SNACKS

Avocado Fries | 5.00
garlic aioli

Red Bliss Potato Skins | 3.00
twice baked, bacon, cheese

Beef Skewers | 6.50
lime marinated flank steak, Worcestershire dipping sauce

Steamed Edamame | 5.00
beer broth, crushed red pepper

French Fries | 4.00
hand cut, chipotle mayo

Hush Puppies | 3.00
corn meal batter, jalapenos, scallions

APPETIZERS

Mussels | 9.50
beer and butter broth, fennel

Onion Rings | 6.75
beer battered, buttermilk-peppercorn sauce

Fried Calamari | 9.00
cornmeal crusted, tomato chutney

Chicken Wings | 10.00
dry rub or wing sauce, celery, carrots

Chicken Strips | 8.25
buttermilk marinade - buffalo, bbq or honey mustard

French Onion Soup | 6.50

Oysters
On the half shell | starting at 5:30 daily
four | 8.00 six | 12.00 ten | 18.00

See our specials page for today's selection

SALADS

House Salad | 6.25
mesclun greens, balsamic vinaigrette

Caesar Salad | 8.00
parmesan and croutons

Warm Spinach Salad | 9.50
artichoke hearts, olives, orange vinaigrette, toasted Yards ESA bread

Add to salads:

grilled chicken | 4.00

grilled flank steak | 7.50

grilled salmon | 7.00

MAC & CHEESE | 8.00

macaroni, house made fondue, mozzarella and fontina topping

Add to mac & cheese:

tomatoes, roasted garlic, sun-dried tomatoes or onions | .50 ea.

arugula, roasted red peppers or basil pesto | 1.00 ea.

bacon, spinach or portobella mushrooms | 1.50 ea.

crab meat | 4.50

grilled chicken or grilled sausage | 4.00 ea.

grilled flank steak | 7.50

Warning: consuming raw or under cooked meat, poultry, seafood, shellfish and eggs may increase the risk of food bourne illness

House Made Hot Dogs

One Dog | 4.5 **One Dog w/ Fries | 6.5**
Two Dogs | 9 **Two Dogs w/ Fries | 11**

See our specials page for today's selection

SANDWICHES

All sandwiches are served with a choice of hand cut fries, side salad or cole slaw.
Substitute Caesar salad for 1.50

Roast Pork Sandwich | 10.50
porchetta style, garlic aioli, long hots, provolone, broccoli rabe

French Dip | 11.00
shaved Angus roast beef, your choice of cheese, rosemary-fennel au jus, horseradish cream sauce

Chicken Cutlet Sandwich | 11.00
house made fresh mozzarella, spinach, lemon veloute

Pesto Chicken Wrap | 10.25
sun-dried tomatoes, house made fresh mozzarella, arugula, balsamic reduction

Apple and Brie Wrap | 9.00
baked apples and dried cherries, quinoa salad
Add: Bacon 1.50

Roasted Turkey Wrap | 9.00
roasted red peppers, chipotle mayo

Braised Turkey Sandwich | 9.00
whole pulled turkey, pepper jack cheese

BURGERS

All burgers are served with lettuce, tomato and onion with a choice of hand cut fries, side salad or cole slaw.
Substitute Caesar salad for 1.50

Misconduct Burger | 10.00
house ground Prime Angus beef, challah roll

The Burger Extreme | 17.00
caramelized onions, foie gras, house smoked bacon, fried egg

Veggie Burger | 9.00
house made with fresh herb mayo

Salmon Burger | 10.00
mustard seeds, dill, sour cream

Pulled Pork Sliders | 9.00
plum BBQ sauce, fried quail egg

Crab Cake Sliders | 10.00
domestic crab, Pernod cream sauce

Lamb Burger | 12.00
house ground leg of lamb, walnuts, cucumber-yogurt sauce

ADD TO ANY SANDWICH:

american, swiss, cheddar, pepper jack or provolone | .75 ea.

caramelized onions or roasted red peppers | 1.00 ea.

house smoked bacon or grilled portobello | 1.50 ea.

Fourme D'Ambert bleu cheese | 2.00

Foie gras | 7.50

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WINE & HOUSE COCKTAILS

Our house wines and select house cocktails are half price during happy hour Monday through Friday 5-7PM

House Wine 7

White
Barefoot Cellars Sauvignon Blanc
Avia Pinot Grigio
Canyon Oaks Chardonnay

Red
Canyon Oaks Cabernet Sauvignon
St. Martin Pinot Noir
Barefoot Cellars Merlot

Wine By The Glass & Bottle

White
Magnificent Wine Co. Riesling '09 CA 8.5 / 29
Zolo Unoaked Chardonnay '10 ARG 8.5 / 29
Spy Valley Sauvignon Blanc '10 NZ 9 / 32
Della Scalla Pinot Grigio '10 ITA 8.5/29

Red
Crios de Susana Balbo Malbec '09 ARG 9.5/ 33

Wine By The Bottle

White
Kistler Chardonnay '09 CA 78
deep green yellow, grilled citrus and lemongrass body, vibrant, crisp finish

Casa Silva Sauvignon Blanc '11 CHL 35
soft grassy aromas with citrus, apple and melon notes, clean refreshing finish

Red
Adelsheim Pinot Noir '09 OR 51
smooth, medium body, cherry & raspberry

Raymond R Collection Field Blend '08 CA 43
cabernet, petite syrah, zinfandel, merlot, syrah

Mollydooker Shiraz The Boxer '10 AUS 44
notes of warm blackberries and blueberries, rich and ripe with a spicy palate...Wine Advocate 91

House Cocktails

Sweet Tea Lemonade 9
Sweet Carolina Sweet Tea Vodka, simple syrup, fresh lemon juice

Grape Transfusion 9
3 Olives Grape Vodka, Welch's grape juice, club soda

Basil Lemonade 9.5
Sailor Jerry Spiced Rum, fresh hot apple cider

Goslings Dark & Stormy 10
Goslings Black Seal Rum, Barritt's ginger beer

Peach Sangria Carafe 20