

SEPTEMBER FEATURES

APPETIZER

NASHVILLE FRIED PICKLE SPEARS\$13.95
House-breaded pickle spears seasoned with Nashville hot spices, fried to golden brown, and served with Nashville ranch.

SANDWICH

SHRIMP PO BOY\$15.95
Crispy Popcorn Shrimp, Old Bay Coleslaw, Diced Tomatoes on a Toasted Baguette. Served with Fries, Coleslaw and Pickle.

ENTRÉE

CHICKEN ENCHILADA MAC & CHEESE\$20.95
Fresh Ricotta Cavatelli Pasta tossed with a mixture of our Creamy Mac Sauce and Enchilada Sauce. Topped with Jack Cheddar Cheese, Crushed Corn Tortillas and Baked. Finished with Pulled Enchilada Chicken, Drizzle of Avocado Sour Cream and Scallions. Served with Garlic Bread.

BRICK OVEN

ULTIMATE SPICY PEPPERONI CALZONE SMALL \$15.95
LARGE \$22.95
Loaded with Crispy Cup Pepperoni, Pizza Pepperoni, Sandwich Pepperoni, Hot Honey Whipped Ricotta Cheese, House Cheese Blend and Fresh Jalapenos. Served with a side of Ranch.

SALAD

BRISKET SALAD\$17.95
Mixed Greens, Pulled Brisket, Fried Banana Peppers, White Cheddar Cheese, Red Onions and a Blend of Roasted Tomatoes, Corn & Peppers. Served with Mesquite Bleu Cheese.

DESSERT

CANNOLI CAKE\$9.95
A cookie crumb crust topped with creamy ricotta filled with chocolate chips and candied orange peel. Finished with short pastry crumbles and a dusting of powdered sugar.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-born illness.

