

# DINNER

## **CRISPY TRUFFLE FRIES 8**

Ketchup, Chipotle Aioli

## **JUMBO SHRIMP COCKTAIL 15**

Chipotle Sauce & lemon

## **CRISPY CHICKEN WINGS 12**

Spicy Honey Sriracha, Cool Sesame Ranch, Celery Sticks

## **JUMBO LUMP CRAB & ARTICHOKE DIP 12**

Parmesan cheese & Crispy Tortilla Chips

## **BAKED MINI BRIE CHEESE 14**

Crisp baguette, mini brie with Pepper Jelly

## **TRUFFLE MAC N CHEESE 14**

Chef's specialty, four cheeses, breaded and baked

## **CHARCUTERIE - OR - CHEESE BOARD 24**

Chef's Daily Selection, Beer Mustard, Cornichons, Pepper Jelly  
(Combine \$10.00+)

## **BLACK ANGUS BEEF OR CHICKEN SLIDERS 14**

(3) Hand Crafted sliders on toasted Brioche Bun,  
Mayonnaise or honey mustard

## **SOFT TACO'S 15**

(3) Grilled Chicken, Shrimp, or Flat Iron Steak in soft tacos served  
With onions, cilantro, hand crafted marinades

## **GRAHAM SEASONAL SALAD 10**

Mixed Greens combined with fresh seasonal vegetables and locally  
sourced ingredients. Ask your mixologist for details  
*Add Chicken, Shrimp or Salmon 8*

## **KALE CAESAR SALAD 12**

Hard Boiled Egg, Tomato, Parmesan, Homemade Croutons,  
Classic Caesar Dressing  
*Add Chicken, Shrimp or Salmon 8*

## **RUSTIC FLAT BREAD 16**

Try our signature flatbreads  
Ask Your Mixologist for Our Chef's Selection

## **TOASTED THREE CHEESE SANDWICH 14**

Roasted Tomato Soup, Croutons & Parmesan Cheese

## **CLASSIC CHICKEN CLUB 15**

Lettuce, Tomato & Bacon, and Chips  
Classic BLT available \$12

## **GRILLED FLAT IRON STEAK 28**

Pomme Frites, Petite Salad

## **TERIYAKI GLAZED SALMON 24**

Pan Seared with Seasonal Vegetables, Fingerling Potatoes, Teriyaki Glaze

## **ROASTED AMISH CHICKEN BREAST 21**

Seasonal Vegetables, Fingerling Potatoes, Maple Dijon Sauce



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK  
MAY INCREASE THE RISK OF FOODBORNE ILLNESS.