

# À LA PARTE

“to share”

## Sausage & Gouda Stuffed Mushrooms

Garlic sautéed mushrooms stuffed with housemade sausage and Dutch Gouda cheese wood-fired golden and topped with Parmesan basil cream ~ 7.99

## Gator Remoulade

Fresh Georgian alligator hand-breaded in French bread crumbs and served with Southern-style remoulade slaw ~ 8.99

## Sweet Chili & Sake Steamed Mussels

Prince Edward Island mussels steamed in a sweet chili and sake broth served with grilled ciabatta bread and topped with cilantro ~ 9.99

## Beer-Battered Onion Rings

Extra thick cut hand-dipped beer-battered onion rings served with chipotle ranch dipping sauce ~ 5.99

## Chicken Szechuan

Shredded Chinese-style roasted chicken mixed with a Szechuan chili vinaigrette, served with fried wonton crisps ~ 6.99

## Smoked Chicken Queso

Our applewood smoked chicken in a vegetable and cheese dip, served with wood-fired pita bread ~ 6.99

## Fried Green Tomatoes

Locally raised green tomatoes rolled in seasoned bread crumbs and fried crisp, topped with house-cured bacon and tomato cream ~ 6.99

## Voodoo Shrimp

Large gulf white shrimp simmered in classic New Orleans BBQ shrimp and black pepper broth then served with a wood fired baguette ~ 12.99

## Tempura Battered Asparagus

Traditional Japanese battered asparagus, lightly seasoned and served with sweet ginger soy and wasabi mayo ~ 6.99

## Frankfurter Canapés

Housemade frankfurter in a crusty wood-fired baguette with white wine Dijon, ketchup and housemade pickles & onions ~ 4.99

## Ahi Tuna Conserva Gyro

Olive oil poached and preserved ahi tuna with sliced cucumber, tomatoes, spinach, and Greek tzatziki sauce served with torn grilled pitas ~ 11.99

## Fried Fresh Mozzarella

Panko crusted fresh pulled-mozzarella cake served with toast and roasted red bell pepper marinara ~ 9.99

## Cheese and Olive Plate

Imported hard cheeses served with house marinated olives and fruit ~ 9.99

## WOOD-FIRED PIZZAS

### Bronx Bomber

Italian pizza topped with pepperoni, housemade Italian sausage, black olives, sun-dried tomatoes, onions, and crimini mushrooms, finished with mozzarella, provolone, and sharp cheddar cheese ~ 12.99

### Pizza Margherita

Classic Neapolitan style pizza with garden fresh tomatoes, fresh basil, fresh mozzarella, garlic, and Parmesan cheese, drizzled with olive oil ~ 12.99

### Smokehouse Chicken

Tender smoked chicken is chopped, set on BBQ pizza sauce, then topped with red onion, jalapeno, cilantro, green onion tops, and finished with shredded Gouda and fresh mozzarella ~ 12.99

### White Chicken Pizza

Creamy alfredo sauce topped with applewood smoked chicken, sun dried tomatoes, red onion, and fresh basil ~ 12.99

### Create Your Own

Choose up to four toppings; *add 49¢ for each additional topping* ~ 12.99

Housemade Italian Sausage · Housemade Canadian Bacon · Housemade Applewood Bacon · Smoked Chicken · Pepperoni  
Garlic · Roasted or Fresh Tomatoes · Extra Cheese · Red Onions · Mushrooms · Black Olives · Bell Peppers · Pineapple

## SOUPS & SALADS

### Guinness & Gouda

The rich flavors of Guinness and the full-bodied smokiness of Gouda combined with house-smoked bacon make this soup a taste bud's delight  
4.29 cup 4.79 bowl

### French Onion

Rich beef and chicken stock with caramelized onions and a hint of thyme, finished with sherry wine and topped with crusty toast points, provolone, jarlsburg and asiago cheeses ~ 4.99 crock

### Soup of the Day

Ask your server about today's selection ~ 3.59 cup ~ 4.29 bowl

### Top Your Salad With:

Slow-smoked chicken ~ 3.99  
Mesquite-grilled salmon ~ 3.99

### Caesar Salad

Romaine lettuce tossed in our housemade Caesar dressing with fresh Roma tomatoes and red onion  
Full ~ 6.49 Side ~ 4.79

### Huckleberry Vinaigrette Salad

Wild Oregon huckleberry and champagne vinaigrette tossed with spring greens, candied walnuts, bleu cheese crumbles and dried cranberries  
Full ~ 8.99 Side ~ 5.79

### House Greens

Chilled assorted greens and thinly sliced vegetables with your choice of our house-made, or fat-free dressings  
Full ~ 4.79 Side ~ 3.29

## ENTREE

### Voodoo Bison

Mesquite grilled bison tenderloin set on grilled ciabatta bread and New Orleans Voo Doo sauce, served with mashed potatoes and grilled asparagus, then topped with a wood-fired shrimp ~ 27.99