



OPENING ACTS

- **WOOKIE NACHOS**
A hot mess of fresh fried crisp tortilla chips, topped with creamy queso, black beans, jalapeños, salsa, ranch seasoning, pico, shredded cheese and sour cream 11.25
• *Add shredded chicken or taco beef 5.00*
- **POPPIN' PORK RINDS**
Plain | BBQ | Frank's Hot Seasoning
Chili Lime | Dry Ranch
• Served with ranch dipping sauce 9.75
• *Add side creamy queso 3.00*
- **FRIED BRUSSEL SPROUTS**
Deep fried brussel sprouts halves, topped with Parmesan cheese, house seasoning, served with ranch dressing 11.79
- **JUMBO WINGS**
Mild Buffalo | Frank's Dry Hot | Carolina Reaper
Garlic Parmesan | Lemon Pepper | Dry Ranch
Gochujang Sweet Chili | Mango Habanero | Bourbon BBQ
• Served with your choice of house ranch or blue cheese (6pc 8.99) | (12pc 16.79)
- **DEEP FRIED DEVILED EGGS**
Six panko crusted deviled eggs topped with your choice of dill relish and ranch or buffalo style topped with blue cheese crumbles and buffalo sauce.
• Also half and half available 8.99
- **LOADED BAVARIAN PRETZEL STICKS**
Topped with creamy queso, pico and diced jalapeños.
Get them plain with spicy mustard 8.99
- **GRILLED QUESADILLA**
Grilled cheese crusted 12" flour tortilla, loaded with a cheddar jack cheese blend, pico, and diced jalapeños.
Served with sour cream and salsa on the side 10.79
• *Add shredded chicken or taco beef 4.00*
- **DEEP FRIED BUFFALO CAULIFLOWER**
Served with house ranch or blue cheese dressing 9.79
- **FRIED PICKLE OKRA**
Deep fried crisp pickled okra spears. Served with house ranch 7.99

THE LAWN

DRESSINGS: Ranch | Thousand Island | Bleu Cheese
Honey Mustard | Balsamic Vinaigrette

Add grilled or fried chicken 5.00

- **SPICY ASIAN SALAD**
Fresh romaine and spring mix topped with crispy onion, tomato, spicy Asian sauce and shredded cheese. Served with house ranch 12.79
- **GARDEN HOUSE SALAD**
Fresh romaine and spring mix topped with cucumbers, tomatoes, red onions, shredded cheddar, egg and croutons 12.79
- **MISTY'S COBB SALAD**
Fresh romaine and spring mix topped with bacon, red onion, cucumber, egg, tomato and blue cheese crumbles 14.29
- **TACO SALAD**
Fresh tortilla chips served on a bed of fresh romaine and spring mix, pico, guac, shredded cheese, sour cream with a choice of ground beef or shredded chicken 13.79
- **SOUTH WEST BUDDHA BOWL**
Quinoa and brown rice, seasoned black beans, guacamole, pico de gallo, Southwestern seasoned tofu, all served on a bed of fresh romaine and spring mix and topped with a vegan chipotle aioli 14.79
• *Substitute grilled or fried chicken 4.00*

ASK ABOUT OUR WEEKLY SOUP SPECIALS

THE MAIN STAGE

- **THE CHUB**
House cut fried beef bologna, piled high on a grilled brioche bun with American cheese and Duke's mayo 11.79
• *Try it Super Sized on grilled sour dough with lettuce, tomato, and bacon 13.99*
- **CLUCK N' SMOKE SANDWICH**
Shredded BBQ Chicken, cheddar, Monterey jack cheese, bacon, Dukes mayo and crispy onion. Served on a toasted brioche bun 14.79
- **CHICKEN TENDER BASKET**
Crispy, golden chicken tenders served up hot and fresh, with your choice of dipping sauce 14.99
• *Try them tossed buffalo style!*
- **TOasted ROAST BEEF ON RYE**
Tender, thin-sliced roast beef piled high on toasted rye bread with cheddar, Swiss, grilled onion and a side of creamy horseradish and house au jus 14.99
- **REUBEN SANDWICH**
House cut corned beef, sauerkraut, and Swiss cheese served on grilled rye with thousand island dressing 14.99
- **PHILLY CHEESE STEAK SANDWICH**
6 oz rib eye Philly meat stuffed in a warm Philly bun with queso cheese, topped with grilled onions and green peppers 14.99
- **BUFFALO BACON CHICKEN WRAP**
Fried or grilled chicken, buffalo, ranch dressing, crispy onion, romaine, tomato, bacon, shredded cheese 14.79
- **FAT BOTTOM GIRL BURRITO**
Grilled 12" flour tortilla filled with pico, black beans, and your choice of taco beef or shredded chicken. Served sliced open, on a bed of fries, topped with creamy queso, sour cream and jalapeños 14.99
• *Make it Vegan Style with Tofu, Quinoa and Guac!*
- **PUB STYLE FISH AND CHIPS**
Golden fried, battered Alaskan cod. Served with our house slaw, fries, tartar sauce and fresh lemon 15.75
- **DIXIE CHICKEN SANDWICH**
Breaded and deep fried chicken breast served on a grilled brioche bun with lettuce, tomato and pickle. (Buffalo style available) 14.99

A mandatory service charge of 20% will be applied to parties of 6 or more
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

SPECIALTY BURGERS

Half-Pound burgers cooked, "fare thee well" with choice of side.

Served on a grilled Brioche bun, with lettuce, tomato, onion and pickle where noted
For vegan/veg option try, "The Pretender" (add a 3.00 upcharge)

• THE CLASSIC

Served with your choice of cheese (American, Swiss, cheddar, Monterey jack or Habanero Jack) (LTPO) 13.79

• FIRE ON THE MOUNTAIN

Topped with Habanero Jack cheese, bacon, fried onions, and our house made "Fire on the Mountain Sauce" (LTP) 14.99

• BLEU ON BLACK

Blue cheese crumbles, bacon, grilled onion and blackening seasoning (LTPO) 14.99

• UP IN SMOKE BURGER

Cheddar and Swiss topped with bacon, BBQ sauce, fried onion and Dukes mayo 14.99

• BLACKBERRY SMOKE BURGER

Topped with Monterey jack cheese, bacon, fried onion and our famous house blackberry dijon jam 14.99

• TRADITIONAL PATTY MELT

Grilled onions, Swiss and American cheese, served on grilled rye 14.99

• THE "RIDGE" BURGER

American and cheddar cheese, grilled onion and topped with our "Hop" sauce 14.99 (LTP)

• STEAK HOUSE BURGER

Monterey jack, cheddar cheese, A-1, crispy onion and bacon on a toasted brioche bun 14.99

ACCOMPANYING ACTS

• FRENCH FRIES

• TATER TOTS

• LOADED POTATO SALAD

• SEASONED BLACK BEANS

• SIDE SALAD 3.00

• SLAW

(BOTTLED + CANNED)

DOMESTIC, IMPORT + CRAFT BEERS

- Abita Purple Haze Raspberry Lager
- Amstel Light
- Athletic Brewing Run Wild N/A IPA
- Bell's Amber Ale
- Bibo Creature Comforts Classic Pilsner
- Bold Rock Cider India Pressed Apple
- Budweiser
- Bud Light
- Coors Light
- Dos Equis Mexican Lager
- Heineken

- Heineken N/A Beer
- Kentucky Bourbon Ale
- Langshark Island Style Lager
- Miller Lite
- Michelob Ultra
- Reformation Cadence Belgian Style Ale
- Scofflaw Brewing Basement IPA
- Stella Artois
- Sol Cerveza
- Yuengling Lager

LOCAL BEERS

- GRUMPY OLD MEN BREWING
- Aska Pale Ale 5.8% ABV
- Choco Blanco White Chocolate Wheat Ale 6.1% ABV
- Hells Holler American Porter 7.2 ABV
- Acoustic Blond Ale 5.5% ABV
- Scentsation Double IPA 8% ABV

DRAFT BEERS

- Bud Light 4.2% ABV
- Mercier Orchards Hard Cider (Local Brew)
- Michelob Ultra 4.2% ABV
- Sweetwater Brewing Seasonal
- Creature Comforts Tropicalia IPA 6.6% ABV
- St. Bernardus Belgian Quad 10% ABV
- Grumpy Old Men Brewing Seasonal
- Wicked Weed Brewing Seasonal 5.2%
- Allagash White Belgian Style Wheat 5.2% ABV

HOUSE WINES

• REDS

- Cabernet Sauvignon
- Pinot Noir
- House Red Blend

• WHITES

- Pinot Grigio
- Sauvignon Blanc
- Chardonnay