



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

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

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% AVB

HOUSE WINES

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| • REDS | • WHITES |
| • Cabernet Sauvignon | • Pinot Grigio |
| • Pinot Noir | • Sauvignon Blanc |
| • House Red Blend | • Chardonnay |