

# Lunch - Dinner

## Appetizers, Salads, and Soup

(Menu items subject to availability and may change without notice)

<b>Arepas Bites</b> 	\$9	<b>Southwest Eggrolls</b> 	\$9
Corn cakes topped with chipotle aioli, smoked pork or eggplant escabeche and pickled red cabbage		House smoked chicken, black beans, corn, cilantro, and a ranch dipping sauce	
<b>Empanadas</b>	\$9	<b>Cheeseburger Sliders</b> 	\$9
Seasonal fillings		Smoked Angus burgers, cheese, lettuce, tomato, on toasted brioche	
<b>Spinach and Artichoke dip</b> 	\$10	<b>Dvous Shrimp</b>	\$10
Spinach, artichoke, onion, smoked cream cheese, parmesan, and crostini		Lightly battered and fried shrimp with a sweet and spicy chili aioli	
<b>Pork Belly Sliders</b>	\$8	<b>Scallop and Pork Belly</b>	\$17
Two twice cooked pork belly sliders, goat cheese, orange marmalade, lettuce, on toasted brioche		Two jumbo pan seared seas scallops, twice cooked pork belly, seasonal puree, and a balsamic reduction	
<b>House Salad</b>	\$4	<b>Caesar Salad</b>	\$5
Mixed greens, red onion, cucumber, carrots, and grape tomatoes	\$7	Romaine, croutons, parmesan, caesar dressing, anchovies, and ancho powder	\$9
<b>Kale Salad</b>	\$6	<b>Romaine Wedge</b>	\$5
Kale, dried cranberries, candied pecans, parmesan, and balsamic vinaigrette	\$11	Romaine, grape tomatoes, bacon, blue cheese crumbles and dressing	\$9
<b>Beet Salad</b>	\$7	<b>Cobb Salad</b>	\$13
Greens, beets, mandarin oranges, goat cheese crumbles, pepitas, and orange dijon vinaigrette	\$12	Greens, cucumber, grape tomatoes, bacon, hardboiled egg, blue cheese crumbles, and grilled chicken	
<b>Soup du Jour</b>		<b>Chili du Jour</b>	
Ask your server about today's selection		Ask your server about today's selection	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*

18% service charge will be added to parties of 8 or more



House smoked item





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## Entrees and Sandwiches

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<b>Pasta Alfredo</b>	<b>\$13</b>	<b>Vegetable Risotto</b>	<b>\$14</b>
Roasted red peppers, mushrooms, and sautéed spinach Add chicken \$4, steak \$7, shrimp \$7		Arborio rice and parmesan with seasonal vegetables Add chicken \$4, steak \$7, shrimp \$7	
<b>Meatloaf</b>	<b>\$15</b>	<b>Smoked Salmon*</b> 	<b>\$18</b>
Bacon wrapped meatloaf, mashed potatoes, and vegetable		Smoked salmon, with seasonal rice and vegetable	
<b>Wild Porcini Ravioli</b>	<b>\$23</b>	<b>Seafood Scampi</b>	<b>\$29</b>
Porcini, shiitake, wood ear, and black trumpet ravioli with oyster mushroom cream sauce, and balsamic reduction		Jumbo sea scallops and shrimp over linguini with herb butter and garlic roasted tomato	
<b>Steak*</b>		<b>Chicken</b>	
Changes seasonally with starch and vegetable accompaniments. Call for details		Changes seasonally with starch and vegetable accompaniments. Call for details	

### All Sandwiches served with fries and a pickle

<b>Braddock Burger*</b> 	<b>\$13</b>	<b>Cuban</b> 	<b>\$12</b>
1/2 lb. Smoked Angus burger, lettuce, tomato, cheddar, caramelized onion, and poblano sauce on toasted brioche		Smoked pork loin, ham, swiss, dill pickle, serrano chilies, and yellow mustard on a toasted baguette	
<b>BBQ</b> 	<b>\$12</b>	<b>Fried Chicken Sandwich</b>	<b>\$12</b>
12 hour North Carolina style pulled pork on toasted brioche with seasonal accompaniment		Battered and fried chicken breast, lettuce, tomato, pickles, and a sweet and spicy chili aioli on toasted brioche	
<b>Smoked Angus Cheesesteak</b> 	<b>\$12</b>	<b>Reuben</b>	<b>\$13</b>
Smoked Angus beef clod roast, provolone, caramelized green pepper and onion, and mayo on toasted baguette		10 hour slow roasted corned beef, swiss, fresh house made sauerkraut and 1000 island on toasted marble rye	
<b>Grilled Vegetable</b>	<b>\$10</b>	<b>Seasonal Sandwich</b>	
Portobello, roasted red pepper, spinach, provolone, and balsamic on toasted brioche			

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