APPETIZERS

 CHEESE CURDS - Deep fried Farmer John's cheese curds, served with buttermilk ranch - \$10
SHRIMP "FUSILLI" - Butterflied shrimp, butter, garlic, toasted baguette - \$13 CRAB CAKE - Pan-seared crab cake with Creole rémoulade and rocket greens - \$15
DEVILED EGGS - Eggs with whipped egg yolk aioli, fresh herbs, candied bacon - \$5
BREAD BOARD - Cornbread, potato roll, soft pretzel, honey butter - \$7
RELISH TRAY For 2 - \$15

Fresh and pickled seasonal vegetables, smoked salmon pâté, green goddess, pimento cheese, Mediterranean olives, crackers

10 00

<u>SOUP</u>

<u>SALAD</u>

🖅 🕢 🌸 THE WEDGE - Tomato relish, gorgonzola, bacon, buttermilk ranch, cucumber, iceberg - \$13

- CAESAR Romaine, Sartori SarVecchio, fried potato roll croutons, Caesar dressing \$12
- Mer ENDIVE SALAD Belgian endive, Stilton, toasted walnuts, shallots, black truffle vinaigrette \$15
- 🖉 🕢 🏨 HOUSE SALAD Spring mix, carrots, tomato, cucumber, red onion, Creole vinaigrette or ranch \$10

OUR 20% SERVICE CHARGE

We believe in taking care of our staff! They are our family! There is just no way to give a consistent and fair living wage using the outdated industry standards. We now automatically add 20% to every bill, which is used to help pay a minimum \$15 per hour base wage, and also split among ALL MEMBERS of our team- all front of house and all kitchen staff! Thank you for understanding, and for being a part of taking care of the people that are taking care of you!