



Where Culinary Expression Meets Social Energy

Starters

Cilantro-Jalapeño Edamame Hummus 9
English Cucumber, Kalamata Olive, Heirloom Tomato, Flatbread

Not So Pesto Flatbread 11
Grilled Chicken, Basil, Spinach, Garlic Cream, Mozzarella,
Parmesan, Toasted Pine Nuts

Chicken Wings GF 12
Sriracha Lime

Blackened Fish Tacos 14
Blackened White Fish, Napa Cabbage Slaw,
Avocado Jalapeño Aioli, Micro Cilantro

Spanish Mussels 12
Prince Edward Mussels, Spanish Chorizo, Spicy Tomato Broth

Lightly Fried Rock Shrimp 13
Cilantro Lime Thai Sauce

Mini Jumbo Lump Crab Cakes 13
Smoked Tomato Aioli, Crispy Spinach

Roasted Cauliflower GF 9
Charred Scallion Vinaigrette, Applewood Smoked Bacon,
Shaved Parmesan

Spinach and Artichoke Dip 9
Roasted Artichoke, Spinach, Garlic, Parmesan,
Grilled French Bread

Soups & Salads

Roasted Corn Bisque 4/6
Charred Corn-Poblano Salad

Chef's Daily Soup Creation 4/6

Caesar 4/6
Shaved Parmesan, Focaccia Croutons

Three Sixty Mixed Greens 4/6
Grape Tomato, Shaved Red Onion, Balsamic Vinaigrette

Chinese Chicken Salad 14
Tamarin BBQ Glazed Chicken, Napa Cabbage, Carrots, Cilantro,
Sunflower Sprouts, Nuts & Bolts, Sweet Soy Vinaigrette

Farmers Tomato Salad GF 9
Vine-Ripe Tomatoes, Crispy Garlic, Marcona Almonds,
Shaved Grana, Padano, Dill, White Balsamic Vinaigrette

Spinach and Watermelon GF 8
Baby Spinach, Compressed Watermelon, Heirloom
Tomato, Marcona Almond, Goat Cheese, Basil Vinaigrette

Cobb GF 9
Shaved Onion, Applewood Smoked Bacon, Avocado, Egg,
Grape Tomato, Bleu Cheese, Balsamic Vinaigrette

Old School Wedge 9
Baby Iceberg, Applewood Smoked Bacon, Grape Tomato,
Crispy Onion, Danish Bleu Cheese Dressing

Enhance Your Salad...

Grilled Chicken Breast 5

Grilled Salmon 7

Grilled Shrimp 7

Brick Oven Pizza

Chi-Town 16
Italian Sausage, Pepperoni, Red Onion, Bell Pepper, Mushroom,
Kalamata Olives, San Marzano, Tomato Puree

The Pig & Cow 15
Italian Sausage, Salami, Pepperoni, Applewood
Smoked Bacon, Mozzarella, Parmesan, Tomato Puree

The Classic Margherita 10
Vine Ripened Tomatoes, Basil, Mozzarella

The Jake 15
Grilled Chicken, Oven Roasted Tomatoes,
Artichoke, Baby Spinach, Mozzarella, Parmesan, Garlic Cream

The Texan 14
Smoked Chicken, Mozzarella, Shaved Red Onion,
White Cheddar, Ancho Chili B.B.Q.

Just A Pepperoni 12
Pepperoni, Mozzarella, Parmesan, Tomato Puree

Four Cheese 10
Mozzarella, Parmesan, White Cheddar, Goat Cheese,
Tomato Puree

The Big Daddy 16
Grilled Chicken, Bell Pepper, Jalapeno, Red Onion, Fra Diavolo
Sauce, Mozzarella, Parmesan

Jason Martin, Executive Chef | Joseph Zornow, Sous Chef

Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness | GF—Gluten Free



Where Culinary Expression Meets Social Energy

Sandwiches

ALL SERVED WITH CHOICE OF: HOUSE-CUT FRIES,
SWEET POTATO FRIES OR CAJUN FRIES

Hickory Smoked Brisket 12

House Pickled Onions, Jalapeños, White Cheddar,
Texas Toast, Good O'l Mop

Roasted Chicken Salad 12

Toasted Whole Grain

Big Boy Bacon Grilled Cheese 11

Applewood Smoked Bacon, White Cheddar, Sharp Cheddar,
Brioche

Roasted Prime Rib 12

Shaved Roasted Prime Rib, Horseradish Cream,
Swiss, Ciabatta, Au Jus

Grilled Chicken 10

Applewood Smoked Bacon, Avocado, Spicy Mayo, White Cheddar, Challah Bun

Gentle Club 11

Smoked Turkey, Ham, Applewood Smoked Bacon,
Lettuce, Tomato, Swiss, Sourdough

Salmon BLT 12

Blackened Salmon, Applewood Smoked Bacon, Romaine,
Tomato, Caper Remoulade, Ciabatta

Prime Cheeseburger 12

Lettuce, Tomato, Onion, Pickle, Sharp Cheddar,
Challah Bun

Grilled Reuben 11

Pastrami, Sauerkraut, Remoulade, Swiss, Marble Rye

Chef's Specialties

Gentle Trio GF 10

Roasted Chicken Salad, Cup of Soup, Fresh Fruit

1/2 Rack of Baby Back Ribs 18

Jicama, Orange, Cilantro Slaw, Good O'l Mop

Hickory Smoked Brisket Quesadillas 14

Charred Chili and Peanut Sauce, Cotija

Scottish Salmon GF 16

White Bean-Roasted Warm Corn Salad, Charred Red Pepper Coulis

Cartermere Farms Roasted Chicken GF 16

Garlic-Herb Marble Potatoes, French Beans, White Wine Basil Butter

6oz Filet Mignon GF 28

Parmesan Whipped Yukons, Roasted Vegetables,
Balsamic Demi

Pastas

Fettuccini 16

Roasted Chicken, Spinach, Garlic Cream, Shaved Parmesan

Black Pepper Gnocchi 19

Rock Shrimp, Crisp Prosciutto, Roasted Tomato, English Peas, Baby
Arugula, Parmesan, Basil Lemon Butter

Sides

White Bean-Roasted Warm Corn Salad 6

Sherry Wild Mushrooms 6

Stir Fried Rice 5

Roasted Asparagus 6

Roasted Spring Vegetables 5

Parmesan Whipped Yukons 4

Jason Martin, Executive Chef | Joseph Zornow, Sous Chef

Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness | GF—Gluten Free