

APPETIZERS

King Pretzel soft bavarian pretzel with beer cheese and creole mustard..... 10

“Our Wings” Choice of bbq, mild, hot, bang-bang, mango habanero or dry rub with ranch or bleu cheese dressing (GF available) **Six 10 | Twelve 14**

Quesadilla seasoned grilled chicken, with cheddar-jack cheese, grilled onions, and bell peppers in a flour tortilla served with salsa and sour cream; substitute shrimp \$5 or steak \$6 14

Jerk Cauliflower Bowl crispy cauliflower tossed in jerk bbq sauce with jasmine rice, edamame, pickled ginger, radish, cucumber and grilled scallion 15

Crispy Shrimp Deviled Eggs classic southern deviled eggs topped with crispy shrimp, pickled jalapeno, candied bacon and old bay aioli 15

SALADS

Add Chicken Breast 6 || Add Shrimp 7 || Add Salmon 8

House Salad mixed greens with carrot, tomato, cucumber, shredded cheddar and your choice of dressing(GF) (Veg) **small 6 | large 10**

Classic Caesar Salad chopped romaine lettuce, shaved parmesan, croutons and classic caesar dressing..... **small 6 | large 10**

Cobb Salad chopped romaine, grilled chicken, tomato, bacon, avocado, egg, bleu cheese crumbles and choice of dressing (GF) **small 8 | large 14**

Spring Salad baby greens, radish, dried cherry, sweet peas, pistachios, grilled baby carrot, goat cheese and a house-made grapefruit-basil vinaigrette (GF) **small 8 | large 14**

Salad Trio house-made egg salad, chicken salad and tuna salad with mixed greens, baby tomato, cucumber and a toasted croissant **small 9 | large 15**

Soup and Salad OR Soup and Sandwich our daily soup paired with a small salad OR your choice of half egg salad, chicken salad or tuna salad sandwich 12

HANDHELDS

Served with your choice of one side: fries, sweet potato fries, tater tots, sweet potato tots, onion rings or fruit

12 Oaks Burger
8oz hand cut beef burger on toasted brioche bun with lettuce, tomato, onion, house-made pickle and choice of cheese; add bacon \$2.00..... 14

Philly Cheesesteak
choice of steak or chicken with grilled peppers and onions topped with your choice of cheese on a toasted hoagie roll 14

Classic Club Sandwich
triple decker ham, turkey, swiss cheese, cheddar cheese, bacon, lettuce, and tomato on your choice of toasted white or wheat bread 14

FAB Grilled Cheese grilled cheese with fig jam, honeycrisp apple, brie cheese and raspberry mustard on white or wheat bread 14

Smoked Brisket Sandwich house smoked beef brisket with tobacco onions, house-made pickles and bbq sauce 15

Shrimp Po Boy fried shrimp on a toasted hoagie roll with lettuce, tomato, house-made pickle and cajun remolaude 16

Blackened Fish Tacos blackened gulf snapper with baja slaw, green tomato pico in a warm flour tortillia 15

*GF bun options are available upon request.

ENTREES (Available after 5PM)

Pimento Cheese Crusted Filet 6 oz filet of beef topped with pimento cheese and served with whipped yukon gold potatoes and sauteed garlic spinach (GF) 36

Grilled Ribeye 12 oz hand cut ribeye served with garlic and herb fingerling potatoes, french green beans and rosemary bleu cheese butter (GF) 34

Ahi Tuna Poke Bowl ahi tuna with jasmine rice, pickled red onion, edamame, cucumber, seaweed salad, avocado, pickled ginger, radish, poke sauce (GF) 21

Apricot Ginger Glazed Salmon grilled salmon with southern fried rice, and skillet squash and zucchini (GF)..... 24

Spring Gnocchi handmade ricotta gnocchi with sugar snap peas, baby carrot, artichoke hearts and shaved parmesan in a san marzano tomato-basil sauce (Veg) 20

Grilled Pork Ribeye 10 oz pork ribeye with sweet corn-spring onion pudding, asparagus and a fig apple chutney (GF) 24

Braised Lamb Shank root beer braised lamb shank with smoked bleu cheese grits, spring peas and cipollini onions and a natural jus (GF) 26

Pan Roasted Chicken pan roasted airline chicken breast with whipped yukon gold potatoes, french green beans and a citrus-red pepper sauce (GF) 20

Pan Seared Sea Scallops pan seared sea scallops with southern-style creamed corn, blistered sugar snaps and peppers, and a pickled green tomato relish (GF) 34

If you have allergies, please alert us as not all ingredients are listed!

*We are obliged to tell you that consuming raw or undercooked meat, seafood or eggs may increase your risk of food borne illness.

HOUSE WINE SELECTION

	GLASS	BOTTLE
Sycamore Lane Chardonnay, CA	8.00	30.00
Sycamore Lane Pino Grigio, CA	8.00	30.00
Sycamore Lane White Zinfandel	8.00	30.00
CK Mondavi Sauvignon Blanc, CA	8.00	30.00
Sycamore Lane Cabernet, CA	8.00	30.00
Sycamore Lane Merlot, CA	8.00	30.00
Canyon Road Pinot Noir, CA	8.00	30.00

BUBBLY

Val d'Oca Prosecco, Italy (187ml) SPLIT		12.00
Rotari Brut Rose, Italy (187ml) SPLIT		15.00
La Marca Prosecco, Italy	11.00	40.00

A TOUCH OF SWEETNESS — WHITES

Mezzacorona Delisa Pinot Grigio Rose, Italy	9.00	32.00
Pacific Rim Reisling, WA	9.00	26.00

CRISP & CLEAN — WHITES

Mezzacorona Pinot Grigio, Italy	9.00	36.00
Emmolo Sauvignon Blanc, Napa (Caymus)	13.50	50.00
Kim Crawford Sauvignon Blanc, New Zeland	11.00	42.00

LUSH, TROPICAL AND FULL-BODIED WHITES

Mer Soleil Reserve Chardonnay, SLH (Caymus)	13.00	50.00
Taken Chardonnay, Napa	13.00	45.00

SUBTLE & SOPHISTICATED — REDS

Sea Sun Pinot Noir, CA (Caymus)	13.00	40.00
Meomi Pinot Noir, CA	13.00	40.00

FRUIT FORWARD & UNIQUE — REDS

Conundrum Red Blend, Napa (Caymus)	15.00	55.00
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ROBUST & COMPLEX — REDS

Joel Gott 815 Cabernet, CA	13.50	50.00
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BY THE BOTTLE WINES "RESERVED"

Shatter Grenache, France		55.00
TAKEN Red Blend, Napa		65.00
Bravium Pino Noir, Anderson Valley		65.00
Iron and Sand, Pasa Robles Cabernet		70.00
Trinchero "Mario's" Cabernet, Napa		85.00
The Walking Fool Red Blend (Caymus)		85.00
Red Schnoer Voyage Malbec, AR (Caymus)		85.00
Suisun Grand Durif Petite Sirah by Camus		85.00
Caymus Cabernet Sauvignon, Napa		128.00