

## Starters

### Mac & Cheese Bites \$5

Creamy 5 blend cheese sauce tossed with bacon crumbles & dipped in panko and fried

### Trio of Pierogis \$5

Gently pan-fried with garlic & onions

- Farmer cheese & chives
- Potato, bacon, & cheddar
- Kielbasa & sauerkraut

### Brie Kisses \$5

Brie and cherry compote wrapped in puff pastry served warm

## Salads

### Classic Caesar Salad \$7

Prepared tableside

### Roasted Chick Pea Salad \$7

Quinoa, baby kale, butternut squash, blood orange vinaigrette

### Gorgonzola & Pear Salad \$7

Artisan mixed greens, crumbled gorgonzola, red pears, shaved red onion, candied pecans, cranberry vinaigrette

## Sandwiches

### Cuban Sandwich \$9

Sweet ham, roasted pork, Swiss cheese, dill pickle & tangy mustard on a grilled ciabatta roll

### Muffuletta \$9

Genoa salami, Capicola, mortadella, provolone cheese, topped with a spicy tapenade, red wine vinaigrette, on focaccia

### Buttermilk Fried Chicken \$9

Crispy chicken breast topped with a cilantro jalapeno slaw, pepper jack cheese, avocados, tomatoes

## Entrees

### All American Pot Roast \$12

Slowly roasted tender chuck roast, pan dripping gravy, garlic whipped mashed potatoes, oven roasted carrots & green beans

### Chicken or Eggplant Parmesan \$12

Lightly breaded served with marinara, fresh mozzarella, pesto tossed angel hair pasta

### BBQ Bacon Wrapped Shrimp \$12

Tangy BBQ sauce, cheesy grits, and collard greens

### Braised Pork Loin \$12

Pork loin with apples, pears, and cherry marmalade, macaroni & cheese, vegetable du jour

## Sweet Endings

**House-made Chocolate Cake \$5**

**Raspberry White Chocolate Cheesecake \$5**

**Warm Triple Berry Tart with Vanilla Ice Cream \$5**

## Beverages

**Soft Drinks (Coke Products) \$2**

**House-made Lemonade \$2**

**Coffee \$2**

**Hot Tea \$2**