

seasonal

SELECTIONS

FRIED MOZZARELLA \$10.95

Homemade, Panko crusted, whole milk Mozzarella, Pesto and Marinara dipping sauces.

HARVEST CHICKEN SALAD \$14.95

Char grilled chicken breast, romaine and kale mix, dried cranberries, apples, red onion, crumbled blue cheese and toasted pumpkin seeds. Tossed in Apple Cider Vinaigrette.

HOMEMADE

CHICKEN PARM CRUST PIZZA \$16.95

Breaded all white breast meat blended with Romano cheese and herbs, fried and topped with pizza sauce, Mozzarella cheese and fresh basil- then baked into perfection. Your new favorite pizza. (Add a large House or Caesar Salad \$4.00)

SAUSAGE TORPEDO \$13.95

Grilled Fennel Sausage, sauteed peppers and onions, Provolone and tomato on a toasted sub roll. Served with hand cut fries.

ALL THE WAY BURGER \$17.95

Two, handpacked half pound Angus Burgers, char grilled and BBQ basted; one patty topped with Provolone cheese and crispy bacon and the other with Cheddar and caramelized onions; piled high on a griddled Brioche bun with lettuce, tomato, red onion and pickles. Served with hand cut fries, a knife and extra napkins.



drink local

PEAR MULE \$11

Grey Goose Pear, fresh squeezed lime and ginger beer.

SALTED CARAMEL RUSSIAN \$9

Stoli Vanilla and Salted Caramel Kahlua shaken with milk and rimmed with cinnamon sugar.
Topped with whipped cream

BANANA BREAD MARTINI \$10

Rumchata, Frangelico and Banana Liqueur served with a graham cracker rim.

FALL LONG ISLAND \$10

Apple vodka, Bacardi, house gin and triple sec shaken with apple cider and topped with fresh apples and pears.

SANGRIA \$8

Proverb Cabernet, Apple vodka, triple sec and apple cider. Fresh cinnamon stick, apples and pears.

APPLE PIE MARTINI \$9

Apple vodka, Butterscotch liqueur and apple cider. Drizzled with caramel and fresh sliced apple.

wine & beer

Chardonnay- Canyon Road- California
Chardonnay- Kendall Jackson- California
Pinot Grigio- Santa Marina- Italy
Pinot Grigio- Maso Canali- Italy
Prosecco- La Marca- Italy
Riesling- Pacific Rim- Washington
Sauvignon Blanc- Chateau Souverain- California
Sauvignon Blanc- Whitehaven- New Zealand
Rose- Prophecy- France

Cabernet- Proverb- California
Cabernet- Louis Martini- Sonoma
Merlot- Raymond- California
Malbec- Gascon- Argentina
Pinot Noir- Mirassou- California
Pinot Noir- Macmurray- Central Coast

Amstel Light Mich Ultra
Bud Light Miller Light
Budweiser Odouls
Coors Light Sam Adams
Corona Spiked Seltzer
Corona Light Twisted Tea
Guinness Yuengling
Heineken

late night bites

BONELESS OR BONE IN WINGS \$10.95 / \$18.95

Dry Rubs: Mango Habanero, Lemon Pepper

Sauces: Buffalo, Honey Bbq, Halfway Hot, Pineapple Teriyaki, Buzz, Cafe,

BIG PRETZELS \$7

Two jumbo pretzels served hot and salty. Served with honey mustard.

FRIED PICKLES \$7

Dill pickle chips fried and served with ranch.

STEAK N' CHEESE EGG ROLLS \$7

Served with spicy ketchup.

CHEESE QUESADILLA \$7

Served with salsa and sour cream.

POTATO SKINS \$7

Stuffed with cheese and bacon, topped with scallions and served with sour cream.

MOZZARELLA STICKS \$7

Served with marinara.

CHEESE PIZZA \$8.95

Ask for additional toppings.

Available daily 9-12 PM. Dine in prices only.