crispy & crunchy; served with garlic aioli \$11

WHIPPED FETA DIP feta, ricotta, sour cream, lemon zest; topped with olive oil, sesame seeds & mikes hot honey drizzle; pita chips & cucumbers \$14

APPLE CRAN CHICKEN SALAD SANDWICH pretzel roll, chicken salad with apples & cranberries, boston lettuce; french fries \$16

FLATBREAD SPECIAL burrata, prosciutto, fresh peaches, topped with micro basil and balsamic glaze drizzle \$19

HOT HONEY CHICKEN MAC crispy hot honey chicken and bacon bits in cheesy mac and cheese \$23

NEW GARLIC PARM CHICKEN SLIDERS grilled chicken, garlic parmesan butter, bacon, lettuce, tomato, jack cheddar cheese, garlic aioli; 3 per order \$22

SPICY MANGO HABANERO WINGS housemade habanero sauce with fresh mango \$18

CHIPOTLE HONEY BBQ WINGS \$16

FRIED CHICKEN STREET TACOS crispy chicken, jalapeno lime ranch, street corn salsa, bacon, topped with micro cilantro (2) \$17

➔ **CHICKEN CAESAR SANDO** fried chicken cutlet topped with caesar salad on pretzel croissant topped with extra parmigiano cheese; with french fries \$18

CAESAR SALAD romaine lettuce, homemade caesar dressing, pretzel croissant croutons and freshly shaved parmigiano cheese
+ add chicken \$7, shrimp \$8, salmon \$9, steak \$10

☀️ **COBBSTER SALAD** 5 oz maine lobster, romaine, grape tomato, hard boiled egg, bacon bits, corn, avocado; honey lime dressing \$31

☀️ **LAWBSTA ROLL** \$34

7.5 oz maine lobster tossed in a lemon tarragon butter on a buttered & toasted brioche bun; FF, slaw

BLACKENED SALMON BOWL \$24

brussel sprouts, broccoli, corn, carrots, red quinoa, brown rice, tamari red chili dressing

WHISKEY DOWN MEATLOAF \$24

bacon wrapped meatloaf topped with a maple bourbon glaze, mashed yukon potatoes, glazed baby carrots

SALMON LETTUCE WRAPS \$23

sautéed blackened salmon, bean sprouts, mango salsa, green chili sauce; served on boston lettuce

2024 ROMANIAN STEAK \$29

marinated skirt steak, frizzled onions, french green beans, home made mashed potato

BREAKFAST BURGER \$22

10 oz. blend, american cheese, avocado, bacon, chipotle aioli, over easy egg all sandwiched between an everything brioche bun; tater tots

SALMON BURGER \$20

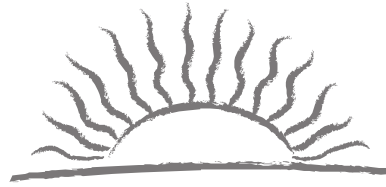
homemade salmon burger with a cucumber tamari slaw, avocado, & garlic aioli on aneverything brioche bun; FF

CHICKEN SOPRANO DLX \$23

fried chicken cutlet, burrata, prosciutto, arugula, red pepper; balsamic vinigrette; on a ciabatta with french fries

TRK GRK DLX \$18

turkey burger, homemade feta-tzatziki-olive spread, lettuce, tomato, red onion; french fries



✦ SUMMER COCKTAILS ✦

COCO COLD BREW \$14

1800 coconut tequila, chocolate baileys, mr.black, cream of coconut, sail away cold brew

ORANGE DREAM \$12

vanilla vodka, orange juice, prosecco, orange sherbert

FRENCH TOAST MARTINI \$12

vanilla vodka, maple syrup, coffee liquor, cream, cinnamon

THE REFRESHER \$13

grey goose watermelon basil, fresh mint, lime, touch of simple, splash of club

MAIN STREET SPRITZ \$13

cucumber mint ketel botanical, strawberry, st.germain, fresh lime, seltzer

BLACKBERRY BOURBON SMASH \$13

fresh muddled blackberries, bourbon, honey syrup, fresh lemon

WATERMELON MARGARITA \$13

fresh watermelon puree, tequila, lime, triple; sugar rim

VANILLA PINEAPPLE DAQUIRI \$13

rum, pineapple, fresh lime, vanilla

SPICY MANGO MARG \$15

tanteo habanero tequila, mango puree, lime, triple sec, tajin rim, mango tajin ice pop

SPARKLING LAVENDAR LEMONADE \$11

The perfect patio cocktail in a can- Betterman Distlling Elysian Fields Lavendar Gin & Lemonade with bubbles. Served with a glass 8.4% ABV

PATIO PUNCH \$9

a pretty mocktail to sip- guava nectar, fresh lemon, simple
+ add tequila & make it a cocktail +

★ CLASSIC COCKTAILS ★

★ PETE'S OLD FASHIONED \$13

bourbon, demerara, ango bitters; orange peel & brandied cherry

★ BLOODY DELUXE \$14

our bloody mary with the works; tito's vodka, celery, bacon, olive, pepperoncini, horseradish cheddar and a seasoned rim

★ ESPRESSO MARTINI \$12

tito's, espresso, kahlua, simple

APEROL SPRITZ \$12

aperol, prosecco, sparkling water

SUMMER FAVS

HIGH NOONS & HIGH NOON ICED TEA \$8 (ASSORTED)

BEDELL ROSE \$13 (LOCAL)

BEER AND WHISKEY LIST AVAILABLE