

BEGINNINGS

matzoh ball 6
carrot, onion, celery, chicken broth

southern fried tenders 10
hand breaded tenders, bbq sauce, peppercorn ranch

fried green tomatoes 10
cranberry apple relish, scallion, creamy horseradish sauce

bbq chicken nachos 14
bbq pulled chicken, red onion, apple wood bacon, cheddar cheese, pico, guacamole

fried brussels sprouts* 10
ponzu, sweet chili (gf)

dozen jumbo wings 14
choice of: garlic parmesan, buffalo, bbq, thai sweet chili, dry rub (gf)

mushroom quesadilla 14
white cheddar, portobello, black bean and corn relish, guacamole, sour cream, charred tomato

sweet & spicy cauliflower 12
battered cauliflower, gochujang sweet chili, sesame seed, scallion

SIDE SALADS

house chop 9
romaine, tomato, grape, applewood smoked bacon, green bean, chic pea, candied pecan, onion, feta, chopped egg, italian vinaigrette (gf)

warm goat cheese* 9
mixed greens, breaded goat cheese medallion, tomato, granny smith apple, dried cranberries, pine nut, balsamic vinaigrette

butternut squash 9
mixed greens, applewood smoked bacon, cranberry, red onion, candied pecan, goat cheese, brown butter-balsamic (gf)

wedge 8
iceberg, tomato, applewood smoked bacon, chopped egg, blue cheese, peppercorn ranch dressing (gf)

ENTREE SALADS

buffalo chicken 16
romaine, breaded chicken, buffalo sauce, apple wood smoked bacon, tomato, cucumber, bleu cheese, scallion, egg, peppercorn dressing

king cobb 16
grilled chicken, romaine, tomato, red grape, applewood smoked bacon, green bean, chic pea, candied pecan, red onion, feta, chopped egg, italian vinaigrette (gf)

shrimp greek 18
romaine, herbs, tri-color pepper, red onion, chic peas, grape tomato, kalamata olive, cucumber, feta, italian vinaigrette (gf)

sedona cobb 20 (choice of steak, crab cakes)
romaine, fresh avocado, tomato, applewood smoked bacon, scallion, corn, black bean, sharp white cheddar, corn tortilla strip, chipotle vinaigrette

grilled salmon 19
romaine, mango-jicama-three pepper slaw, avocado, tomato, feta, lemon vinaigrette (gf)

mediterranean chicken 18
blackened chicken, arugula, roasted cauliflower, butternut squash, caper, currant, red onion, feta, pine nut, fresh basil, lemon vinaigrette (gf)

VEGETARIAN

julia's portobello burger 13
roasted red pepper, fresh mozzarella, arugula, pesto aioli, grilled red onion, bun

hilary's veggie burger 13
house-made roasted vegetable burger, lettuce, tomato, grilled red onion, pickle, drizzle italian vinaigrette, bun

baked eggplant 18
herbed ricotta, fresh mozzarella, provolone, lemony green beans, fettuccini, pomodoro

roasted vegetable salad 16
mixed greens, butternut squash, zucchini, squash, red onion, mushroom, peppers, pumpkin seed, feta, balsamic vinaigrette (gf)

* indicates vegetarian...gf indicates *gluten friendly only!* Our menu is carefully crafted, individual ingredients may not be listed, notify your server if you have any food allergies

FAVORITES

- black angus paleo burger 15
goat cheese, over easy egg, avocado, pico, scallion, butternut squash, apple cranberry relish, basil (gf)
- chicken & waffles 18
fried chicken tenders, Taylor family farms maple syrup, applewood smoked bacon, powdered sugar
- blackened crab cakes 24
rosemary-parmesan red skin potatoes, roasted vegetables, chipotle aioli
- grilled salmon 22
lemon-garlic green beans, basmati rice, lemon butter sauce (gf)
- pistachio encrusted grouper 20
mango-jicama three pepper slaw, roasted butternut squash, vanilla-rum butter sauce
- “brick” chicken 20
airline chicken breast, mac ‘n cheese, lemony green beans, herb butter pan sauce
- bacon wrapped meatloaf 20
applewood smoked bacon, whipped potatoes, garlicky baby spinach, marsala gravy
- carne asada sliced beef tenderloin 24
lemony green beans, whipped potatoes, cilantro chimichurri

TACOS chips and salsa

choice of corn (gf) or flour tortilla

- denise’s pulled chicken 14
pulled chicken black bean & corn relish, charred tomato, guacamole, arugula, seasoned sour cream
- brooks’s fish 14
blackened fish, mango-jicama three pepper slaw, creamy horseradish sauce
- jen’s steak 14
tricolor peppers, onion, seasoned sour cream, guacamole, spicy sesame sauce, arugula
- roger’s shrimp tacos 14
blackened shrimp, pickled red cabbage, corn relish, chipotle aioli, guacamole

BOWLS

- ahi tuna poke 22
raw ahi tuna, scallions, cucumber, sesame seeds, avocado, tamari-sambal basmati rice (gf)
- korean bbq steak 22
tricolor peppers, pico, scallions, spicy sesame sauce, basmati rice (gf)
- shrimp thai fry 20
egg, scallions, napa, red cabbage, carrot, sweet chili-miso-ponzu sauce, rice noodles, peanuts (gf)
- pulled chicken risotto 18
butternut squash, applewood smoked bacon, basil, apple dried cranberry relish, parmesan (gf)
- chicken carbonara 18
applewood smoked bacon, fresh peas, basil, parmesan, fettuccini

SANDOS...hand cut fries

- chuck’s angus sirloin burger 12
tomato, pickle, mixed greens, drizzle balsamic vinaigrette, choice of cheese, bun
- danny’s fajita wrap 12
blackened chicken, guacamole, onion, tricolor peppers, sour cream, rice, white cheddar, flour tortilla
- megan’s chicken wrap 12
breaded chicken, buffalo sauce, romaine, apple wood smoked bacon, tomato, cheddar, flour tortilla
- rhonda’s cali blt 13
grilled chicken, bacon, egg, provolone, avocado, iceberg, tomato, garlic mayonnaise, texas toast
- kelli’s turkey club 12
turkey, applewood smoked bacon, provolone, apple relish, mixed greens, tomato, italian vinaigrette, multi-grain
- carl’s lean rubeen 13
sauerkraut, swiss, thousand island, rye
- jenna’s grilled cheese 12
fried green tomatoes, mustard aioli, white cheddar, apple wood bacon, texas toast

consuming raw or undercooked meats poultry, seafood, shellfish or eggs may increase your risk of food borne

no split checks on parties of 6 or more & 20% gratuity on groups of 6 or more