

menu

Fruit & Cheese Board | 12

Smoked Gouda, Goat Cheese, Manchego and Brie with Fresh and Dried Fruits, and Toasted Lavash

Charcuterie Board | 14

Prosciutto, Capicola, Cured Salami, Smoked Gouda, Marinated Fresh Mozzarella, Marinated Olives and Peppers, and Toasted Lavash

Hot Crab Dip | 14

Crab Claw Meat Blended with Cream Cheese, Sharp Cheddar and Creamy Havarti with Plenty of Spices and Chips for Dipping

Smoked Salmon Carpaccio | 18

Smoked Lox Style Salmon Topped with Capers, Cucumber, Radish, and Aioli with Ciabatta Crostini

Fried Okra | 8

A generous serving of seasoned Fried Okra served with Traditional Comeback Sauce

Classic Bruschetta | 9

Toasted Ciabatta with Pesto Ricotta Spread and Delicious Tomato Basil Topping

Classic Wedge Salad | 12

Iceberg Wedge, Bacon Bits, Bleu Cheese Crumbles, Cherry Tomatoes, Chives, Gorgonzola Dressing

Add Blackened Chicken | 4

Blackened Chicken Po'Boy | 16

Seasoned Cajun Chicken Breast on a Roll topped with Shredded Lettuce, Tomato and Remoulade served with House Chips

Berry Cheesecake | 7

Classic NY Style Cheesecake with Sweet Berry Sauce and Chantilly Cream

Chocolate Hazelnut Pot de Crème | 6

Rich Chocolate Custard with Blended Hazelnuts, Chantilly Cream, and Hazelnut