



fare

Baked Brie En Crute... *savory French Brie wrapped in flakey puff pastry topped with shallot sherried cremini mushrooms. Crispy lavash and Black table grapes*

\$9

Crab Cakes... *House made Lump Crab Cakes served with Nelly's remoulade*

\$16

Our Smoked Salmon Plate... *Succulent cold smoked Salmon from the Fjords of Norway adorned with port wine pickled onions, capers, minced egg, Dijonnaise and lavash*

\$12

Meat And Cheese... *our daily array of fresh sliced meats, hams and cheeses. Enhanced with whole grain mustard, white bean relish, and Port wine pickled onions. Lavash served on the side*

\$15



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“The Fidel”... Fresh roasted Mojo pork, sliced Black Forest Ham, smoked bacon, silky Swiss cheese, dill pickles and whole grain yellow mustard. Hot butter pressed on fresh Cuban bread. Choice of fresh fruit and chips or loaded potato salad

“The Soprano”... Our hot pressed Italian sandwich. Decadent regional meats and Provolone cheese. Stacked with banana peppers, onions and sliced tomatoes. Choice of fresh fruit and chips or loaded potato salad

“Sky REUBEN” ... mouthwatering corned beef piled high and finished with swiss cheese, thousand island and sauerkraut on our fresh made rye bread. Choice of fresh fruit and chips or loaded potato salad

Carolina BBQ pork sliders... topped with slaw and pickles Choice of fresh fruit and chips or loaded potato salad

All Sandwiches \$12



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Fresh Made Flat Breads... Individual sized pizzas starting with a crispy crust and sliced tomatoes, two additional toppings of your choice

\$10

Toppings

Pepperoni - Salami - Bacon - Bell Pepper

Banana Pepper – Onion - Mushrooms

BBQ Pork - Ham - Mojo Pork – Provolone

Fresh Mozzarella – Southern Pesto - Bacon

Desserts -Made In Our Kitchen \$10

Kentucky Bourbon chocolate mousse cake

Luxurious Godiva chocolate mousse with a smoked bacon pecan crust

Grand Mariner, Vanilla cheesecake Brûlée

Buttered Graham crust

Spiced Apple Bread Pudding

with Dark Rum Hard Sauce