



SNACKS/STARTERS 7

Classic Southern Style Hot Boiled Peanuts	\$4.50
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Beer Dipped German Pretzel	\$8.50
stout mustard	
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Roasted Garlic Hummus	\$7.50
fresh veggies, tortilla chips	
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Guacamole	\$7.50
warm tortilla chips	
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Crispy Brussels Sprouts	\$8.50
sriracha maple glaze, bacon	
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Hand-Cut Fries	\$6.50
with choice of 2 sauces: creamy blue cheese, buttermilk ranch, cheese wiz, honey mustard, rowdy sauce, or stout mustard	
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Chicken Wings	\$12.50
(classic buffalo, general tso' s, honey hot bbq, garlic parmesan, lemon pepper, or sweet thai chili), celery and choice of creamy blue cheese or buttermilk ranch	

SALADS & SOUPS 4

Asian Cabbage Salad	\$10.50
carrot, red pepper, sweet onion, almond, cilantro, ginger dressing	
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Cilantro Lime Salad	\$10.50
seasonal lettuce, sweet corn, tomato, sweet onion, black bean, sunflower seeds, cilantro lime vinaigrette	
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Warm Winter Grain Bowl	\$12.50
mixed greens & grains, pecans, brussels sprouts, butternut squash, sautéed mushrooms, dried cranberries, orange balsamic vinegar	
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Garden Veggie Tomato Soup	AVAILABLE OPTIONS
	Cup: \$4.50
	Bowl: \$6.50

ENTRÉES 7

Harissa Shrimp Tacos	\$14.50
cilantro corn slaw, tomato, chimichurri, flour tortillas	

Fish & Chips	\$13.50
housemade tartar sauce and coleslaw, malt vinegar	
Low Country Mac & Cheese	\$17.50
blackened shrimp, andouille sausage, caramelized sweet onion, house made cheese sauce	
Grilled Ribeye	\$21.50
creamy mashed potatoes, garlic broccoli, pan jus	
Herb Roasted Chicken	\$16.50
leg quarter, roasted brussels sprouts, butternut squash hash, pan jus	
Chicken Pot Pie	\$15.50
carrots, celery, peas, potatoes	
Seasonal Veggie Plate	\$14.50
butternut squash, garlic steamed broccoli, herb roasted carrots, mashed potatoes	

SANDWICHES AND BURGERS 8

Ormsby's Club	\$12.50
boar's head turkey & ham, crispy bacon, lettuce, tomato, pickle chips, mayo, toasted country white	
Ultimate BLT	AVAILABLE OPTIONS
applewood smoked bacon, tomato, lettuce, mayo, toasted country white	\$9.50
	With Grilled Salmon:
	\$13.50
Reuben	\$12.50
corned beef, sauerkraut, swiss, rye	
Smash Burger	\$15.50
two 4 oz beef patties, shaved onion, american cheese, pickle chips, rowdy sauce	
Bruno Burger	\$15.50
two 4 oz beef patties or grilled chicken, caramelized onion, sautéed mushrooms, provolone cheese, tomato, lettuce	
Southern Burger	\$15.50
two 4 oz beef patties or grilled chicken, bacon, melted pimento cheese, pickled jalapeños	
Pot Roast Sandwich	\$15.50
slow cooked beef, onion, celery, carrots, creamy garlic mashed potatoes, hoagie roll, topped with pot roast gravy	
Grilled Cheese Sandwich	\$10.50
cheddar and smoked gouda on country white, served with a cup of garden veggie soup	

DESSERTS 3

Pecan Pie with Caramel Glaze

7 Layer Magic Bar

Chocolate Chip Donut Bread Pudding

BRUNCH MENU 5

Avocado Toast

whipped avocado, mixed lettuces, tomato confit, shaved red onion, toasted country white bread

AVAILABLE OPTIONS

\$9.00

With 2 Eggs: \$11.00

P.E. BLT

Pimento cheese ad sunny side egg added on our current BLT, choice of side

\$11.50

Hotcake Breakfast Plate

2 eggs, bacon, potato hash, hotcakes with maple syrup

\$11.00

Corned Beef Hash

corned beef, sunny side eggs, sauerkraut, potato hash

\$13.00

Huevos Rancheros Tortilla Bowl

mixed lettuce, black beans, corn, cheddar, sour cream, guacamole, diced tomato

AVAILABLE OPTIONS

\$10.00

Add Two Fried Eggs: \$12.00

Add Grilled Steak (4 Oz.): \$17.00

BRUNCH COCKTAILS 6

Aperol Spritz

Aperol, Prosecco, club soda

\$13.00

Build Your Own Ketel One Bloody Mary

See Your Server for More Details! Choose Your Own Ketel Flavor Cocktails: Ketel One, Citroen, Oranje, Cucumber Mint, or Grapefruit
Rose

\$10.00

French 76

Ketel Flavor, Prosecco, lemon juice, simple syrup

\$12.00

Fresca Del Ray

Ketel Flavor, St. Germaine, lime, simple syrup, club soda

\$11.00

Mimosa

Prosecco, orange juice

\$8.00

Tequila Sunrise

Lunazul, orange juice, grenadine

\$8.00

KID'S MENU 3

Chicken Tenders

Grilled Cheese

Hamburger