

Dinner.

5:00 pm - 10:00 pm

Something to share

3	
Margherita flatbread	\$10.00
tomatoes, fresh mozzarella, garlic oil, shallots & basil	
Crispy calamari*	\$11.00
flash fried and served with marinara sauce	
Pretzel sticks	\$8.00
served with hot caramel	
Crispy chicken fingers*	\$10.00
served with BBQ sauce	
Spinach dip	\$12.00
served with tortilla chips	

Going green House salad

House salad	\$6.00
carrots, tomatoes, croutons, creamy vinaigrette dressing. Fresh tomatoes from South Russell Farmers market	
Greek salad	\$10.00
chopped romaine, Kalamata olives, purple onion, feta , tomatoes & Greek dressing	
Faroe Island salmon Caesar salad*	\$22.00
romaine, shaved Parmesan, garlic croutons & Caesar dressing	
Chicken chopped salad*	\$14.00
aged Tillamook cheddar, hearts of palm, bacon, English cucumber, tomato, red onion and house vinaigrette with grilled chicken	

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^{*}Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



No need for a knife or fork

Bacon cheeseburger*	\$15.00
served with a side of french fries	
Hamburger*	\$13.00
served with a side of french fries	
6" personal pepperoni pizza*	\$9.00
crispy pepperoni from crust to crust with fresh mozzarella cheese from Miles	
Farmers Market	

The main event

Soy glazed salmon*	\$25.00
served with fresh vegetables from our local farmers market	
Jumbo lump crab cake*	\$19.00
stone crab mustard sauce, garlic mashed potatoes	
Chopped sirloin*	\$17.00
mushroom demi, mashed potatoes	

Don't forget dessert

Decadent chocolate cake	\$8.00
flourless chocolate cake, topped with Melba sauce	
NY style cheescake	\$8.00
topped with Melha sauce	

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Something refreshing

Coke 20 oz bottle	\$2.00
Diet Coke 20 oz bottle	\$2.00
Ginger ale 20 oz bottle	\$2.00
Spite 20 oz bottle	\$2.00

Something from the bar

Bottled beer & cider

Bud Light	\$4.00
Budweiser	\$4.00
Miller Lite	\$4.00
Indigo Imp Brewery Beers	\$5.50
Blue Moon	\$5.50
Stella Artois	\$4.50
Great Lakes	\$5.50



White wines	Glass	Bottle
Raywood Vineyards Chardonnay	\$6.00	\$28.00
Stella Pinot Grigio	\$7.00	\$32.00
Castoro White Zinfandel	\$6.00	\$28.00
Four Vines "Naked" Chardonnay	\$7.00	\$32.00
Oyster Bay Sauvignon Blanc, New Zealand	\$7.50	\$34.00
Heinz Eifel "Shine" Riesling, Germany	\$6.25	\$31.00
Red wines	Glass	Bottle
Raywood Vineyards Merlot	\$6.00	\$28.00
Raywood Vineyards Cabernet Sauvignon	\$6.00	\$28.00
Mark West Pinot Noir	\$7.50	\$34.00
Raymond "R" Merlot, California	\$8.00	\$37.00
Avalon Cabernet Sauvignon, California	\$8.00	\$34.00
DeLoach Zinfandel, California	\$7.50	\$34.00



Local flavors.

Welcome to a taste of our city. We invite you to enjoy the sampling from our known and well loved local vendors, including Rising Stars coffee, who roasts their coffee beans daily. Lucy's Sweet Surrender, where "pastries are too good to resist!" Orlando Bakery, where the smell of the bakery is part of the adventure of visiting their shop. In addition, Cleveland bagels has been a local tradition for many years. Try some of our hummus made by Amir Foods. Relax with a beer from Indigo IMP Brewery which just so happens to share our name. Enjoy dining and sampling our local flavors.

