

.. SHARED PLATES ..

Excalibur Shrimp – ½ lb. sustainable Gulf Jumbo Shrimp fire roasted in our famous Excalibur IPA, a bit of butter, red onions and topped with Old Bay. \$13

+ Served with a side of Cocktail Sauce

Chipotle Nachos – White corn tortilla chips topped with lots of sharp cheddar. We toast everything in the fire and top with our Chipotle Cream Sauce and Fresh Salsa. \$7

+ Add Grilled chicken breast - \$6

+ Crabby Nachos - add \$8

+ Add fresh guacamole - \$3

Chips & Salsa – Fresh corn tortilla chips and a side of our fresh salsa. half \$5 full \$7

+ Add our cheese dip \$4 or our guacamole \$3

The Mediterranean Sampler – House recipe hummus, fresh tomato bruschetta, kalamata olives, cucumbers, authentic Greek sheep's feta and house made flat bread. \$9

GF House Crab Dip – Our founder's own original recipe made with all whole ingredients. Crab meat blended with amazing cheeses, topped with more cheese, finished in our wood fired oven and sprinkled with Old Bay. \$14

+ Gluten free crackers available.

Extreme Bavarian Pretzel – This massive 26 oz. baked Bavarian Pretzel is served with a side of Honey Dijon Mustard. \$10

+ Add a side of our House Crab Dip for \$8

+ Add a side of our house made Cheese Sauce \$4

.. REAL SALADS ..

GF Southwest Cobb Salad – Organic salad greens and romaine with grilled chicken breast, fire roasted corn and peppers, black beans, sharp cheddar, avocado, tomatoes and green onions served with our avocado ranch dressing. \$15

GF Chef's Salad with Turkey, Avocado & Manchego – Organic lettuce layered with sliced all natural roasted turkey breast, avocado, sprouts, radishes, carrots and Manchego cheese. Served with our house made Ranch dressing. \$14

GF Chicken Club Salad – House-made fire roasted chicken salad served on romaine topped with sliced almonds, bacon and tomatoes. \$14

GF Mini House Salad – Fresh blend of leafy organic greens, Roma tomatoes, cucumbers and purple onions. \$6

Garlic Herb Ranch, Danish Bleu Cheese, Creamy Balsamic Vinaigrette, and Raspberry Vinaigrette

.. SANDWICHES ..

All served with Kettle Chips and Pickle

Caprese – Sliced local tomatoes, fresh mozzarella, fresh local basil and creamy balsamic on a hand crafted, toasted rustic baguette from a small batch artisan bakery. \$10

All Natural Turkey Bacon Ranch Melt – All natural turkey breast, bacon, fontina, havarti and mozzarella on a rustic baguette toasted in the fire and then topped with salad greens, tomatoes and our ranch mayonnaise. \$10

+ Add fresh avocado \$3

Chicken + Apple Sausage with Brie – Sausage made from all natural free range chicken finished in the fire topped with brie and caramelized onions and peppers, served on a pretzel roll with a side of honey dijon mustard. \$10

.. WINGS ..

Our wings are roasted in our wood fired oven to order. They take at least 15–20 minutes to achieve the fabulous flavor that we are famous for! We thank you for your patience.

GF Fire Roasted Wings – 6 Jumbo wood fired wings tossed in your choice of our delectable beer infused sauces. Back Draft Buffalo, Sasquatch Stout BBQ, or Honey Amber Old Bay \$7

+ Served with a side of celery and your choice of Ranch or Blue Cheese Dressing

.. BRICK OVEN PIZZA ..

12 inch Traditional – Our fresh, five ingredient, in-house made dough topped with our daily made pizza sauce and our signature blend of house shredded cheeses. \$11

+ Gluten free crust add \$4

Topping Choices

Meat Toppings \$1.50

Sandwich Style Pepperoni, Ground Italian Sausage, Smoked Bacon

Veggie Toppings \$1

Baby Portabella Mushroom, Red Onion, Black Olive, Green Pepper, Baby Spinach

.. Specialty Pizza ..

Crab Dip Pizza – Our crab dip topped with our signature blend of cheeses and dusted with Old Bay...Oh yeah! \$18

+ House secret...add bacon!

Caribbean Chicken BBQ Pizza – BBQ sauce, grilled chicken, purple onions, mango salsa, house cheese blend and served with a side of our ranch dressing \$17

+ Substitute Shrimp add \$3