

## SHAREABLES

### FOOD TRUCK NACHOS

kettle chips w/ pulled pork, nacho cheese,  
fried jalapeños, BBQ sauce & jalapeño ranch \$11

### HONEY BAKED GOAT CHEESE

goat cheese drizzled w/ honey, toasted pecans,  
cranberries, green onions & served w/ sourdough toast \$11

### MAC 'N EGG ROLL

mac & cheese stuffed inside an eggroll w/ sweet & spicy  
chili glaze for dipping \$10

### PICNIC DUO

house-made chicken salad & pimento cheese served  
w/ lavash crackers \$11

### FRIED PICKLES

w/ roasted jalapeño ranch \$10

### CAPRESE FLATBREAD

mozzarella cheese, tomato, fresh basil \$10

## THE GREENS

(ADD GRILLED CHICKEN +5, CHICKEN SALAD +5, BACON +3)

### CLASSIC WEDGE

iceberg lettuce, cherry tomatoes, shaved red onions, bleu cheese &  
bacon w/ bleu cheese dressing \$13

### STRAWBERRY FIELDS SALAD

mixed greens, strawberries, red onions, toasted pecans, golden raisins,  
goat cheese w/ balsamic glaze \$12

### CHEF'S SALAD

mixed greens, ham, turkey, bacon, cheddar cheese, hard-boiled egg  
cucumbers, cherry tomatoes, croutons w/ miss fancy's ranch \$14

### BUFFALO CHICKEN SALAD

mixed greens, buffalo-sauced chicken tenders, cucumbers, bacon,  
cherry tomatoes, bleu cheese crumbles w/ miss fancy's ranch \$14

### HEIRLOOM CAPRESE SALAD

heirloom tomatoes, arugula, fresh mozzarella, red onions, bacon, basil  
w/ balsamic glaze \$14

## GET TOASTY...

### SERVED W/ KETTLE CHIPS, BEER BATTERED FRIES OR CUCUMBER TOMATO SALAD

TOMATO BASIL SOUP (+\$3/5), SIDE SALAD (+\$3), CHILI W/ CHEDDA' (+3/5), MAC & CHEESE (+4)

### CHICKEN BACON RANCH

grilled chicken, bacon, ranch, lettuce, tomato, jack & cheddar cheese on  
texas toast \$13

### CHICKEN PESTO

grilled chicken, mozzarella cheese, pesto, tomato on sourdough bread  
\$14

### OLE SMOKEY

turkey, bacon, lettuce, tomatoes, cheddar cheese, smokey mayo on  
sourdough \$13

### THE CUBAN

pulled pork, ham, swiss cheese, dill pickles & yellow mustard on a cuban  
roll \$14

### REUBEN

pastrami (or turkey), swiss cheese, 1000 island dressing, sauerkraut  
on marble rye bread \$14

### FLYIN' HAWAIIAN

ham, monterey & habanero jack cheeses, cajun grilled pineapple  
on pretzel roll \$14

### BUFFALO CHICKEN

buffalo-sauced chicken tenders & monterey jack cheese on texas toast  
w/ a side of miss fancy's ranch \$14

### 3 AMIGOS\*

ham, sliced chorizo, over easy egg, monterey & habañero jack cheeses  
on sourdough \$14

### PATTY MELT\*

one angus beef patty, swiss cheese & grilled onions on texas toast \$14

### CHEESEBURGER\*

two patties of angus beef, american cheese, lettuce, tomatoes, grilled  
onions & matilda sauce on texas toast topped w/ a pickle \$15  
sub beyond (plant-based patty without GMOs, soy or gluten) \$2

### MAC MELT

house-made mac & cheese in a grilled cheese on texas toast \$12

### CLASSIC GRILLED CHEESE

cheddar, monterey jack & american cheeses on texas toast \$8

20% GRATUITY IS ADDED TO ALL PARTIES OF 6 OR MORE

### ROAST BEEF MELT

roast beef with cheddar cheese sauce \$14

### ROCK A DOODLE

fried chicken, jalapeno slaw, habanero & cheddar cheese, bacon on  
texas toast with a side of jalapeno ranch \$14

### RAGIN CAJUN

cajun grilled chicken, jalapeno slaw, habanero & monterey jack cheese  
on texas toast \$13

## PILE IT ON!

EXTRA HOUSE MADE SAUCES/DRESSINGS: 50¢

VEGGIES (50¢): iceberg lettuce, roma tomatoes, red onions, dill pickles,  
fresh jalapeños

PROTEINS: bacon (\$3), beyond patty (\$5) chicken (\$5), chicken salad (\$5),  
chorizo (\$3) cook-to-order fried egg\* (\$2), ham (\$4), pork (\$4) turkey (\$4)

CHEESE: extra cheese (\$1), vegan (\$2), pimento cheese (\$3)

## ADD MORE LOVE, WHY NOT?

TOMATO BASIL SOUP \$4/6

MAC-N-CHEESE \$5

SIDE SALAD W/BALSAMIC VINAIGRETTE \$5

## EVERYONE NEEDS SWEET TREATS

ICE CREAM CUPS \$2

DEEP-FRIED DOUBLE-STUFFED OREOS 3 for \$5/5 for \$7

## FOR THE KIDDOS

SERVED WITH CHIPS OR FRIES

QUESADILLA \$6.50

GRILLED CHEESE \$6.50

CHICKEN FINGERS \$7.50

CHEESEBURGER \$8.50

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may  
increase your risk of foodborne illness, especially if you have certain medical  
conditions*

*Please be aware that we use common cooking equipment. Due to this circumstance,  
we are unable to guarantee that any menu item can be completely free of allergens  
or dietary needs*