

## Starters

<b>Bread and Herb Oil</b>	<b>\$3.95</b>
<b>Jumbo Pretzel</b> 10 oz soft pretzel with your choice of honey mustard, gouda cheese dip or warmed cream cheese	<b>\$7.95</b>
<b>Spinach and Artichoke Dip</b> a garlic, cream cheese, parmesan, spinach and artichoke blend served with your choice of pita chips or our house bread	<b>\$10.95</b>
<b>Boneless Chicken Chunks</b> Breaded crispy chicken chunks with choice of sauce: Sweet Baby Rays BBQ, sweet chili, hot sauce, or Carolina gold, tossed or on the side	<b>\$9.95</b>
<b>Breaded Portobello Mushrooms</b> fresh Portobello mushrooms coated in a savory cracked crumb breading and fried to a golden brown, served with your choice of dipping sauce	<b>\$7.95</b>
<b>Sampler Basket</b> two breaded chicken tenders, onion rings, breaded portobello mushrooms, mac & cheese bites and a 10oz pretzel with BBQ sauce or ranch dressing	<b>\$18.95</b>

## Salads

*choice of dressings: Italian, ranch, raspberry vinaigrette, French, thousand island, poppy seed, Caesar, bleu cheese, spicy ranch & Carolina gold, red wine or balsamic vinaigrette, house-made honey mustard*

<b>House Garden</b> fresh spring mix with red onions, shredded carrots, grape tomatoes and croutons, topped with cheddar cheese	<b>\$9.95</b>
<b>Classic Caesar</b> crisp romaine lettuce, croutons and parmesan cheese with traditional Caesar salad dressing	<b>\$9.95</b>
<b>Asparagus Salad</b> V baby spinach, mandarin oranges, walnuts, sliced red onion, avocado topped with sautéed asparagus	<b>\$12.95</b>
<b>Sweet Beet Chips and Goat Cheese Salad</b> fresh spring mix, cherries, pecans, goat cheese, and sweet beet chips with lemon honey vinaigrette	<b>\$12.95</b>

## Add Ons

grilled or blackened chicken breast	\$4
grilled salmon or shrimp	\$5
marinated flank steak	\$5
boneless chicken chunks	\$4
portobello mushroom	\$4
Avocado	\$3
bacon	\$2.50
extra cheese	\$0.85

## Soups

<b>Soup Du Jour</b> one of the many specialty soups that our team has developed over the years	cup \$3.95   bowl \$4.95
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## Flatbreads

*substitute any flatbread with a cauliflower crust flatbread \$2*

<b>BBQ Chicken</b> flatbread with sweet baby rays bbq sauce, diced chicken, apple wood smoked bacon, red onion, mozzarella cheese baked until golden brown	<b>\$15.95</b>
<b>Asparagus and Goat Cheese</b> flatbread brushed with herb oil, topped with fresh garlic, sautéed asparagus, lemon zest, goat cheese and baked to a golden brown	<b>\$15.95</b>

## Sandwiches

*served with your choice of hand-cut fries, onion rings, house-made kettle chips, or a cup of soup. Substitute a side garden salad, Caesar salad, coleslaw, bowl of soup or a cup of fruit for \$3.00*

<b>Classic Reuben</b> slow cooked corned beef brisket with Swiss cheese, sauerkraut, and thousand island dressing on toasted swirl rye bread	<b>\$14.95</b>
<b>Classic BLT</b> crisp applewood smoked bacon, shredded romaine lettuce, tomato, and mayonnaise on toasted wheat bread	<b>\$12.95</b>
<b>Turkey Mango</b> tender slices of honey roasted turkey, mango habanero, shredded carrots, sliced cucumbers, and spring mix on toasted cranberry walnut bread	<b>\$12.95</b>
<b>Chicken Waffle</b> spicy breaded chicken breast, crispy apple wood smoked bacon, crispy onion straws and warm maple syrup between two toasted Belgian sugar waffles	<b>\$15.95</b>
<b>Red Wine Chicken Wrap</b> crispy chicken tenders, fresh spring mix, feta cheese, pecans, dried cherries and house made red wine vinaigrette in a toasted tortilla wrap	<b>\$13.95</b>
<b>Marinated Portobello Goat Cheese Wrap</b> sliced tender marinated portobello mushroom, creamy goat cheese, roasted red peppers, and baby spinach in a toasted tortilla wrap	<b>\$10.95</b>

## Burgers

*served with your choice of hand-cut fries, onion rings, house-made kettle chips, or a cup of soup. Substitute a side garden salad, Caesar salad, coleslaw, bowl of soup or a cup of fruit for \$3.00. Substitute any burger with an Impossible patty.*

<b>The Inn Classic Burger</b> 8oz USDA Prime angus burger topped with shredded lettuce, tomato, pickle, onion, cheddar cheese, ketchup, mustard and mayonnaise on toasted brioche bun	<b>\$15.95</b>
<b>Bacon Jam Burger</b> 8 oz USDA prime Angus burger topped with melted gouda cheese, crisp Applewood smoked bacon, crispy onion straws and hot pepper bacon jam on toasted brioche bun	<b>\$16.95</b>

## Entrées

<b>Fish and Chips</b> two corona beer battered wild caught cod filets served with hand-cut fries, coleslaw and our house made tartar sauce	<b>\$15.95</b>
<b>Hickory-Smoked Beef Brisket</b> this hardwood smoked brisket is trimmed and rubbed with a savory seasoning and smoked for 16hrs in a smokehouse, sliced and topped with BBQ sauce and served with potato of the day and choice of vegetable	<b>\$19.95</b>
<b>Whiskey Pineapple Chicken</b> a perfectly grilled 6oz chicken breast brushed with whiskey pineapple juice, bbq sauce, garlic and worcestershire sauce, served with potato of the day and choice of vegetable	<b>\$16.95</b>

V = Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.