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hot artichoke + spinach dip
- cheese, honey balsamic vinaigrette 16
- greens + bowls
- add: grilled or crispy chicken 7
- salmon* or shrimp 9
- steak* 14

greens + bowls
- apple pear salad (sp)
  - mesclun + frisée greens, candied pecans, blue cheese, honey balsamic vinaigrette 16
- cobb salad (sp)
  - avocado, ranch, bacon, tomato, red onion, cheddar, egg, cheese, corn 21
- bbq salmon salad*
  - grilled bbq salmon, mixed greens, cucumber, corn, red onion, tomatoes, onion rings, BBQ ranch dressing 24
- tuna poke bowl*
  - sriracha tuna, sticky rice, avocado, cucumber, mango, edamame, crispy wonton, citrus ponzu, sriracha mayo, nori, sesame 28
- caeser salad
  - romaine, parmesan, garlic butter croutons 16
- roadshow burger*
  - candied bacon, sunny egg, pepper jack, pretzel bun, garlic mayo, bourbon onions 23
- blackened chicken kobe bowl
  - herby farro, tomatoes, carrots, avocado, mango vinaigrette 22
- maine lobster roll
  - lobster, lemon aioli, new england bun 36
- bistro burger*
  - pickles, tomatoes, cheddar, arugula, comeback sauce 19
- crab cake sandwich
  - lump crab, caper tartar sauce, arugula 34
- crispy chicken sandwich
  - deviled egg spread, pickles, cabbage, mayo 19
  - ask for it Nashville hot!
- grilled chicken avo sandwich
  - smoked gouda, tomato, arugula, chipotle mayo 19

handhelds
- served on brioche bun with fries
- pretzel bun +2

mains
- add side simple or caesar salad +5
- crispy half chicken
  - 24-hour brined + deep fried, served with moroccan broth, garbanzo beans, couscous 28
- chicken fettuccine alfredo
  - sun-dried tomatoes, cremini mushrooms, garlic pizza bread 26
- bbq baby back ribs (sp)
  - 18-hour pork ribs, cornbread, coleslaw 32
- jumbo fried shrimp
  - coleslaw, old bay french fries, cocktail sauce 30
- mimo salmon*
  - fresh miso-marinated salmon, asparagus, white rice, honey meunière sauce 29
- ribeye* (sp)
  - grilled flat iron, chef felipe’s chimichurri, parmesan fries 35
  - your choice of: garlic butter, cajun butter, or simply grilled. served w/ bacon wrapped asparagus, crispy parmesan red potatoes 45
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brick oven pizzas
- cheese
  - zesty tomato sauce, oregano, mozz 14 / 18
- holy grail margherita
  - crushed tomatoes, basil, shredded mozz + fresh herb mozz 16 / 21
- meat + vegetable toppings +3 each
- pepperoni chicken sausage
  - pepperoni, chicken sausage, roasted garlic, onions, roasted red peppers, smoked gouda, basil, zesty tomato sauce 19 / 23
- create your own pizza
  - zesty tomato sauce, whole milk mozz + choice of toppings 14 / 18
  - meat + vegetable toppings +3 each
  - upgrade to gluten-free cauliflower crust +4

brunch
- all day, every day!
- add bottomless mimosas +27
- chicken + waffles
  - crispy chicken tenders, sausage gravy, maple syrup +24
- hangover burrito
  - grilled chicken, cilantro rice, black beans, ranchero sauce 22
- baguette french toast
  - vanilla + brown sugar butter, maple syrup, powdered sugar 19
- monte cristo sandwich
  - bacon, smoked turkey, scrambled eggs, strawberry jam, powdered french toast slices, served with simple salad 21

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@matchbox369

vegetarian | (sp) gluten sensitive - these dishes can be prepared gluten-sensitive.
## Wines by the Glass + Bottle

<table>
<thead>
<tr>
<th>White</th>
<th>Red</th>
<th>Sparkling + Rosé</th>
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<tbody>
<tr>
<td>Cavito Pinot Grigio - Italy</td>
<td>Cloudfall Pinot Noir - Oregon</td>
<td>Tiamo Prosecco - Italy</td>
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<tr>
<td>Matanzas Creek Sauvignon Blanc - California</td>
<td>Acrobat Pinot Noir - Oregon</td>
<td>Ferrari Brut Sparkling Rosé - California</td>
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<tr>
<td>Sea Pearl Sauvignon Blanc - New Zealand</td>
<td>Benziger Merlot - California</td>
<td>Chloé Rosé - California</td>
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<tr>
<td>Heinz Eifel Riesling - Germany</td>
<td>Santa Julia Malbec - Argentina</td>
<td>Ryder Estate Pinot Noir Rosé - California</td>
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<tr>
<td>Three Thieves Chardonnay - Washington</td>
<td>Federalist Cabernet Sauvignon - California</td>
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<tr>
<td>La Crema Chardonnay - California</td>
<td>Josh Cabernet Sauvignon - California</td>
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<tr>
<td>6oz / 9oz / bottle</td>
<td>Vanderpump Cabernet Sauvignon - California</td>
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<td>8 / 11.5 / 35</td>
<td>10 / 15 / 45</td>
<td>13 / 18.5 / 52</td>
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<td>12 / 17 / 49</td>
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## Specialty Cocktails

**Fig + Black Pepper Old Fashioned**
- Maker’s Mark Bourbon, Liber & Co. Fig Syrup, Angastura Bitters, Cracked Black Pepper 16

**Grapefruit + Elderflower Fizz**
- Aviation Gin, St Germain, Grapefruit Juice, Prosecco, Lemon Twist 16

**Pineapple Rum Tai**
- Cuzan Light + Gold Rum, Pineapple Juice, Orange Juice, Lime, Angastura Bitters, Cherry 16

**Blackberry + Sage Mule**
- Wheatley Vodka, Lime Juice, Blackberries, Fresh Sage, Ginger Beer 16

**Chile Spiced Margarita**
- Avión Tequila, Ancho Reyes, Tajín Seasoned Rim, Lime 16

**Cucumber Basil Collins**
- Aviation Gin, Cucumber, Basil, Lime, Splash of Soda Water 16

**Strawberry Basil Smash**
- Wheatley Vodka, Lemon, Strawberries, Basil, Splash of Soda Water 16

**Rosé Spritz**
- Aperol, Strawberry Rose Syrup, Prosecco, Soda Water, Orange Slice 16

**Hibiscus Lemon Drop**
- Ketel One Citroen, Hibiscus Syrup, Lime 16

**French Martini**
- Grey Goose Vodka, Chambord, Pineapple Juice, Lemon 16

**Summer Sangria**
- White Wine, Orange, Pineapple, Peach, Black Pepper Ginger Syrup 16

**Strawberry Rosé Margarita**
- Espolòn Silver Tequila, Strawberry Rose Syrup, Lime 16

## Frozen Cocktails

**Piña Colada or Seasonal Offering** 12 / 15

## Drafts

- Bell’s Lager
- Cigar City Jai Alai
- Funky Buddha Floridian
- Stella Artois
- Peroni
- Miller Lite
- Blue Moon
- Bell’s Amber Ale
- Bell’s Two-Hearted IPA
- Sam Adams - Seasonal
- Local Craft Selection

## Bottles + Cans

- Bud Light
- Coors Lite
- Budweiser
- Michelob Ultra
- Angry Orchard
- Truly Hard Seltzer - Berry
- Modelo
- Corona
- Heineken
- Yuengling
- Dogfish Head - SeaQuench Ale

## Non-Alcoholic Beverages

- House-Made Lemonade 8
- Strawberry Lemonade 8
- Blackberry Lemonade 8
- San Pellegrino Sparkling Water 10
- Acqua Panna Still Water 10