

BURGERS

Burgers served on a brioche bun unless specified otherwise.
We also offer house made turkey burgers.

Grilled Salmon Burger baby arugula, heirloom tomato, roasted red peppers, ginger-teriyaki aioli 19

The So-Cal Turkey Burger
melted cheddar, guacamole, pico de gallo, lettuce 18

Double Smash Burger
Two 4 oz patties, griddled onion, American cheese, pickles, Big Mack sauce, sesame seed bun 19

All American bacon, American cheese 18

La Royale American, Gruyère, cheddar, onion rings, truffle-parmesan aioli 19

Bite Me Burger onions, mushrooms, Swiss 18

Patty Melt onions, Gruyère, Russian, grilled rye 18

Beyond Burger pita bread, mesclun salad 17 **VG**

Custom Burger: lettuce and tomato 15 | customize with:
+1 each: caramelized onions, mushrooms, American, Swiss, mozzarella, cheddar, pepper jack, Monterey Jack
+2 each: bacon, avocado, feta, Gruyère

CHICKEN SANDWICHES

Crispy Chicken Sandwich fried chicken breast, cole slaw, pickles, ranch, hot honey 20

Grilled Chicken BLT n Brie
apple bacon, Boston lettuce, heirloom tomato, Granny Smith apple, sliced brie, honey mustard, ciabatta 21

Avo Chicken Sandy
avocado, grilled chicken, melted Swiss cheese, lettuce, tomato, honey mustard, multi grain toast 18

The Fire Bird chicken, honey maple bacon, crispy onion rings, smoked Gouda, chipotle mayo, ciabatta 19

Crispy Chicken Big Mack American cheese, lettuce, pickles, special sauce, sesame bun 24

Buffalo Chicken Skyscraper 🍷
crispy chicken cutlet, buffy sauce, crispy onion rings, melted cheddar, blue cheese dressing, ciabatta 23

‘Diego Melt grilled chicken, bacon, tomato, pepper jack, guacamole, multigrain 19

SPECIALTY SANDWICHES

THE #1 Steak Sandwich
grilled filet mignon, melted gouda cheese, crispy onion strings, arugula, sourdough roll, basil aioli 25

French Dip 8 oz grilled shaved prime rib, Gruyère, caramelized onions, horseradish sauce, au jus 23

Turkey Pretzel roast turkey, smoked gouda, honey dijon, avocado mash, tomato, pretzel croissant 19

Grilled Salmon Club avocado, LT, multigrain 20

Chopped Cheese
8 oz grilled shaved prime rib, caramelized onions, melted American, L&T, chipotle aioli, ciabatta 25

Ultimate Grilled Cheese short rib, Gruyère, Monterey jack, caramelized onions, Texas toast 18

CLASSIC SANDWICHES

Chicken Souvlaki marinated chicken breast, lettuce, tomato, onions, pita, tzatziki sauce 18

BLTA applewood smoked bacon, lettuce, tomato, sliced avocado, multigrain toast 17

Grilled Cheese your choice cheese and bread 14+

Club Sandwich apple bacon, lettuce, tomato 17
grilled chicken, tuna salad, chicken salad or turkey

Reuben corned beef or turkey, Swiss cheese, cole slaw (on it), Russian dressing, grilled rye 17

The Gyro beef & lamb blend, LT&O, pita, tzatziki 17

PANINI - WRAPS

Kickin’ Chicken Panini
pepper jack, bacon, pico de gallo, chipotle mayo 17

Veggie Panini **V** zucchini, portobello mushrooms, asparagus, roasted red peppers, fresh mozzarella 17

RVC Wrap house roast turkey, spinach, Swiss, candied almonds, craisins, bacon, honey mustard, wheat wrap 18

Cajun Chicken Caesar Wrap 🍷 romaine, Asiago cheese, Caesar dressing, wheat wrap 17

Cali Wrap chicken, bacon, tomato, ranch, avocado, cheddar, mesclun, wheat wrap 18

Beer Battered Shrimp ‘Po Boy Wrap lettuce, tomato, avocado mash, chipotle, wheat wrap 20

All items above served with one of the following: classic fries, mesclun salad, house slaw or cup of soup. Caesar, Greek, onion rings or sweet tots +2. French onion soup +3.

Brown Sugar Maple Bacon 8 **GF** | Applewood Bacon or Deli Ham **GF** 6 | Boars Head Breakfast Sausage **GF** 6 | Chicken Apple Sausage **GF** 7 | Turkey Sausage or Turkey Bacon **GF** 7

Corned Beef Hash house made 9 | Home Fries, French Fries or Grits 7 | Sweet Tots, Waffle Fries, Beer Battered Onion Rings 9 | **Pasta** Linguine, Penne: butter or marinara 9

Vegetables: Asparagus, Baby Spinach, Market Vegetable, Creamed Spinach, Broccoli 9 | **Starches:** Rice Pilaf, Brown Rice, Fingerling Potatoes, Mashed Potato 8

Soup: Soup du jour, Chicken Vegetable, Matzo Ball or Consommé with noodles Cup 6, Bowl 8 | **French Onion Soup** parmesan toast, Gruyère 9

SIDES

THE

PANTRY

MODERN *craft* EATERY

As a courtesy to other guests a dining limit of 2 hours will be enforced during busy times.
Guide: **V** Vegetarian | **VG** Vegan | **GF** Gluten Free | HF Home Fries | LT&O Lettuce, Tomato & Onion

Boozy Brunch

BRUNCH APPETIZERS

Biscuits & Gravy

buttermilk biscuits, white sausage gravy 14

Basket O’ Biscuits

buttery buttermilk biscuits 10

Add a Boozy Coffee with Boozy Whipped Cream +9

IRISH

Irish whiskey |

FRENCH

cognac |

SPANISH

brandy |

ITALIAN

amaretto

MEXICAN

Kahlua |

HAZELNUT

Frangelico |

RUSSIAN

Frangelico, vodka

MUDSLIDE

Kahlua, Irish Cream |

JAMAICAN

dark rum, Tia Maria

#AllDayEveryDayBrunch

entrees below include one of:
Mimosa, Bloody Mary, Bellini, Screwdriver, Sangria, regular juice, coffee or tea.

THE EGGS, BENNY’S

All Benny’s served with two poached eggs

Steak & Eggs Benny

grilled petite filet mignon, crispy potato cakes, cheese hollandaise, pico de gallo 35

Lobster Benny

buttery lobster meat, asparagus, truffle hollandaise, pretzel croissant, home fries 43

C&W Benny

mini waffles, crispy chicken, spicy maple hollandaise, HF 33

Benny’s below topped with hollandaise sauce on an English muffin with home fries

Short Rib Benny

caramelized onions, beef demi-glace, hollandaise 30

Salmon Benny

smoked cold 25 | fresh grilled Atlantic 31

Bacon Benny

Canadian bacon 22 | Turkey Bacon 23 | Applewood Bacon 22

Crab Cake Benny

jumbo lump crab 30

Irish Benny

house corned beef hash 24

Avocado Benny

V hass avocado 22

STACKS - FRENCH X - WAFFLES

Below items topped with powdered sugar

Apple Crumb Waffle

V cinnamon crumb, apple compote, salted caramel 21

Tres Leches French Toast

V tres leches battered brioche, fresh berries, dulce de leche sauce 21

S’Mores Pancakes

V marshmallow, chocolate, cinnamon graham crackers 22

Crème Brûlée French Toast or Waffle

berries, cream cheese frosting 23

Nutella Banana French Toast

V sliced bananas, creamy nutella 22

Brown Sugar Maple Bacon Stuffed French Toast

cinnamon cream cheese, bourbon glaze 24

Little Noelle

2 mini waffle, bacon, fried egg, & American cheese sandwiches 22

EGGS-TRAVAGANCE

Served with home fries and toast

Salmon Scramble

fresh salmon, pickled red onion, tomato, spinach, Asiago 28

Avo & Eggs

V sauté avocado, two poached eggs, pico de gallo 22

Lobster Omelet

3 oz lobster meat, asparagus, Gruyère 38 | double lobster 58

Rock Scramble

arugula, chicken apple sausage, goat cheese, tomato, 22

Egg White Delight Scramble

baby spinach, turkey, tomato, alpine lace Swiss, topped with avocado 23

Veggie Scramble

broccoli, tomatoes, baby spinach, mushrooms, cheddar 22

ENTREE SALADS

Our salads are dressed unless requested. Chicken +5 | 3 shrimp +9 | salmon +8 | skirt steak +12
Our Dressings: ranch, blue cheese, Caesar, Russian, chipotle ranch
Our vinaigrettes: balsamic, Greek, honey-truffle, dijon, honey-lime, strawberry

Strawberry Fields Salad **GF**
strawberries, blueberries, spinach, arugula, craisins, goat cheese, sunflower seeds, candied almonds, strawberry vin 17

Pantry Salad **GF V** baby arugula, chick peas, poached pears, crumbled feta, toasted almonds, craisins, honey-truffle vinaigrette 18

Super Food **GF VG** mixed greens, roasted Brussels sprouts, edamame, beets, avocado, chick peas, slivered almonds, honey-lime vinaigrette 18

Greek Salad **V** tomatoes, cucumbers, feta, dolmades, black olives, red onions, pita, iceberg, Greek dressing (+/- anchovies) 17

Caesar **V** romaine, croutons, Asiago cheese, Caesar dressing 15

Chopped Brooklyn Crunch
grilled chicken, romaine, red cabbage, corn, bacon, tomato, cucumber, fresh mozz, tortilla strips, ditalini pasta, dijon-vinaigrette 22

Chicken Cobb **GF** avocado, tomato, sliced egg, bacon, blue cheese crumbles, mesclun greens, blue cheese dressing 21

Cali Salad **GF** chicken, avocado, roasted red peppers, mushrooms, red onions, quinoa, tomatoes, mesclun, cucumbers, ranch 21

Calm Chicken Ranch **GF** blackened chicken, bacon, roasted corn, black beans, avocado, romaine, chipotle ranch 21

Garden **GF VG** romaine, tomato, red onion, cucumber, balsamic vinaigrette 14

BOWLS

Carne Asada Bowl marinated grilled skirt steak, adobo rice, pickled red onion, corn, pico, avocado 23

The Soul Bowl **GF** grilled chicken, brown rice, Brussels sprouts, edamame, street corn salad, avocado, lemon vinaigrette 21

Tequila Lime Grilled Chicken Bowl **GF** black beans, corn, grilled pineapple, edamame, pico de gallo, cilantro basmati rice, lime-crema 23

Blackened Salmon Bowl 🍷 **GF V** brown rice-quinoa pilaf, broccoli, sliced carrots, cumin spiced corn, Brussels sprouts, tamara-red chili dressing 28

Tex-Mex Bowl **GF** chicken, roasted corn, red onions, red peppers, black beans, cheddar, guacamole, pico de gallo, brown rice 17

Veggie Stir-Fry **VG** stir fry vegetables, coconut sticky rice, teriyaki glaze 16

MORNING GLORY

SoHo Breakfast Burrito scrambled eggs, bacon, jalapeños, pepper jack, chipotle aioli, home fries 18

Steak & Egg Toast
chopped skirt steak, sunny side egg, crumble blue cheese, pico de gallo, toast points, home fries 22

Jambalaya Breakfast Bowl 🍷 shrimp, chorizo, Creole rice, 2 eggs over easy, avocado 24

Breakfast Queso Bowl breakfast potatoes, peppers, onions, scrambled eggs, cheese sauce, pico de gallo, bacon, ham or sausage 17

Cali Breakfast Bowl **GF V**
2 over easy eggs, Monterey jack, Brussels sprouts, quinoa, carrots, guacamole 16 | chicken 20 | steak 24

El Diablito “Skirt Skirt” Burrito scrambled eggs, skirt steak, pepper jack, caramelized jalapeños & onions, guacamole, chipotle mayo, home fries 20

Morning Meltdown Wrap
bacon, avocado, cheddar, red peppers, scrambled eggs, chipotle mayo, wheat tortilla 14 | home fries +4

BYO OMELETS - EGGS

Include home fries & white, multigrain or seeded rye toast.
Egg whites +1. **PSA:** Our home fries are not gluten free.

Cali quinoa, tomato, avocado, goat cheese 16 **V**

Western ham, peppers, onions, cheddar 15

Farmers bacon, ham, sausage, cheddar 15

Greek spinach, tomato, feta, onions 15 **V**

Eastern bacon, onions, avocado, American 16 **GF**

Corned Beef Hash and two eggs 17

Pantry Breakfast Platter two eggs 11
ham, bacon or sausage +6

CLASSIC GRIDDLE - WAFFLES

Powdered sugar, pure maple syrup. Extra syrup +1 each.

Pancakes, French Toast, Belgian Waffle 13
mixed berries +6 | chocolate +2 | banana walnut +5 **V**

Cinnabun Pancakes cream cheese frosting 16 **V**

Carrot Cake Pancakes shredded carrots, toasted coconut, raisins, bourbon-cream cheese frosting 18 **V**

Toads in the Hole
french toast, two eggs cooked in its center, bacon 19

Monte Cristo
french toast, ham, turkey, Swiss, strawberry jam 19

EGG SANDWICHES - BAGELS

Add home fries or french fries +4

You “Gouda” Be Kidding Me Sammy grilled maple ham, scrambled eggs, smoked gouda, tomato-bacon jam, avocado, sourdough roll, home fries 18

The In”PHAT”uation 2 eggs fried well, sauté peppers, onions, provolone & cheddar, apple bacon, sourdough roll, hot honey drizzle, home fries 21

Louis’ Breakfast Sandy Canadian bacon, truffle aioli, smoked gouda, scrambled eggs, croissant bun 12

Bagel & Lox LT&O, capers, chive cream cheese 18

Old School Egg Sandwich bacon, sausage or ham, 2 eggs, American cheese, roll 10

OATMEAL - YOGURT - FRUIT

Steel Cut Oatmeal **GF V** brown sugar, raisins 7
banana +2 | walnuts +2 | berries +6 | granola +2

Maple Yogurt Parfait
granola, Greek yogurt, berries, pure maple syrup 13

Greek Yogurt 6 | **Fruit Salad** 8 | **Melon** 5
Banana 2 | **Strawberries** 6 | **Blueberries** 7

Modifications of menu items, sides and extras will incur additional charges. Please ask your server of such before ordering. Please read menu descriptions completely and carefully.
All dishes are prepared to order so please let us know in advance of any allergies or if you require any modifications. Once your order is being prepared we are unable to make changes.

9/23

Specials

FALL 2023 - VOLUME II

Boston Creme Pancakes ✓
Vanilla Bavarian cream, warm
chocolate ganache 19

Meatball Parmesan Sliders
marinara sauce, mozzarella cheese,
parmesan cheese, brioche mini bun 15

Crispy Jalapeño Poppers
cream cheese, pepper jack
cheese, jalapeño jam 15

BBQ Chicken Nachos
black beans, corn, jalapeño, pico de gallo,
cheese sauce, shredded lettuce, diced
avocado, chipotle sauce 17

House Made Meatballs
garlic toast, whipped ricotta 15

Queen Brie Burger
Melted brie, crispy bacon, caramelized
onions, arugula, fig jam 18

Autumn Salad ✓ GF
Shaved Brussels sprouts, romaine,
apple, asiago cheese, pickled red onion,
red cabbage, toasted pepitas,
maple-cider vinaigrette 18

Entrees below include cup of soup or salad.
French onion soup +3

“Shepherd’s Pie”
braised lamb ragu, autumn vegetables,
Irish cheddar mashed potatoes 25

Chicken Scarpariello
Braised chicken thighs, pickled peppers, hot &
sweet Italian sausage, fingerling potatoes 25

Sweet Potato Gnocchi ✓
diced sweet potato, sautéed baby
kale, brown butter, Calabrian chili,
pecan parmesan crumb 25

Lasagna
bolognese, béchamel 25

Appetizers

FAVORITES

Filet Mignon Skewers tomato-cucumber-
pickled red onion salad, tzatziki, grilled pita 23

Short Rib Taquitos guacamole, pickled red
onions, queso fresco, crispy wonton shell 13

Buffalo Chicken Bites 👉
crispy panko crusted roasted chicken, Stilton blue
cheese, house Buffy sauce, buttermilk aioli 14

BIG Fried Mozz ✓ vodka sauce, basil aioli 13

Fried Cauliflower General Tso or Buffalo 14 ✓

WINGS

Fresh roasted, crispy fried 10pc 18 | 20pc 34

Buffalo Wings 👉 medium or 👉👉 atomic

Crispy Lemon Pepper Chicken Wings
house lemon pepper seasoning, ranch

Jerk Chicken Wings 👉 crispy jerk marinated
wings, scallions, sweet and spicy dip

General Chow's Crispy Wings 👉 crushed
cashews, scallions, black n white sesame seeds

Bourbon-Maple-Parmesan Wings
sweet-sticky-salty, celery sticks, blue cheese

SEAFOOD

Crab-Artichoke Dip jumbo lump crab,
parmesan cheese, scallion, corn tortilla chips 19

Fried Calamari marinara, buffalo or tartar 17

Jumbo Lump Crab Cake pan seared,
Mexican street corn salad, green goddess drip 19

Tom Tom’s Wicked Shrimp 👉 beer battered
shrimp, parsley, scallions, lemon, Tom Tom sauce
(sweet & sour chipotle mayo) 18

TACOS

2 soft white corn tortillas

Jamaican Tacos braised oxtail, pineapple
salsa, jerk aioli 16

Crispy Fish Tacos beer battered fried halibut,
corn slaw, cilantro lime tartar 14

Jerk Chicken Tacos pineapple-mango
chutney, lime crema 14

Mexican Tacos guacamole, chipotle mayo, taco
slaw, pico chicken 13 | shrimp 14 | steak 15

MAC ’N CHEESE

House cheese blend, crispy crumb topping

Classic Mac 15 ✓

Steak ‘n Mac topped with sliced skirt steak 23

Buffalo Chicken Mac crispy chicken, buffalo
sauce, blue cheese crumbles 18

Truffle Lobster Mac lobster, truffle oil 23

Short Rib Mac short rib, caramelized onions 19

SLIDERS

Nashville Hot Chicken Sliders 👉 crispy
chicken, slaw, butter pickles, hot sauce 15

Big Mack Sliders all beef, melted American
cheese, shredded lettuce, pickles, Mack sauce 15

Philly Cheesesteak Sliders chopped grilled
ribeye, caramelized onions, sauté peppers,
provolone and American cheese 19

FLATBREADS

Chicken Bacon Alfredo Flatbread crispy
chicken, melted mozzarella cheese, bacon bits,
parmesan cheese, alfredo sauce, chives 18

Cali Chicken Flatbread chicken, Monterey
jack, street corn, tomato, avocado, chipotle aioli 17

Margherita ✓ marinara, cheese blend, basil 14

QUESADILLAS

Cheese Quesadilla 13
veggies +4 | chicken +4 | steak +8

Baja Quesadilla shrimp, cheddar jack, onions,
peppers, black beans, corn, cilantro lime crema 21

Philly Quesadilla shaved ribeye, peppers,
onions, mushrooms, cheddar, cheese sauce dip 22

POTATO

Cheesy Waffle Fries bacon, cheese sauce,
scallions, pico de gallo, cilantro-lime crema 14

Short Rib Poutine Monterey jack, Gruyère,
brown gravy 16

Disco Fries mozzarella cheese, house gravy 12

Truffle Fries parmesan cheese, fresh herb
blend, truffle oil 11 GF ✓

4 Course Dinner

Select one item per course. 35 pp.

Monday - Thursday excluding holidays.
For descriptions and accoutrements
see dinner menu below.

FIRST

Matzo Ball
Soup du jour
Chicken Vegetable
French Onion

SECOND

Greek Salad
House Salad
Caesar Salad
Jumbo Lump Crab Cake +2
Fried Calamari +3

THIRD

Shrimp Scampi
Teriyaki Salmon
Grilled Halibut +5
Crab Stuffed Shrimp +7
Half Chicken
Chopped Steak
Chicken Parmesan
Cajun Chicken Alfredo
New York Strip +5
Baby Lamb Chops +9

FOURTH

NY Cheesecake | Ice Cream
Brownie | Tiramisu | Apple Crumb

Can not be combined with other offers,
discounts or promotions. Dine in only,
limit 10 per table. Sharing Charge 20.

Entrees

Include choice of: Mesclun, Caesar, Greek salad or one of the following homemade soups. Soup to jour, Chicken Vegetable, Matzo Ball or Consommé with Noodles. French onion soup +3.

SIMPLY GRILLED

Grilled Halibut rice pilaf, market vegetables, lemon wine sauce 33

Grilled Salmon fingerling potato, asparagus, lemon wine sauce 29

Boneless Ribeye 16 oz, fingerling potatoes, creamed spinach 45 GF

New York Strip 14 oz, fingerling potatoes, creamed spinach 35 GF

Grilled Chicken Breast fingerling potato, market vegetables 25 GF

SEAFOOD

Tuscan Seared Halibut Filet stewed white beans, baby kale, blistered tomatoes 33

Teriyaki Salmon stir fry vegetables, coconut sticky rice, teriyaki sauce 29

Shrimp Scampi garlic butter lemon sauce, fingerling potatoes, asparagus 27

Shrimp Duo fried shrimp and shrimp scampi, lobster mashed potato, grilled asparagus 35

Crab Stuffed Jumbo Shrimp (4) basmati rice pilaf, grilled asparagus, lemon sauce 35

Fish and Chips house beer battered white fish, cole slaw, old bay fries 29

CHICKEN

Crispy Stuffed Chicken Breast artichoke hearts, spinach, feta, oregano, roasted fingerling
potatoes, blistered tomato & asparagus, garlic cream sauce 28

Roasted Half Chicken herb butter, mashed potato, green beans 25 GF

Fried Chicken lightly breaded half chicken pieces, old bay fries, slaw 27

Four Cheese Chicken Parmesan crispy, cheesy, marinara, linguini 27

Bronx Chicken Parm 👉 vodka sauce, cherry peppers, mozzarella, linguine 28

Teriyaki Chicken stir fry vegetables, coconut sticky rice, teriyaki sauce 27

Chicken Francese lemon wine sauce, rice pilaf, green beans almondine 27

Chicken Marsala mushroom marsala wine sauce, rice pilaf, asparagus 27

Chicken Milanese Bruschetta crispy chicken cutlet, arugula, fresh mozzarella, tomato, red
onion, balsamic-garlic vinaigrette 25

STEAKS & CHOPS

Grilled “NOLA” Strip Steak cajun dusted strip steak, shrimp and andouille jambalaya rice 47

Chopped Steak 16 oz, 100% ground beef short rib and prime chuck blend, mushrooms,
caramelized onions, brown gravy, mashed potatoes, green beans 27

Grilled Baby Lamb Chops crispy potato croquette, vegetable caponata, EVOO lemon-herb
vinaigrette 39 GF without the croquette

Marinated Skirt Steak 12 oz, yukon gold mashed potatoes, grilled asparagus, crispy fried
onions 38 GF without the onions

Turf & Cake grilled 6 oz center cut filet mignon, pan seared jumbo lump crab cake, grilled
asparagus, bacon-cheddar mashed potato, onion ring garnish 39

COMFORT FOODS

Mom’s Meatloaf yukon gold mashed potatoes, glazed baby carrots, bourbon-maple glaze 25

BBQ Glazed Baby Back Ribs corn bread, cole slaw, house sauce 1/2 Rack 23 | Full 33

Braised Beef Short Rib beef demi-glace, Yukon gold mashed potatoes, green beans 31

Chicken Pot Pie autumn root vegetables, roasted chicken, herbs, cream, flaky dough 25

PASTA

Gluten free pasta available on certain dishes +2. Additions: chicken +5 | 3 shrimp +9 | salmon pieces +8

Rigatoni Bolognese 3 hour simmered ragu, parmesan cheese, fresh basil 25

Linguine with Meatballs (5) house made, marinara sauce, parmesan cheese, basil 25

Linguine Primavera zucchini, carrots, broccoli, blistered tomato, garlic-wine, parmesan 23 ✓

Cajun Chicken Alfredo 👉 sauté chicken breast in a cajun cream sauce with linguine 27

The Shrimp & Crab shrimp, jumbo lump crab, marinara sauce, touch of cream with linguine 29

Braised Jamaican Oxtail Ragu leeks, carrots, peppers, cavatelli pasta 29

Penne a la Vodka possible ✓ pink vodka sauce, with or without prosciutto 22

Penne Marinara or Linguine Alfredo 22 ✓

Two Eggs, side 10 GF ✓

Pancakes plain, chocolate chip,
M&M or confetti, pure maple syrup 10

French Toast Sticks pure maple
syrup 10

Grilled Cheese, side 10 | bacon +2

PB&J on white bread, side 10

Mac ’n Cheese 10

Penne with Butter or Marinara 10

Just For Kids

Dine in only, for children under 12, thank you. Limit 5 per table.
Includes small juice or soda. Dessert +3 (ice cream, cookie or fruit).
Side choices: french fries, mashed potatoes, home fries or broccoli.

Hot Dog 10, side | Two dogs +4

Burger 12 beef or turkey, side

Grilled Chicken 12, side

Chicken Fingers 12, side

Penne with Meatballs 12

Penne a la Vodka 10 ✓

Skirt Steak, side 19 GF

Shrimp Scampi (3), side 17

Boozy brunch, prix fixe and any specials, discounts or promotions may not be combined and are for dine in only. Management reserves the right to charge a per person minimum of 10, to make all seating arrangements and to add a 20% gratuity to any guest check. Gratuities are calculated on pre tax food and beverage total before any discounts and/or promotions. We thank you for understanding.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.