

Appetizers

Goat Cheese Stuffed, Bacon-Wrapped Dates	7
Sweet Potato Fries Bacon mayonnaise	6
Traditional Fries	5
Smoked Chicken Wings Grilled and served with ranch and celery (specify naked, buffalo or BBQ)	10
PEI Mussels Dry vermouth, Spanish onion, Dijon, rouille, grilled bread	9/16
Bacon Cheeseburger Dip flatbread for dipping	7
Tobacco Onions spicy remoulade	5
Fried Green Tomatoes goat cheese, spicy remoulade	9
Corn Hushpuppies Whipped honey butter	7
Cup of Tomato Soup	5
Pan Seared Chicken Livers Verjus, applewood smoked bacon, crispy onions	8
Flame Roasted Dragon Creek Oysters (3) Wild onion mignonette, mustard seed agrodolce, salmon roe	8
Crab and Mascarpone Fritters Bacon mayonnaise	6

Sandwiches

Served with traditional fries or you may substitute sweet potato fries, a cup of tomato soup or a small greens salad for \$2.
Add bacon to any sandwich for \$2.

Classic Grilled Cheese Wisconsin cheddar cheese	8
The Big Cheese Monterey jack, swiss, cheddar, garlic and chives	9
Baked Crabcake Sandwich Dragon Creek lump crabmeat, pepperonata aioli	13
Cheesesteak Roasted mushrooms, caramelized onions, Mornay sauce	12
Chicken Sausage "Po' Boy" white cabbage, pepperonata aioli, "bread & butter" pickles	11
Meatloaf Sandwich Caramelized onions, bacon, Swiss cheese	13
*General Lee Burger Choice of Swiss, Monterey jack or cheddar	11
*King Street Burger Roasted mushrooms, caramelized onions, bacon, Swiss cheese	12
*BBQ Bacon Burger Bacon, bbq sauce, fried onion strings, cheddar, pickles	13
*Breakfast Burger Topped with bacon and a fried egg	13
*Heart Attack Burger Two classic grilled cheese sandwiches serve as the "bun" for this one!	17

Entrees (available until 10:00 PM)

Spring Strozzapreti Sunchokes, English peas, arugula, Meadow Creek Mountaineer, bread crumbs, chili flakes	19
Applewood Smoked Lamb Shoulder Fresh vegetable slaw, bacon-onion cornbread, braising jus	21
Amish Chicken Breast housemade fennel-thyme chicken sausage, green onion mashed potatoes, cipollini onions	18
*Angus Bistro Filet french fries, housemade steak sauce	18
Market Salad Local greens, seasonal vegetables, honey-herb vinaigrette (Add \$6 for chicken breast, add \$10 for Angus bistro filet)	7
*Pan Seared Dragon Creek Sea Scallops Green gazpacho, fresh crab salad, cilantro, serrano chilies	24

* Consuming raw or undercooked food may increase your risk of food borne illness. 20% gratuity will be added to parties of 6 or more.
Please, one check per table. Multiple forms of payment per check accepted