



STARTERS

House Fries > Choice of Malt Vinegar, Cajun, Truffle Parmesan, Salt & Pepper, or Lemon Pepper - served with Chipotle Ranch **\$9**

Make it Loaded Fries > Gouda & Cheddar Cheese Sauce, Bacon, Chives, Buttermilk Sour Cream **\$15** *Add **Grilled or Fried Chicken** +\$5

Dip Duo > Select Two: Palmetto Cheese Dip, Creamy Collard Dip, or Roasted Tomato & Goat Cheese Dip - served with Grilled Sourdough **\$15**

Eloté Dip > Roasted Corn & Onion Dip, Chilli Peppers, Cotija Cheese, Cilantro - served with Tortilla Chips **\$12**

Fried Brussels > Crispy Brussels Sprouts, Citrus Garlic Aioli, Fried Shallot, Bacon Bits **\$12**

Wood-Fired Meatballs > Three (2 oz) Meatballs, Fire-Roasted Tomato Sauce, Parm, Basil - served with Grilled Sourdough **\$15**

SOUPS, SALADS, & BOWLS

MAKE ANY SALAD A WRAP WITH SUNDRIED TOMATO TORTILLA

Soup of the Day **\$8**

Cobb Salad > Grilled Chicken, Romaine, Hard Boiled Egg, Bacon, Tomato, Onion, Croutons, Gorgonzola Crumbles, Gorgonzola Bleu Cheese Dressing **\$19** *Sub. **Chicken for Shrimp** +\$2, **Steak** +\$4, **or Fish** \$4

Smoked Chicken Caesar > Grilled Chicken, Chopped Romaine, Tomato, Cucumber, Parm, Pretzel Crisps, Caesar Dressing **\$18** *Sub. **Chicken for Shrimp** +\$2, **Steak** +\$4, **or Fish** \$4

Mediterranean Bowl > Grilled Chicken, Couscous, Quinoa, Tomato, Cucumber, Red Onion, Feta, Olives, Roasted Chickpeas, Dill Herb Yogurt **\$20** *Sub. **Chicken for Shrimp** +\$2, **Steak** +\$4, **or Fish** \$4

Steak Bowl > Basmati Rice, Hanger Steak, Roasted Corn & Red Onion, Tomato, Avocado, Cilantro, Honey Citrus Vinaigrette, Rosemary Tarragon Aioli **\$21** *Sub. **Steak for Shrimp, Chicken, or Fish**

HOUSEMADE DRESSINGS

RANCH | CHIPOTLE RANCH | GORGONZOLA BLEU CHEESE | CAESAR |
BALSAMIC VINAIGRETTE | HONEY CITRUS VINAIGRETTE

HANDHELDS

SERVED WITH PICKLE & FRIES OR SIDE SALAD

Palmetto Bacon SmashBurger > Double Beef Patty, Palmetto Cheese, Black Forest Bacon, Beer Battered Onion Rings, Honey Mustard BBQ, Brioche Bun **\$22**

The OAK SmashBurger > Double Beef Patty, Aged Cheddar, L.T.O., Pickle, Dijonaise, Brioche Bun **\$19**

Savannah Cheesesteak > Shaved Ribeye, Grilled Onion, Mushrooms, Mixed Bell Pepper, Swiss Cheese, Toasted Hoagie **\$20**

Fried Chicken Sammy > Fried Chicken Breast, Choice of House Wing Sauce, Creamy Cabbage Slaw, Spicy Dill Pickles, Brioche Bun **\$18**

Mushroom Swiss Patty Melt > Double Beef Patty, Swiss Cheese, Grilled Onion, Sautéed Mushrooms and Jalapeño, Citrus Garlic Aioli, Toasted Sourdough **\$19**

GRATUITY ADDED TO PARTIES OF SIX PEOPLE OR MORE. A 2.5% SMALL BUSINESS SURCHARGE INCLUDED WITH EVERY TRANSACTION.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

WOOD-FIRED PIZZAS 13"

 **Hot** > Marinara, House Cheese Blend, Spicy Sausage, Pepperoni, Pickled Fresno, Hot Honey, Chives **\$19**

BBQ Chicken > Honey Mustard BBQ Sauce, House Cheese Blend, Grilled Chicken (Blackened or Buffalo), Bacon, Red Onion, Ranch Dressing, Chives **\$19**

Everything Goes > Choice of Marinara or Garlic Oil, House Cheese Blend, Tomatoes, Mixed Bell Pepper, Red Onion, Marinated Olives, Mushrooms, Garlic Herb Crust **\$17**

Bell of the Ball > Garlic Oil, House Cheese Blend, Chicken & Italian Sausage, Roasted Peppers, Rosemary Tarragon Aioli Drizzle **\$21**

Classic Cheese > Marinara, Mozzarella Cheese Blend, Garlic Herb Crust **\$15**

ADDITIONAL TOPPINGS: Pepperoni, Spicy Sausage, Ground beef, Bacon **(+\$1.25)** Meatballs, Grilled/Fried Chicken **(+\$2)** Red Onion, Cherry Tomato, Scallion, Bell Pepper, Garlic, Olives, Feta Cheese, Goat Cheese, Blue Cheese Crumbles, Mushrooms, Jalapeño, Garlic Herb Oil **(+\$0.50)**

HOT WINGS & TENDERS

Crispy Hot Wings or Chicken Strips > Tossed in a Choice of Buffalo, Thai Chili, Honey Mustard BBQ, Lemon Pepper (Dry or Wet), or Garlic Parmesan **\$19 (10 Wings) | \$17 (5 Strips)** **Served with Carrot & Celery*

MAINS

Chicken Fried Chicken > Fried Chicken Breast, Mashed Potatoes, Sautéed Green Beans & Red Onion, Country Gravy **\$23**

Fish & Chips > Beer Battered Haddock, Malt Vinegar Seasoning, Caper Aioli, House Fries **\$22**

Short Rib > (7oz) Braised Short Rib, Mashed Potatoes, Fried Brussel Sprouts, Rosemary Demi-Glace **\$29**

Chicken Mac & Cheese > Choice of Grilled or Fried Chicken Tossed in Buffalo or BBQ Sauce, Cavatappi, Gouda & Cheddar Cheese Sauce, Torched Cheddar, Pan Frito, Scallions **\$19**

Picnic Primavera > Mini Penne Pasta, Zucchini, Squash, Cherry Tomato, Red Onion, Garlic, Parmesan, Fresh Tarragon & Basil **\$19** **Add Chicken \$5, Steak \$9, Shrimp \$6, Fish \$7*

Pan-Seared Salmon > (8oz) Salmon, Basmati Rice, Green Beans & Red Onion, Soy Chilli Beurre Blanc **\$26** **Breaded Salmon +\$2*

Chef's Cut > Rotating Cut with Seasonal Vegetables, Mashed Potatoes, Whipped Herb Butter **(Market \$)** **Add Chimichurri Sauce or Peppercorn Red Wine Reduction +\$2, Sautéed Mushrooms and Onions \$4*

SIGNATURE SIDES \$6

Fried Brussels
Sautéed Green Beans & Onions

Mashed Potatoes
Mac & Cheese

Seasonal Vegetables
Fries

Half House Salad > Romaine, Carrot, Tomato, Red Onion, Shredded Cheddar, Choice of Dressing

Half Caesar Salad > Romaine, Tomato, Cucumber, Parm, Pretzel Crisps, Caesar Dressing

ask for chef's dessert of the day

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