



Squirrel Bites

Boardwalk Fries: hand-cut fries tossed in Old Bay and sea salt, served with malt vinegar and ketchup \$3.50
Add melted blue cheese or cheddar \$1.50

Fried Calamari: parmesan crust, snow peas, chipotle tartar sauce \$6.50

Cheddar Cheese Grits Prosciutto Cracker: garlic cream, caramelized onions and chili oil 7.25

Buffalo Wings: mouth cooling celery and carrot sticks; Ken's Blue Cheese Dressing \$6.50

Grilled Cheese: with cream of tomato soup for dipping \$6.50

Cheesy Mac: made with a 5 cheese super creamy sauce \$7.25

Duck Confit Springrolls: in feuille de bric. Served with orange marmalade \$8.50

Smooth Watermelon Gazpacho: balsamic seeds, pine nuts, basil oil, arugula juice and olive oil powder \$5.95

SALADS

Simple Salad: organic spring mix and red wine vinaigrette \$6.00

Tomato Basil Mozzarella: balsamic jelly, basil pesto, olive oil and organic arugula \$7.25

Rocket: organic arugula, candied red onions, parmesan, pine nuts and red wine vinaigrette \$7.25

MEALS

Our 24-Hour Ribs: dry-rubbed and covered in smoked chili barbeque sauce with white baked beans \$18.95

Fish and Chips: Chimay battered, light old bay seasoned, served with salad and creole tarter sauce \$12.25

Hereford Flat-Iron Steak with Herb Butter: garlic whipped potatoes, grilled green beans and red wine sauce \$14.95

Lasagna: fresh pasta, tomato sauce, ricotta cheese, béchamel and garlic green beans \$13.95

Buttermilk Fried Chicken: topped with chili sofrito sauce, served with collard greens and cheesy mac \$15.95

Wild Mushroom Linguine: garlic cream with white wine and parmesan foam \$14.25

House-Made German Bratwurst: a 300 year old recipe, served with potato dumplings, sauerkraut and gravy \$14
Try the true German experience; order an Aventinus, the best beer ever! \$9

BURGERS & SANDWICHES

Our house-ground Hereford beef served with fries, lettuce and tomato on a toasted bun

The Bacon Cheeseburger: stuffed with Brie, topped with Hickory Smoked Bacon \$11.95

The Classic: with any of the following toppings \$9.95

\$1.00
cheddar cheese, blue cheese, brie cheese or goat cheese
mushrooms, caramelized onions, bacon

\$0.50
chipotle tartar sauce, BBQ sauce, sofrito
jalapeños, pickles, Dijon mustard

Grilled Veggie Burger: grilled eggplant stuffed with mushrooms and quinoa, topped with Pipe Dreams goat cheese 10.25

The Reuben: corned beef, sauerkraut, Swiss cheese, Thousand Island dressing on toasted rye, served with fries. \$12.95

BLT: white bread, hickory smoked bacon, double yolk mayonnaise, organic tomatoes, organic arugula, served with fries \$10.95

SIDES \$4.00

Collard Greens • Sweet Garlic Green Beans • Garlic Whipped Potatoes • Baked White Beans

The creative vision of Chefs Gene Sohn and Andrew Kern