

Entrée Menu



SOUTHERN FRIED CHICKEN

Golden, crispy fried chicken paired with homemade potato salad and seasoned collard greens



BBQ PULLED PORK

Tender, slow-smoked pulled pork paired with sweet baked beans and crisp, creamy coleslaw



HOMESTYLE SPAGHETTI

Spaghetti tossed in rich marinara sauce, topped with hearty meatballs and served with a warm breadstick



ISLAND CHICKEN

Seasoned Caribbean-style chicken served with rice & peas and sweet fried plantains



LOADED FRIES

Seasoned fries topped with grilled chicken, melted cheese, crispy bacon, and assorted toppings



Weekly Specials

BUFFALO CHICKEN

Crispy fried buffalo chicken and melted cheddar cheese layered over a golden-baked crust, finished with a cool ranch drizzle



MILLIONAIRE'S BACON CHEESEBURGER

Juicy Black Angus beef topped with sweet-heat Millionaires bacon, melted American cheese, crisp lettuce, and vine-ripened tomato.



MEDITERRANEAN CHICKEN SALAD

Savory grilled chicken, tangy banana peppers, crisp cucumbers, juicy tomatoes, red onions, kalamata olives, and creamy feta over fresh lettuce



HOT HONEY CHICKEN SANDWICH

Crispy fried chicken coated in hot honey glaze, topped with crisp pickle slices



CHICKEN CAESAR WRAP

Tender grilled chicken, fresh romaine lettuce, and rich Caesar dressing wrapped in a soft 12" white wrap



LENTIL SOUP

Entrée Menu



TACO SALAD

Seasoned ground beef over crunchy tortilla chips, served with Mexican rice, pinto beans, and a variety of fresh toppings



BRAISED BEEF TIPS

Savory beef tips and sautéed mushrooms served over mashed potatoes with rich brown gravy



TERIYAKI CHICKEN

Sweet teriyaki chicken over vegetable fried rice with roasted broccoli and red peppers



CHICKEN MARSALA

Tender pan-seared chicken simmered in a marsala wine and mushroom sauce, paired with creamy garlic mashed potatoes and grilled zucchini



WINGS

Five crispy chicken wings served with golden seasoned fries



Weekly Specials

PESTO CHICKEN

Savory pesto chicken layered with creamy goat cheese, roasted bell peppers, and fresh spinach on a crisp baked crust



POBLANO BACON CHEESEBURGER

A seasoned beef patty layered with melted cheese, crispy bacon, roasted poblano peppers, and caramelized sauteed onions



SUMMER VEGETABLE CHOPPED SALAD

Fresh crisp lettuce with red onions, cucumbers, grape tomatoes, shaved Brussels sprouts, feta cheese, and grilled chicken



CHICKEN & CAPICOLA MELT

Grilled chicken and spicy capicola stacked with garlic aioli, arugula, tomato, and red onion on toasted ciabatta bread



SMOKEHOUSE CLUB

Sliced turkey and ham layered with Swiss, cheddar, crisp lettuce, tomato, and bacon, finished with honey mustard on a buttery croissant



CHICKEN AND RICE

Entrée Menu



SPATCHCOCK CHICKEN

Tender, flavorful spatchcock chicken roasted until golden and served with crispy wedge potatoes and fresh steamed broccoli



ORANGE CHICKEN

Crispy chicken tossed in a sweet and tangy orange glaze, served with jasmine rice and fresh stir-fry vegetables



CLASSIC MEATLOAF

House-made meatloaf paired with fluffy mashed potatoes, hearty gravy, and a side of roasted zucchini



GLAZED PORK BELLY

Savory pork belly served with jasmine rice and roasted Brussels sprouts



SHRIMP & FRIES

Golden-fried shrimp served with seasoned fries



Weekly Specials

BBQ CHICKEN

Grilled chicken and sweet caramelized onions layered over tangy BBQ sauce and baked on a crispy crust



PHILLY CHEESESTEAK WRAP

Thinly sliced steak with sautéed bell peppers, onions, and melted provolone, wrapped in a soft 12" flour tortilla



KALE CAESAR

Grilled chicken breast over kale with Parmesan, crunchy croutons, and creamy Caesar dressing



ANGRY PO'BOY

Crispy fried chicken topped with spicy Angry Sauce, melted provolone, crisp lettuce, and ripe tomato on a toasted hoagie roll



CURRY CHICKEN SALAD

House-made curried chicken salad with dried apricots, Craisins, and sunflower seeds, wrapped with crisp lettuce and ripe tomato in a soft flour tortilla



3 BEAN AND SAUSAGE

Entrée Menu



HARISSA CHICKEN

Rotisserie-style quarter chicken seasoned with harissa and garlic, served with smashed potatoes and peas



STUFFED ZUCCHINI

Stuffed Zucchini with rice pilaf and roasted mushrooms



FRIED FISH

Golden-fried flounder served with seasoned potato wedges and classic coleslaw



FALAFEL BAR

Crispy falafel, creamy hummus, grilled chicken, and fresh Fattoush salad with assorted toppings



SAUSAGE & PEPPERS

Italian sausage with sautéed peppers and onions, served over penne pasta with garlic bread



Weekly Specials

BUTCHER'S BLOCK

Pepperoni, ham, and bacon layered over melted cheese on a crispy crust



KOREAN TURKEY BURGER

Juicy turkey burger topped with Korean BBQ sauce, crunchy kimchi slaw, and creamy sesame aioli on a toasted brioche bun



CHEF'S SALAD

Crisp lettuce topped with sliced turkey, smoked ham, cheddar cheese, fresh tomato, crunchy cucumber, shredded carrots, and hard-boiled egg



POBLANO CHICKEN PHILLY

Chicken Philly with sautéed peppers, onions, poblano peppers, and melted provolone on a toasted hoagie



CAJUN TUNA MELT

Seasoned Cajun tuna topped with cheddar cheese and vine-ripened tomato, served warm on toasted white bread



CHICKEN ORZO



Spaghetti



MENU

spaghetti
marinara sauce
meatballs
breadstick

Join us
Wednesday, July 8th

TACO SALAD

GROUND BEEF
TORTILLA CHIPS
MEXICAN RICE
PINTO BEANS

ASSORTED
TOPPINGS



monday

07.13



Spatchcock CHICKEN

Roasted Chicken
Crispy Wedge Potatoes
Steamed Broccoli

Monday, July 20th

A wooden board with falafel balls, chickpeas, and hummus. The board is placed on a dark surface. There are several falafel balls on the board, some whole and some broken. To the left of the board is a small wooden bowl filled with chickpeas. Below the board is a small wooden bowl filled with hummus and garnished with a sprig of parsley. The background is a dark, textured surface.

FALAFEL

bar

CRISPY FALAFEL
CREAMY HUMMUS
GRILLED CHICKEN
FATTOUSH SALAD
ASSORTED TOPPINGS

Thursday 07.30