



SOUPS

Tomato Soup

4 (Served with Chips, Fries or Seasonal Vegetable)

SALADS

CAESAR SALAD

Chopped romaine, parmesan, focaccia croutons, roasted peppers, olive

10

CLASSIC CHOPPED SALAD

Greens, tomato, cucumber, chick peas, red onion, egg, bacon, blue cheese, Hudson dressing

12

BEETS AND GOAT CHEESE

Roasted red and golden beets, frisse, arugula, roasted red onion, balsamic vinaigrette

11

HOUSE

Greens, tomato, cucumber, red onion, vinaigrette

7

Add chicken breast to any salad

7

Add salmon to any salad

10

Add beef tips to any salad

7

SMALL PLATES

SIRLOIN TIPS

Creole seasoned, béarnaise sauce, blue cheese crostini

10

CATFISH BEIGNETS

Creole rémoulade, Napa slaw

9

CHEESE

Goat, sheep, cow, sourdough crostini

15

SIDES

Chips with House Spicy Cilantro Ketchup

3

Mac and Cheese

5

Regular Fries

4

Duck Fat Fries

6

Seasonal Vegetables

6

SANDWICHES

CUBAN SANDWICH

Pulled pork, ham, Swiss cheese, stone mustard, house pickles, hoagie roll

11

STEAK BURGER

Fresh house grind, lettuce, tomato, onion

12

FORK AND KNIFE BURGER

Served open face, house ground burger, grilled garlic toast, spinach, mushroom, Fried egg, béarnaise sauce

15

CHICKEN SLIDERS

Ground chicken breast, smoked cherry jam, chèvre, pickled onion, apple, cress, basil aioli

10

TURKEY CLUB

Sourdough white toast, Tennessee smoked bacon, lettuce, tomato, herb mayonnaise

10

GRILLED CHEESE

Sourdough white toast, Gouda, aged Vermont cheddar, gruyere Swiss, served with choice of house soup

9

ENTRÉES

MAC AND CHEESE

Penne pasta, roasted peppers, light Creole spice, toasted bread crumbs

10

CHICKEN POT PIE

Fresh buttermilk biscuit, roasted chicken, carrots, peas, mushrooms, chicken cream sauce

13

SALMON

Pan roasted, potatoes, seasonal vegetables

17

CHICKEN FETTUCCINE

Forest mushroom, tomatoes, chicken veloute, parmesan

15

SUGGESTED WINE PAIRINGS

For a Few "Dirty Dog" Lunch Favorites

Chicken Fettuccine - Starborough Sauvignon Blanc

Chicken Pot Pie - Hahn Chardonnay

Salmon - LaCrema Chardonnay

Fork & Knife Burger - Uno Malbec

Sirloin Tips - Cigar Red Zinfandel

“ Ask your server about items that can be cooked to order. Consuming raw or undercooked eggs, seafood, meat or poultry may increase your risk of food borne illness.”

Dining Room Manager:
Willie Jones

Executive Chef:
André Neimanis

Chef de Cuisine:
Eli J. Fox