



## SOUPS

**Butternut Squash  
Tomato Soup**

4 (Served with Chips, Fries or Seasonal Vegetable)  
4

## 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**