

APPETIZERS

BAVARIAN PRETZEL BASKET 11
Four Bavarian jumbo soft pretzels served with nacho cheese and a side of our signature honey mustard

FRIED CALAMARI 15
Crispy fried calamari served with our house-made marinara sauce and charred lemon-caper aioli

POTATO SKINS 14
Six crispy potato skins smothered in melted cheese and bacon, topped with scallions and a charred jalapeño crema

TRUFFLE PARMESAN BRUSSELS 15
Crispy fried Brussels sprouts tossed in truffle oil, grated parmesan cheese, and drizzled with a fig-balsamic glaze

REUBEN IMPOSTER SLIDERS 16
Corned beef, sauerkraut, and melted Swiss cheese topped with our signature honey mustard and served on pretzel slider buns (3 per order)

SHEET PAN NACHOS 15
House tortilla chips topped with melted shredded cheese, fresh jalapeño, diced tomato, black beans, and cilantro. Served with sour cream and salsa
Add blackened chicken - 3 | Add birria - 4

SOUP DU JOUR 6
Ask your server about today's freshly made soup, crafted with seasonal ingredients

MEDITERRANEAN PLATTER 18
Crumbled feta, house-made hummus, pickled onions and carrots, cucumber, mini sweet peppers, marinated olives, tahini sauce, falafel bites, and tomato-cucumber red onion salad, served with house-made pita chips and naan bread

WINGS 16
Served with celery and a side of blue cheese dressing. Your choice of Buffalo, BBQ, honey garlic, Nashville BBQ, spicy garlic, or dry rub
Extra sauce - 2

CHEESESTEAK EGG ROLLS 15
Crispy egg rolls filled with chopped beef and American cheese, served with a side of spicy ketchup

CHAR GRILLED CAPRESE PIEROGIES 15
Five char-grilled Pierogies garnished with blistered grape tomatoes, fresh mozzarella, and drizzled with balsamic-fig reduction and a sweet basil aioli

CITRUS CORN AVOCADO DIP 16
Diced avocado mixed with roasted corn, jalapeno, black beans, crispy garlic, cilantro, and a splash of lime. Served with our house tortilla chips

HUMMUS TOAST 15
Toasted artisan grain bread topped with creamy hummus, tomato, olive oil, pickled onion, cucumber, arugula, and finished with za'atar

SALADS

ADD A PROTEIN: Grilled Chicken - 5, Crispy Chicken - 6, Pan-seared Salmon - 8, Fried Calamari - 8
Scoop of Chicken or Tuna Salad - 6, Grilled Baby Shrimp - 8, Falafel - 4

CHUNKY GREEK SALAD 15
Spring mix topped with a tomato bloom stuffed with Mediterranean olives, feta cheese, red onion, cucumber, sweet peppers, and oregano, finished with aged balsamic vinegar and olive oil

CAESAR SALAD 12
Chopped romaine lettuce, baby kale, shaved parmesan cheese, and house-made croutons tossed in creamy Caesar dressing

MEDITERRANEAN SALAD WITH COUS COUS 16
Spring mix topped with black olives, cucumber, tomato, cous cous, red onion, capers, and feta cheese, served with our signature honey shallot herb vinaigrette

SEASONAL COBB (GF) 18
Romaine lettuce topped with grilled chicken, tomato, shaved radish, bacon, blue cheese crumbles, avocado, roasted Brussels sprouts, green peas, and hard-boiled egg

AVOCADO NO TOAST SALAD (V, GF) 16
A spring mix and arugula blend topped with tomato, cucumber, pickled onion, and radish, finished with everything seasoning and tossed in a lemon juice, olive oil, and sea salt vinaigrette

BURGER SALAD 17
8-oz beef patty over spring mix with blue cheese crumbles, bacon, tomato, cucumber, red onion, and crispy potatoes

A VEGGIE WEDGY 15
Iceberg wedge with tomato, cucumber, radish, black olives, and blue cheese crumbles, served with blue cheese dressing
Add bacon crumble - 2

VEGAN COBB 17
Romaine and baby kale topped with tomato, cucumber, radish, roasted sprouts, red onion, peas, pickled carrots, orange-black bean corn salsa, edamame, charred green beans, avocado, and green goddess dressing

AHI TUNA SALAD 21
Pan-seared sesame-crust ed ahi tuna with radish, avocado, cucumber, edamame, crystallized ginger, crunchy rice noodles, and seaweed, finished with eel sauce and honey sriracha vinaigrette

Dressings: Balsamic, Ranch, Caesar, Blue Cheese, Honey Sriracha, Honey Mustard, Honey Shallot Herb Vinaigrette, Thousand Island, and Italian Dressing

All salads available chopped - 2

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

TAX INCLUDED IN ALL PRICES

EXECUTIVE CHEF: AMBER DERRY

PERSONAL PIES

Elevate any of our personal pies by adding a hot honey drizzle on top!

CLASSIC CHEESE PIE	11	PEPPERONI PIE	13
<i>Pizza sauce topped with mozzarella cheese</i>		<i>Our classic cheese pie with diced pepperoni on top</i>	
BIRRIA PIZZA	17	TOMATO BASIL	13
<i>Pizza sauce topped with fresh mozzarella, slow-cooked spicy beef, red onion, cilantro, and avocado</i>		<i>Pizza sauce topped with fresh mozzarella, tomato, basil, and a balsamic fig drizzle</i>	
THE NORMA	14	TRUFFLE MUSHROOM	14
<i>Pizza sauce topped with fresh mozzarella and grated parmesan, finished with nut-free basil pesto drizzle and arugula</i>		<i>Mozzarella cheese, roasted mushrooms, garlic oil, arugula, parmesan cheese, and a nut-free basil pesto drizzle</i>	
FAIRWAY FLATBREAD	14	CHICKEN BACON JAM	15
<i>White pizza topped with a chopped salad of spring mix, tomato, red onion, and parmesan, tossed in a light vinaigrette</i>		<i>Fig jam, grilled chicken breast, bacon bits, mozzarella cheese, caramelized onions, and blue cheese crumbles, topped with arugula</i>	

HANDHELDS

CHICKEN CAESAR WRAP	16	QUESADILLA	16
<i>Grilled chicken, crisp romaine lettuce, baby kale, parmesan cheese, and creamy Caesar dressing wrapped in a warm, grilled seasoned flour tortilla</i>		<i>A flour tortilla loaded with cheddar jack cheese and your choice of grilled chicken OR a Southwest vegetable blend of mushrooms, onions, black beans, and tomatoes. Served with sour cream and salsa</i>	
Substitute falafel - 2 Substitute shrimp - 3			
VEGGIE WRAP	15	BUCKS BURGER	17
<i>Zucchini, spinach, eggplant, peppers, mushrooms, onions, and fresh mozzarella, topped with aged balsamic vinegar and served on your choice of a seeded long roll or wrapped in a flour tortilla</i>		<i>8-oz angus beef patty with your choice of cheese, shredded lettuce, and tomato, served on a brioche bun</i>	
Ask your server about Vegan options!		THE BURGERTOWN	18
CLUB SANDWICH	16	<i>8-oz angus beef patty with cheddar cheese, topped with onion jam, bacon, shredded lettuce, and pickles, served on a brioche bun</i>	
<i>Club sandwich with your choice of grilled chicken, tuna salad, turkey, or chicken salad, served with mayo, bacon, lettuce, and tomato on your choice of white, wheat, rye, or a croissant</i>		THE DUFFMAN	8
BUFFALO CHICKEN WRAP	16	<i>Bacon, egg, and cheese, served on a brioche bun. No substitutions or sides available</i>	
<i>Your choice of grilled or crispy chicken tossed in buffalo sauce, wrapped in a seasoned flour tortilla with shredded lettuce, tomato, red onion, and cheddar jack</i>		BIRRIA QUESADILLA	21
FALAFEL GYRO	15	<i>A flour tortilla loaded with shredded spicy beef, melted shredded cheese, avocado, onions, cilantro, and a side of salsa verde</i>	
<i>Crispy falafel with hummus, cucumber, shredded lettuce, tomato, pickled carrots, and pickled onions, served in a warm pita and topped with tahini sauce and cilantro</i>		GRILLED CHICKEN CAPRESE SANDWICH	16
SAUSAGE AND PEPPERS	15	<i>Grilled chicken topped with fresh mozzarella, sliced tomato, basil aioli, and balsamic-fig reduction, served on a brioche bun</i>	
<i>Italian sausage, sautéed peppers and onions, sweet spicy mustard, and sun-dried tomato pesto served on a seeded roll</i>		CHEESESTEAK	17
MAHI MINI TACOS	22	<i>Chopped beef or chicken with your choice of cheese, served on a seeded long roll</i>	
<i>Three mahi-mahi tacos on flour tortillas, topped with purple cabbage and fennel slaw, orange-black bean corn salsa, cilantro, avocado, and jalapeño crema. Served with chips and salsa</i>		GROWN FOLKS SLIDERS	16
Shrimp available for substitution		<i>Four baby burgertown sliders</i>	
		SMASH BURGER	17
		<i>4-oz Angus beef patty cooked with sautéed onions and yellow mustard, served on a brioche bun with your choice of cheese, lettuce, tomato, and our signature burger sauce</i>	
		Make it a double - 2 Make it a triple - 4	

ENTREES

CHAR GRILLED PORK CHOP	27	GARDEN GRILLED STEAK	29
<i>Char-grilled pork chop topped with purple cabbage and fennel slaw, and pickled mustard seeds. Served with sweet potato-onion-apple hash and roasted Brussels sprouts</i>		<i>8-oz filet cooked to your liking, served over watercress chimichurri and topped with garlic-herb butter. Paired with lemon-herb baby baker potatoes, roasted tomatoes, and roasted Brussels sprouts</i>	
PAN-SEARED SALMON	28	TRUFFLE STUFFED GNOCCHI	26
<i>8-oz salmon filet in a lemon-butter white wine sauce, served with lemon-herb baby baker potatoes, wilted watercress, and roasted Brussels sprouts, finished with watercress pesto, crispy garlic, and roasted tomatoes</i>		<i>Gnocchi stuffed with truffle mushrooms, served over a creamy ricotta chili-orange glaze and topped with wild mushrooms, truffle seasoning, arugula, and roasted tomatoes</i>	
CAPRESE CHICKEN MILANESE	26		
<i>Thin, crispy breaded chicken topped with arugula, grape tomatoes, fresh mozzarella, pickled onion, a balsamic-fig glaze, and olive oil</i>			