



## to share

- BRUSSELS SPROUTS** <sup>GF</sup> 15  
browned butter, bacon, sage, shallots, caramelized apple, chili, balsamic glaze
- MASCARPONE TOAST** <sup>V</sup> 14  
buttered french bread, whipped mascarpone, crushed almonds, truffled honey, salt
- FOUR CHEESE GARLIC BREAD** <sup>V</sup> 11  
charred rustic ciabatta, garlic butter, spanish spices, three-cheese, olive oil
- CHICKEN WINGS** 14  
a dozen wings, baked, then fried & sauce tossed  
choice of - chipotle bbq, garlic parm or sweet heat
- SOUP OF THE DAY** 12  
*changes daily*

## salads

- MARINA SALAD** <sup>V</sup> 15.95  
mixed greens, fresh berries, cucumber, tomato, feta, crushed nuts, croutons
- SISSY'S CAESAR** 15.95  
romaine, crispy capers, shaved parm, croutons, herbs, classic caesar dressing
- CHOPPED COBB** <sup>GF</sup> 16.95  
grilled chicken, applewood bacon, hard boiled egg, tomato, avocado, cucumber, bleu cheese & balsamic vinaigrette
- STEAK SALAD** <sup>GF</sup> 18.95  
grilled skirt steak, roasted peppers, asparagus, avocado  
grilled red onion, bleu cheese, tomato & balsamic vinaigrette
- KALE & PANCETTA** 15.95  
shaved brussels, shredded broccoli, kale, granny smith's, crispy chickpeas, dried apricot, pancetta, parmesan & balsamic vinaigrette

## mains

- BLACKENED SALMON** <sup>GF</sup> 26  
spices and salts, seasonal veggies, pesto verde  
brown rice & quinoa pilaf
- PASTA PUTTANESCA** <sup>V</sup> 23  
sliced garlic, shallots, tomato, basil, olives, capers, anchovy, linguini, parm, chili flakes
- FISH & FRIES** 18  
wild cod fillet, local beer batter, double dipped  
deep fried, deliciousness, tartar & cocktail sauce, slaw
- SHRIMP & GRITS** 26  
smoked sausage, roasted tomato, garlic mushroom, olive oil, scallions, parmesan grits
- BAKED ZITI & CHEESE** <sup>V</sup> 16  
three-cheese blend, cream, butter, smoked spices  
toasted bread crumbs  
*add - mushroom or spinach \$2  
chicken or bacon \$3*
- HONEY FRIED CHICKEN** 24  
boneless thigh & breast battered & fried, smashed potatoes, braised kale & truffle honey
- CHICKEN PARM PASTA** 24  
double battered chicken breast, marinara, basil, parmesan mozzarella, spinach, garlic pasta
- PRIME RIB** 42  
14 oz. prime rib, creamed spinach, smashed potatoes, creamy horseradish, au jus
- GOOD OL' BURGER\*** 17  
1/2 lb. mesquite grilled patty, choice of cheese, lettuce, tomato, grilled onion, havarti, buttered brioche, pickled veggies
- KIRSTEN'S BURGER** <sup>V</sup> 17  
black bean burger, roasted mushrooms, grilled zucchini lettuce, tomato, red onion, roasted pepper aioli, cheese

## seasonal

- SHORT RIBS STEW** <sup>GF</sup> 32  
slow braised beef, celery, carrots, onions, herbs, mashed potatoes, demi gravy
- CHICKEN POT PIE** 28  
classic pot pie, puff pastry crust
- BRAISED PORK SHOULDER** 32  
coffee & apple cider braised pork shoulder, chickpea, mushroom & bacon succotash, braised kale, crispy shallots, yellow onions, garlic, butter

+A 3.5% processing fee will be applied to all card transactions  
20% gratuity will be added to parties of 6 or more

\*Consuming raw or undercooked meats, seafood, shellfish, poultry, or eggs may increase your risk of food-borne illness

GF - GLUTEN FREE | V - VEGETARIAN/OPTION

## signature sides

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seasoned fries | sweet potato fries 5

sautéed veggies | braised kale | 8  
roasted mushrooms |  
smashed potato | succotash

## beverages 4.95

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coffee	lemonade
decaf	sparkling water
hot tea	raspberry lemonade
iced tea	arnold palmer
cola	ginger ale
diet cola	homemade soda
lemon-lime soda	apple juice
root beer	orange juice
orange soda	



## Just so you know

Each dish is made-to-order, please let us know if you are sensitive to certain ingredients on our menu and we'll accommodate your request to the best of our ability.

## DINNER MENU

Winter 2023