

ALL DAY MENU

STARTERS

- Chipotle Boiled Peanuts** \$8
Pan Steamed with Chipotle Broth
- Chicken Wings** 5 for \$7 or 10 for \$12
BBQ, Buffalo, Hot, Samurai, or Teriyaki
Carrots and Celery by Request
- Loaded Potato "Nachos"** \$11
Crisp Potato Rounds, Bacon, Tomato,
Green Onion, Cheese Sauce
- Steamed Shrimp Potstickers** \$12
Six Dumplings, Sautéed Corn Relish,
Old Bay Aioli
- Crispy Brussels Sprout** \$13
Candied Pecan Confetti, Sweet Chili Glaze
- Crab & Cheese Arancini** \$13
Eight Crispy Rice Balls with Crab and
Mozzarella Filling, Marinara and Basil Aioli Drizzle

MAINS

SERVED A LA CARTE

- The Sub Sandwich** \$11
Bibb Lettuce, Prosciutto, Turkey, Bacon,
Sundried Tomato Spread, Baby Swiss,
Toasted Sub Roll
- Chef's Chicken Salad Wrap** \$12
Lemon Oil Arugula, Avocado,
Oven Roasted Tomato, Spinach Flavored Wrap
- The American Burger** \$12
Grilled 1876 Seasoned Angus Patty,
Lettuce, Tomato, Onion, Brioche Bun,
Add Cheese for \$1
- Pale Ale Braised Brat** \$12
Split and Grilled Bratwurst, Caramelized
Onion, Parmesan Mustard Spread,
Pretzel Hoagie
- Tandoori Chicken Taco** \$12
Miso Glazed Thigh Meat, Cilantro Lime Yogurt,
Cotija Cheese, Roti Bread
- Blackened Redfish Sandwich** \$14
Shredded Romaine, Tomato,
Calabrian Chili Mayo, Brioche Bun
- Smoked Salmon Toast** \$15
Thick Cut Rye, Dill Cream Cheese,
Ricotta Egg Salad, Pickled Onion, Balsamic
- Beef Brisket Grilled Cheese** \$15
BBQ Glazed Caramelized Onion,
Havarti and Gouda Cheese,
Toasted Country White Bread
- Maine Lobster Roll** \$24
Fresh Lobster Meat Lightly Tossed with
Lemon and Tarragon Mayo, Bibb Lettuce,
Toasted Bun

SALADS & BOWLS

- Soup Du Jour** Cup \$4 or Bowl \$8
- House Salad** \$4 or \$8
Lettuce Blend, Carrots, Tomatoes,
Cheddar Cheese, Croutons
- Caesar Salad** Small \$5 Large \$8
- Derby Salad** Small \$5 Large \$8
- Cacio e Pepe Romaine** \$11
Knife and Fork Romaine Hearts,
Fresh Lemon EVOO, Pecorino,
Tellicherry Pepper, Toasted Panko Breadcrumbs
- Spinach Salad** \$14
Dried Blueberries, Candied Pecans,
Goat Cheese, Matchstick Carrots,
Strawberries, Fresh Grape Vinaigrette
- Thai Chicken and Vegetable Salad** \$17
Marinated Sliced Breast, Sesame Vegetable Slaw,
Crunchy Noodles, Edamame, Lettuce Blend,
Thai Peanut Dressing
- Korean Salmon Rice Bowl** \$18
Korean BBQ Glazed Salmon Filet,
Jasmine Rice, Sesame Cucumber Slaw,
Sweet Chili Glazed Bell Peppers
- Beef & Broccoli Bowl** \$19
Samurai Glazed Steak, Jasmine Rice,
Sautéed Napa Cabbage, Sriracha Mayo,
Sesame

PROTEIN ADD ONS

CHOICE OF GRILLED OR BLACKENED

- Fried Chicken Tenders (3)** \$6
- Seared Tofu** \$7
- Grilled Burger Patty** \$7
- Chicken Breast** \$9
- Atlantic Salmon** \$11
- Shrimp (6)** \$11

SIDES

- Fruit** \$3
- Curly Fries** \$4
- Shoestring Fries** \$4
- Sweet Potato Fries** \$4
- Tater Tots** \$4
- Buttered Broccoli** \$4
- Asparagus** \$4
- Sautéed Spinach** \$4