



Bar & Grill

BRUNCH MENU

Breakfast Options

- Steak & Egg Breakfast** \$11
6 oz. grilled sirloin tips served with two eggs any style & potato hash.
- Breakfast Combo** \$8
Two eggs any style, potato hash, Applewood bacon or sausage link, toast or biscuit.
- Omelet Breakfast** \$9
Three egg omelet with your choice of any 4 toppings, served with potato hash & toast or a biscuit.
Topping choices include: bacon, sausage, ham, mozzarella, provolone, cheddar, red onion, red pepper, mushrooms, asparagus
- Egg Casserole** \$8
Egg, bacon, cheddar cheese, potato & seasonal vegetable casserole served with choice of side salad or potato hash.
- French Toast** \$8
House made French Toast topped with powdered sugar, walnuts and fresh berries. Served with warm Maple Butter Sauce.
- Bagel Plate** \$13
Dill and lemon zest cream cheese, smoked salmon, capers, onions and tomatoes on a toasted bagel.
- House Made Waffles** \$7
House made waffles topped with walnuts, whipped cream and fresh bananas. Served with warm Maple Butter Sauce.
- Chicken & Bacon Waffles** \$10
Fried buttermilk chicken with bacon and House made Waffles. Served with warm Maple Butter Sauce.
- Traditional Pancakes** \$6
Served with whipped butter and warm Maple Butter Sauce.
- Keto Pancake** \$10
House made pancake with coconut flour, cream cheese & cream. Served with Vanilla Monk Fruit Syrup.

Add Fresh Berries (\$3) or Fresh Bananas (\$2) to any meal.

Small Plates & Sides

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| Seasonal Fruit | \$4 | Sourdough Toast | \$2 |
| Applewood Bacon | \$3 | Sausage Link | \$3 |
| Soup of the Day
<i>Ask your server.</i> | \$5 | Country Biscuit
<i>Fresh made buttermilk biscuit served with choice of house made jam or house made gravy.</i> | \$3 |
| Irish Oatmeal
<i>Caramelized apples & walnuts atop steel cut oats.</i> | \$6 | Yogurt Parfait
<i>Plain yogurt with granola & seasonal fruit.</i> | \$6 |

Appetizers & Sharables

Spinach Dip \$8

House made spinach & artichoke dip served with homemade toasted crostini

Nacho Taters \$12

Tater tots topped with house made cheese sauce, pico de gallo, rojo sauce & spicy mayo

Charcuterie & Cheese Board \$13.5

Choice of 2 meats & 2 cheeses served with grapes, mixed nuts, crackers & raspberry jam

Cheese Board \$9.5

Choice of any 3 cheeses served with grapes & crackers

CHARCUTERIE:

Prosciutto, Summer Sausage
Genoa Salami, Pepperoni

CHEESES:

Muenster, Garlic & Herb Boursin
Dill Cream Havarti, Brie

Lunch Options

House Salad \$8

Spring mix topped with grape tomatoes, bacon, dried cherries & goat cheese crumbles. Tossed in our Balsamic Vinaigrette.

Uncork'd Burger \$10

½ lb. Premium beef patty served on an Artisan bun topped with lettuce, tomato, red onion & cheddar cheese. Served with house fries.

Cuban Panini \$11

Ham & pulled pork served on an Artisan bun & topped with pickles, mustard, mojo sauce & provolone cheese. Served with house fries.

Chicken Salad Platter \$9

House made chicken salad served with an assortment of grapes, nuts & crackers

BLT & E \$9

Bacon, lettuce, tomato, & a fried egg on toasted sourdough bread. Served with house fries. Add avocado (\$2)

Mushroom Risotto \$11

White wine & herb risotto with sautéed mushrooms. Add chicken (\$3) or marinated steak (\$7)

Meatball Marinara \$12

Linguine topped with house made meatballs & marinara sauce. Served with garlic crostini.

Fish & Chips \$10

Freshly battered & fried with house fries & house made tartar sauce

Texas Heatloaf Hoagie \$13

Jalapeno & fire roasted tomato meatloaf on a toasted hoagie with caramelized onions & spicy ketchup. Served with house fries.

Kids Menu

Egg Breakfast \$7

*1 egg any style, side of Applewood bacon or sausage link,
Side of Sourdough toast or biscuit.*

Chocolate Chip Pancake \$6

*Served with a side of Applewood bacon or sausage
link and warm Maple Butter Sauce.*

Chicken Tenders \$6

Served with fries

Grilled Cheese \$6

Served with fries

Bread may be substituted for gluten-free honey multi-grain bread

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness