



## Appetizers

**Garden Veggie Flatbread \$9**  
Basil Pesto, Mozzarella & Balsamic Glaze

**Chicken Wings (12) \$16**  
Maple Buffalo, BBQ or Sesame Teriyaki  
Served with Buttermilk Ranch

**Pulled Pork Quesadilla \$11**  
Smith's Country Cheddar, Sauteed Onions & Peppers, Chipotle Sour Cream

**Crab "Rangoon" Empanadas \$12**  
Homemade Dough, Stuffed with Cream Cheese, Sauteed Onions & Crab  
Served with Sweet Chili Sauce

## Entrees

**Shrimp Boil \$22**  
Chorizo, Cob Corn, Red Potatoes & Shrimp, Spicy Cajun Broth & crusty Baguette

**Cobb Salad \$13**  
Little Leaf Lettuce, Buttermilk Fried Chicken, Bacon, Hardboiled Egg, Blue Cheese Crumbles,  
Avocado-Corn Salsa, Marinated Tomato, & Buttermilk Ranch

**Fried Chicken Sandwich \$13**  
Smith's Country Buttermilk Fried Chicken, Maple Buffalo Sauce, Buttermilk Ranch, Lettuce, Onions,  
Grillo's Pickles

**New York Strip Shaved Cheesesteak \$16**  
Onions, Peppers, Mushrooms, American Cheese & Worcestershire Mayo. Choice of Fries or Salad

**Spinach Salad \$14**  
Fresh Strawberries, Crispy Goat Cheese Cake, Maple Bacon, Sliced Almonds, Olive Oil Poached Yellow Beets  
& Honey Vinaigrette

**Pulled Chicken Tacos \$17**  
Corn Tortillas, Cumin Pulled Chicken, Avocado-Corn Salsa & Cabbage Slaw, Chipotle Sour Cream  
Side Salad

## Dessert

**Rhubarb Pavlova \$6**  
Crispy Crust Meringue, Poached Rhubarb, Lemon Whipped Cream & Fresh Strawberry Coulis

**Dark Chocolate & Candied Bacon S'mores \$6**  
Homemade Graham Crackers, House Made Toasted Marshmallow, Dark Chocolate Bark & Candied Bacon