

## starters

- HUMMUS AND FALAFEL** Marinated feta, olives, grilled pita 6  
**SALT AND PEPPER CALAMARI** Flash-fried, peppers, Thai bird chiles, sesame and ginger pesto 9  
**CRAB AND SHRIMP CAKE** Celery, braised apples, cilantro, horseradish 9  
**CORNMEAL-DUSTED FRIED OKRA** Sriracha and ranch 5  
**MUSHROOM AND BRIE FLATBREAD** Black garlic, eggplant, arugula 9  
**TURKEY CHILI** cup 4 bowl 6      **SOUP OF THE DAY** cup 3 bowl 5

## greens

- HOUSE** Mixed greens, dried cranberries, almonds, bleu cheese, sherry vinaigrette 5  
**ICEBERG WEDGE** Bleu cheese crumbles, red onion, tomatoes, applewood-smoked bacon 6  
**CAESAR** Romaine, creamy caesar dressing, shredded parmesan, foccacia croutons 5  
**SPINACH-PEAR** Aged ricotta, sunflower, orange supreme, bacon-cider dressing 8  
**CHOPPED COBB** Romaine, turkey, bacon, egg, avocado, cucumber, feta, tomato, crispy chickpeas, buttermilk-herb dressing 10  
**SESAME TUNA\*** Sprouts, sunflower seeds, mango, avocado, mixed greens, Thai chili dressing 14  
Substitute grilled salmon  
**CHICKEN CAESAR** Romaine, creamy caesar dressing, shredded parmesan, foccacia croutons 10  
Grilled salmon 14    Grilled shrimp 15    Grilled flat iron steak 15

DRESSINGS: Herb-balsamic, Bleu Cheese, Dijon-red wine, Ranch, Sesame Splash, Champagne, Caesar

## sandwiches

All sandwiches served with choice of side - "deluxe" add 1.

- GRILLED CHICKEN AND AVOCADO** Sprouts, smoked onions, basil aioli, brioche 10  
**BRAISED ANGUS SHORT RIB** Pulled beef, caramelized onions, open faced baguette, bbq slaw 14  
**E-GRILL** Egg-dipped sourdough, smoked turkey, bacon, tomato, Swiss, cheddar, raspberry sauce 9  
**VEGETABLE FLATBREAD** Pickled red onion, spinach, tomatoes, roasted red peppers, cucumber, garlic herb cream cheese, balsamic vinaigrette 8  
**RED EYE BURGER\*** Certified Angus Beef® ground chuck, English muffin, grilled ham, bacon, farm egg, American cheese 9  
**E=MC2 BURGER\*** Certified Angus Beef® ground chuck, pesto, roasted red peppers, pepper jack 9  
**TURKEY BURGER** Sliced tomato, smoked onion aioli, arugula, provolone 10  
**ANGUS BURGER\*** Certified Angus Beef® ground chuck 8  
Add Swiss, provolone, pepper jack, cheddar or bleu cheese  
Switch any burger to a grilled chicken breast for no charge.

## bar menu

- BLEU CHEESE POTATO CHIPS** 5  
**CHICKEN SAUSAGE & ASIAGO ROLL** 3  
Smoked onions, spiced ketchup  
**BRAISED KUROBUTA PORK BELLY** 6  
Sherry vinaigrette, apricots, pickled onions  
**PAPPADEW PEPPERS & GOAT CHEESE** 3  
Arugula, fennel crackers, black pepper  
**BUTTERMILK FRIED CHICKEN TENDERS** 7  
Honey-chili glaze  
**HEIRLOOM PROSCIUTTO CROSTINI** 9  
Basil, cantaloupe, pickled chilies  
**CHEESE PLATE** 8  
Trugole Asiago - almond-apricot preserve  
St. Pete's Bleu Cheese - local honey comb  
**CARAMEL POPCORN** 4  
Marcona almonds, smoked sea salt

## specialty drinks

Our hand-crafted libations feature fresh-squeezed juices, special infusions, clever syrups and our own house sour.

- JOHN DAILY IN HIGH HEELS** 8  
Sweet tea vodka, limoncello  
**PERFECT PARTIDA MARGARITA** 12  
Partida tequila, agave nectar, fresh lime juice  
**PORCH SWING** 8  
Sweet tea vodka, Southern Comfort, lemon juice  
**GRILLED PINEAPPLE SANGRIA** 9  
A smooth sangria with pineapple and citrus flavors  
**BLACKBERRY MOJITO** 8  
Bacardi rum, mint, lime, fresh blackberries  
**PEACH TEA** 7  
White peach nectar, sweet tea vodka  
**GRAPE BASIL COOLER** 9  
Three Olives grape vodka, fresh grapes, basil, ginger ale

## entrees

- SAUTÉED MOUNTAIN TROUT** Edamame succotash, "blackened" aioli, blue crab 17  
**SPRINGER MOUNTAIN CHICKEN** Creamed corn, mushroom crepe, natural reduction 17  
**PORK TENDERLOIN\*** Cinnamon-smoked, buttermilk mashed potatoes, Swiss chard, blueberry jus 16  
**SHRIMP AND GRITS GRATIN** English cheddar, stone ground grits, grape tomato fondue 16  
**FILET MIGNON\*** Boursin mac and cheese, grilled asparagus, garlic jus and chips 28  
**ROASTED CHICKEN PAPPARDELLE** Local whole wheat pasta, parmesan-lemon cream, sweet chiles, Swiss chard 15

## healthy path

- SPICED GRILLED SALMON\*** Marinated cucumber, quinoa salad, mint-lemongrass yogurt 14  
31g protein • 394 calories • 9g fat • 11g carbs  
**GRILLED FLAT IRON STEAK\*** Broccoli, carrots and almonds, arugula chimichurri 14  
40g protein • 418 calories • 15g fat • 7g carbs  
**TAHINI-GLAZED CHICKEN BREAST** Napa cabbage-chickpea slaw, roasted apples 11  
57g protein • 454 calories • 10g fat • 16g carbs  
**GRILLED PORTOBELLA PASTA** Whole wheat pasta, zucchini, goat cheese, roasted garlic tomato puree 9  
17g protein • 276 calories • 6g fat • 22g carbs

## sides

- French Fries 3  
Sesame Coleslaw 3  
Sautéed Spinach 3  
Buttermilk Mashed Potatoes 3  
Jalapeno Creamed Corn 3  
Braised Swiss Chard 3

\*ADVISORY:  
CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH AND EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS.  
We proudly use trans-fat free oil for all of our frying.  
18% gratuity will be added to parties of 6 or more.  
4.15.10

## deluxe sides

- Sweet Potato Fries 4  
English Cheddar Grits 4  
Grilled Asparagus 5  
Boursin Mac & Cheese 4  
Creamed Corn Hush Puppies 5  
Wild Mushroom Crepe 5

# dinner

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