APPETIZERS

BAVARIAN SOFT PRETZLES \$8

With Kosher Salt, served with Beer Cheese or Spicy Brown Mustard

CAJUN FISH BITES \$12

Fresh Fried Cod Bites, served with Tartar Sauce and Lemon Wedge

HOUSE MADE MOZZARELLA WEDGES \$9

Panko Breaded over Marinara, with Parmesan and Basil

FRESH FRIED PORK RINDS \$9

Seasoned with Salt and Pepper or Old Bay with a side of Ranch or Smoked Blue Cheese Dressing

12 HOUR SMOKED PORK SQUEALERS \$10

(3) Pulled Pork with Pepper Vinegar BBQ and PLT slaw on Brioche

HOUSE PIMENTO CHEESE SPREAD \$9

Served with Grilled Naan Bread

PEPPERONI AND MOZZARELLA EGG ROLLS \$10

Served with Marinara Sauce

FRIED GREEN TOMATOES \$11

Served over Romaine with Balsamic Vinegar and topped with Goat Cheese

FRIED GREEN TOMATO SLIDERS \$12

Served with Pimento Cheese and Applewood Smoked Bacon on Brioche

BURGER SLIDERS \$13

(3) All Natural Grass Fed Burgers, served with Caramelized Onions, Horseradish Cream, and Cheddar Cheese on Brioche

SALADS

DRESSING: Buttermilk Ranch, Applewood Smoked Bleu Cheese, Balsamic Vinaigrette **ADD:** Grilled Chicken +\$8 Salmon +\$10

HOUSE SALAD \$9

Romaine Lettuce, Roma Tomato, Cheese, Onion, Cucumbers, Herbed Croutons, and Choice of Dressing

TRADITIONAL CEASAR SALAD \$10

Chopped Romaine, Parmesan, Herbed Croutons, and Ceasar Dressing

WEDGE SALAD \$10

Halved Heart of Romaine, Applewood Smoked Bacon, Roma Tomato, Smoked Blue Cheese Crumbles, Red Onion, and Smoked Blue Cheese Dressing

WINGS

JUMBO WINGS \$16 per lb

Served with Celery, Ranch or Smoked Blue Cheese Dressing. Extra Dressing 50¢

SAUCES

Mild, Medium, Hot, Reaper, Garlic Parmesan, Red Pepper Vin BBQ, Mustard BBQ, Smokey BBQ, Korean BBQ, Mango Habanero

DRY RUBS

Old Bay, Jerk, Honey Hog, Hot Honey Hog, Ranch, VooDoo, BBQ, Plain

ENTRÉE

FISH AND CHIPS \$16

Beer Battered Cod with P.L.T. Slaw, Lemon, House-Made Tartar Sauce, and Fries

BASKET OF PANKO BREADED CHICKEN FINGERS \$11

Served with Fries and Honey Mustard

Extra Dressing 50¢

CAULIFLOWER PIZZA \$16

Roasted Grape Tomatoes, Pesto White Sauce and Grilled Chicken

MUSSELS \$16

One pound of mussels served with your choice of Red, White or Thai Coconut sauce

P.L.T. CHICKEN SANDWICH \$14

Fried or Grilled Chicken with Lettuce, Tomato, House-Made Pickles on Brioche. Served with Fries

MEDITERRANEAN BBQ SALMON CLUB \$16

Lettuce, Tomato, Onion and Applewood Smoked Bacon on a Brioche Bun. Served with Fries

CHEESESTEAK \$16

Shaved Ribeye with Cheese Wiz and Caramelized Onion on a Amoroso Roll. Served with Fries

HOUSE SMOKED PULLED PORK SANDWICH \$14

12-Hour Smoked Pork Shoulder served with your choice of Pepper Vinegar Sauce, Mustard BBQ, or Smokey BBQ, on a Brioche Bun. Served with P.L.T. Slaw, House Pickles, and Sweet Potato Fries

BURGERS

Cheese: American, Cheddar, Smoked Blue Cheese, Gruyere, Swiss, Provolone, House-Made Pimento

Add: Applewood Smoked Bacon \$1 Caramelized Onions 75¢ Sautéed Mushrooms 75¢

P.L.T. PUB BURGER \$15

Half Pound CharGrilled Blend of Prime Angus Beef Short Rib and Chuck. Topped with Lettuce, Tomato, Onion, and Pickles. Served with your choice of French Fries or Sweet Potato Fries.

BLACK AND BLUE BURGER \$16

Blackened Pub Burger topped with Applewood Smoked Bacon and Smoked Blue Cheese

THE Mc P.L.T. \$16

Our Pub Burger topped with Lettuce, Onion, PLT Sauce, and American Cheese on a Brioche Bun.
Served with Fries or Sweet Potato Fries

FARMERS DAUGHTER \$17

Our Pub Burger topped with Lettuce, Tomato, Onion, Cheddar Cheese, and Applewood Smoked Bacon

BLACK BEAN BURGER \$16

Lettuce, Tomato, and Onion on a Brioche Bun.
Served with Fries or Sweet Potato Fries

PALMETTO BURGER \$17

Our Pub Burger topped with Pimento Cheese, Fried Green Tomato, and Applewood Smoked Bacon

TRUFFLE BURGER \$21

Our Pub Burger topped with Black Truffle Aioli, Sautéed Mushrooms, Romaine, and Gruyere. Served with Fries or Sweet Potato Fries

SIDES

House-Made Pickles \$6

Basket of French Fries \$6

Basket of Sweet Potato Fries \$8

Side House Salad \$6

Side Caesar Salad \$7

Basket of Fried Pickles with Ranch \$10