



starters & salads

hummus - house recipe | flatbread | vegetables | 10

mushrooms - beer batter | creamy horseradish sauce | 9

smoked salmon flatbread - horseradish sauce | roasted red pepper | goat cheese | spinach | 13

spinach dip - cheese | spinach | artichoke | toasted crostini bread | 10

jumbo chicken wings - buffalo | thai dyed | dry rub | 8ct/12ct | 12/16

crab dip - jumbo lump crab | flatbread | 14

kale - edamame | cranberry | goat cheese | cilantro vinaigrette | 13

wedge - steak | tomatoes | red onion | blue cheese crumbles | bacon | balsamic reduction | blue cheese dressing | 18

chef salad - ham | turkey | sliced egg | swiss cheese | bacon | tomato | onion | 15

cali salad - chicken | spinach | strawberries | goat cheese | candied pecans | 15

spa* - salmon | mix greens | kale | artichoke hearts | roasted red peppers | garbanzo beans | avocado | capers | 20

ahi poke bowl - sriracha | cucumber | edamame | rice | mango salsa | wonton | 18

dressings: cilantro honey vinaigrette, ranch, bleu cheese, honey dijon, basil vinaigrette

house specialties

fish and chips - fanatic red ale beer batter | fries | tartar | 18

herb rotisserie chicken - 1/2 chicken | demi glacé | side (*limited*) 16

garden pork chop* - mushrooms | tomato | spinach | goat cheese | wild rice | kale | 16

sautéed zucchini with chicken - zucchini noodles | garlic | cherry tomatoes | red bell pepper | parmesan cheese | 15

chicken piccata - cavatappi pasta | tomato | capers | artichokes | lemon wine | 16

trout - grilled carolina trout | lemon cream sauce | sautéed zucchini | 22

lavender ahi* - seared rare | prosciutto | brussels | greens | edamame aioli | 24

salmon* - scottish salmon | sautéed brussels | 23

crab stuffed barramundi - sautéed zucchini | lemon cream sauce | 27

blackened fish sandwich - fresh fish of the day | seared | tomato | kale | tartar | fries | 17

filet* - center cut | sautéed brussels | 25

steak tacos - sautéed peppernata | goat cheese | house sauce | balsamic reduction | fries | 18

sides

braised kale | house onion rings | all natural fries | cucumber & goat cheese salad |
sweet potato fries | mac-n-cheese | brussels | duck fat tots | corn succotash | 5

homemade desserts

carrot cake - cream cheese icing | 7.5

panna cotta - pomegranate | honey | pistachio | milk crumbles | whipped cream | 7.5

We serve Coke products. Fiji, San Pellegrino, Perrier.

We take pride in preparing our food from scratch everyday. We are concerned for your well being, if you have allergies please alert us as not all ingredients are listed. We hope you enjoy your time with us.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



burgers, sandwiches & small plates

† items only available until 4 pm

rooster cogburn - fried chicken breast | buffalo sauce | lettuce | pickle | fries | 13

sliders* - 2 hand pattied burgers | sautéed onion | american cheese | pickle | mustard | fries | 14

bacon cheeseburger* - bacon | american cheese | lettuce | tomato | pickle | onion | fries | 14

black bean burger - roasted red pepper aioli | avocado | pico | fries | 14

grilled chicken - avocado | pico | red pepper aioli | lettuce | fries | 14

† **club** - turkey | ham | bacon | tomato | swiss | lettuce | honey dijon | honey wheat bread | fries | 13

† **crab cake sliders** - field greens | tartar | fries | 15

blackened fish - fresh fish of the day | seared | tomato | kale | tartar | fries | 16

† **trout** - grilled carolina trout | lemon cream sauce | sautéed zucchini | 14

† **chicken piccata** - cavatappi pasta | tomato | capers | artichokes | lemon wine | 10

† **salad with grilled chicken** - cucumber | egg | tomato | onion | jack cheese | 11

† **fish tacos** - seared fish | kale | pico | avocado | house sauce | cucumber & goat cheese salad | 12

† **steak tacos** - sautéed peppernata | goat cheese | house sauce | balsamic reduction | fries | 14

† **black bean tacos** - lettuce | edamame aioli | pico | avocado | fries | 14

wine by the glass

see our drink menu for full wine list

chardonnay

sea sun 10
kendall jackson 12

riesling

dr. loosen 9

pino grigio

bollini 9
king estate 12

sauvignon blanc

nobilo 8

moscato

castello del poggio 9

rosé

underwood 9

sparkling

banfi maschio prosecco 8

merlot

red diamond 8

pinot noir

handcraft 8
meiomi 13

red blend

bell 11

malbec

catena 11

cabernet

grayson 9
bonanza 11

red zinfandel

old vine 10