

Appetizers

BAVARIAN SOFT PRETZELS \$9

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

HOUSE MADE MOZZARELLA WEDGES \$10

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

HOUSE PIMENTO CHEESE SPREAD \$9

Served with Grilled Naan Bread

12 HOUR SMOKED PORK SQUEALERS \$12

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

BURGER SLIDERS \$13

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

SALADS

DRESSINGS: Buttermilk Ranch, Applewood Smoked Bleu Cheese, Balsamic Vinaigrette

ADD: Grilled Chicken \$6 Salmon \$10

HOUSE SALAD \$10

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

WEDGE SALAD \$14

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

TRADITIONAL CAESAR SALAD \$14

Chopped Romaine, Parmesan, Herbed Croutons

WINGS

JUMBO WINGS \$14 (8 WINGS)

Served with Celery, and Ranch or Smoked Blue Cheese Dressing

One sauce per order

Extra Dressing .50

Flats Only \$2

SAUCES

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

DRY RUBS

Old Bay, Jerk, Hot Honey Hog, VooDoo

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

ENTRÉE

HOUSE SMOKED PULLED PORK SANDWICH \$16

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

BASKET OF CHICKEN FINGERS \$12

Served with Fries and Honey Mustard

Extra Dressing .50

CHEESE STEAK \$18

Shaved Ribeye with Cooper Sharp Wiz and Caramelized Onion on Liscio Roll served with Fries

P.L.T. CHICKEN SANDWICH \$16

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

CAULIFLOWER PIZZA \$16

Roasted Grape Tomatoes, Pesto White Sauce and Grilled Chicken

FISH AND CHIPS \$16

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

BURGERS

P.L.T. PUB BURGER \$16

Half Pound Char Grilled Blend of Prime Angus Beef Short Rib and Chuck.

Served with Lettuce, Tomato, Onion, and Pickles with your choice of French Fries or Sweet Potato Fries.

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

Add: Egg \$2, Applewood Smoked Bacon \$2, Caramelized Onion \$1, Sautéed Mushrooms \$1

BLACK AND BLUE BURGER \$17

Blackened Pub Burger with Applewood Smoked Bacon, Smoked Blue Cheese Dressing, with Lettuce, Tomato, Onion, and Fries or Sweet Potato Fries

FARMERS DAUGHTER \$18

Our Pub Burger served with Lettuce, Tomato, Onion, Cheddar Cheese, Applewood Smoked Bacon, topped with a Fried Egg on Brioche and Fries or Sweet Potato Fries

TRUFFLE BURGER \$21

Our Pub Burger served with Black Truffle Aioli, Sauteed Mushrooms, Romain, Gruyere and Fries or Sweet Potato Fries

SIGNATURE COCKTAILS

“How Bout Cha” \$10

Tito’s Handmade Vodka, Lemon Lime Soda, Splash of Cranberry Juice served tall with Lemon and Lime garnish

Cherry Lime Mule \$8

Pinnacle Cherry Vodka, Lime Juice and Goslings Ginger Beer served in a copper mug

Luvie’s Spicy Margarita \$10

Teremana Blanco, Muddled Jalapeños, Lime Juice, Triple Sec, and Sour Mix with a salted rim

Grand Margarita \$14

Teremana Blanco, Lime Juice, Triple Sec and Sour Mix with a Grand Marnier float and salted rim

Espresso Martini \$14

Van Goh Espresso Vodka and Smirnoff Vanilla Vodka served up

Maryanne Manhattan \$14

Bulleit Rye, Sweet Vermouth & Angostura Bitters with a Cocktail Cherry

Old Fashioned \$14

Blade and Bow Bourbon, muddled Sugar and Angostura Bitters with an Orange Twist and Cocktail Cherry

Lake Droopy \$10

High West Bourbon, Pink Lemonade, Razzmatazz and a Splash of Sour

French 75 \$14

Botanist Gin, Simple Syrup and Prosecco with Lemon Twist

Eagles Nest \$8

Malibu Rum, Midori Melon Liquor and Pineapple Juice

Bumbu Colada \$12

Bumbu Spiced Rum, Malibu Rum, Cream of Coconut and Pineapple Juice topped with Nutmeg

Yes Chef \$10

Smirnoff Vanilla Vodka, Kahlua Salted Caramel Liqueur and Cream with a salted rim

CRUSH \$15

Deep Eddy Vodka, Fresh Squeezed Orange topped Lemon Lime Soda over crushed ice