

Mother's Day Menu

APPETIZERS

TOMATO BISQUE 5.50
warm goat cheese crouton

EDAMAME (GF) 5.50
sea salt

BLACK BEAN QUINOA CAKE 9.50
celery-radish salad, avocado, chipotle mayo, tzatziki sauce

WOOD OVEN ROASTED CHICKEN WINGS (GF) 10.25
spicy chili rub, buttermilk blue cheese dip

WARM CRAB DIP 12.50
toasted french bread

BLUES & BBQS 8.75
homemade barbecue potato chips,
blue cheese, bacon, green onion

AHI POKE* 13.75
yellowfin tuna, sesame chili oil, avocado, soy, masago,
cucumber, radish sprouts, sesame seeds

BOWLS

CURRIED CHICKEN (GF) 16.50 
seared chicken, sweet potato, spinach, caramelized onion,
roasted red pepper, avocado, hard-boiled egg,
marcona almonds, broccolini, edamame, gypsy bacon,
honey-curry vinaigrette

SALMON QUINOA (GF) 18.50
pan roasted salmon, herbed organic quinoa, roasted brussel
sprouts, butternut squash, red onion, cumin seeds, salsa verde

JAY'S SHRIMP & GRITS 18.50
jumbo shrimp, crisp bacon, crimini mushrooms, scallions,
sweet peppers, cheddar cheese grits, lemon butter sauce

SAMBAL CHICKEN (GF) 16.25
stir-fried chicken, carrots, celery, snow peas, green peppers,
red onion, ginger, glass noodles

SMOKED TROUT MELON 16.25
chilled bowl with smoked trout, farro, red onion, cucumber,
celery, feta, edamame, arugula, ripe melon, mint,
dijon mustard vinaigrette

SALADS

+CHICKEN 6.25 +SALMON 8.50 +GRILLED STEAK 8.75

BURRATA & ROASTED HEIRLOOM BABY BEETS (GF) 11.75
tossed with baby arugula, fig balsamic, sea salt, evoo

ICEBERG WEDGE (GF) 8.50
warm bacon, buttermilk blue cheese,
tomato, scallion

SWISS SALAD (GF) 11.50
artisan mixed greens, tomato, shaved carrots, beets,
green cabbage, avocado, hard boiled eggs, green beans,
potatoes, kalamata olives, lemon-tarragon dressing

CLASSIC CAESAR SALAD 6.50
romaine lettuce, croutons, parmesan cheese

SIMPLE GREEN SALAD 7.50
artisan mixed greens, tomato, cucumber, red onion,
croutons, balsamic vinaigrette

COBB SALAD (GF) 12.50
iceberg & honey gem, smoked ham,
roasted turkey, bacon, tomato, avocado, hard boiled egg,
cheddar cheese, green goddess dressing

SANDWICHES

CRISPY FISH OR CHICKEN SANDWICH 10.50
cabbage-carrot poblano slaw, pickles, chipotle mayo,
toasted bun

A GOOD BURGER* 12.50
cheddar, roasted red onion, tomato, pickles, lettuce & 'the works',
hand cut fries

CLASSICS


STEAK FRITES* 19.50
grilled hanger steak, handcut fries, simple arugula salad,
chimichurri

CHICKEN SCHNITZEL 15.50
creamy cheddar grits, arugula salad, lemon zest, herbs,
fried capers

PIZZA & PASTA

MARGHERITA PIZZA 11.50
classic pizza with tomato sauce, fresh mozzarella, basil

BOB'S PITTSBURGH PIZZA 14.50
tomato sauce, pepperoni, sopressata, hot sausage, mozzarella,
gruyere, goat cheese, mushroom, banana peppers

PEPPERONI PIZZA 10.50
tomato sauce, mozzarella, pepperoni 

GRANDMA SEDGWICK'S SPAGHETTI 11.75
spaghetti tossed with ground beef, tomato, cheddar cheese,
toasted ciabatta bread

BRUNCH

EGGS A LA GREGORY 12.00
scrambled egg, shaved ham, cheddar, toast,
choice of potatoes or cheese grits

PANETTONE FRENCH TOAST 10.00
traditional Italian panettone, cherry compote

ESCALOPE OF SALMON 13.50
thinly sliced and broiled salmon, crispy shimeji mushrooms,
evoo, capers, lemon zest arugula, herbs (gf)

BRUNCH DRINKS

CRUDITE BLOODY MARY 9.00
hanger 1 vodka, jimmy luv's bloody mary mix, crudite

STRAWBERRY RHUBARB MARGARITA 9.00
altos silver tequila, lime, house made rhubarb syrup,
fresh muddle strawberry

UNION MIMOSA 8.00
ruffino prosecco, fresh orange juice, black cherry

SKINNY MULE 9.00
belvedere ginger zest vodka, lime, club soda

