

## STARTERS

**QUESO DIP**

white queso, charred corn, housemade salsa, tortilla chips 11

**FUNGI FONDUE (V)**

roasted pebble creek mushrooms, baby spinach, cheese fondue, grilled artisan bread, parmesan cheese 14

**PAN-FRIED GOAT CHEESE (V)**

sun-dried tomatoes, rosemary cream reduction, grilled artisan bread 13

**FRIED BRUSSELS SPROUTS (V)**

almonds, roasted garlic, truffle oil, parmesan 13

**WOOD-FIRED FLATBREAD (V)**

blueberries, blackberries, goat cheese, caramelized onions, honey, fresh basil, house cheese blend 13

## SOUP + SALADS

**TWO-O-ONE (GF)(V)**

heritage greens, granny smith apples, spiced walnuts, bleu cheese, sticky chardonnay dressing 13

**ROASTED GARLIC CAESAR\***

hearts of romaine, shaved parmesan cheese, garlic croutons, caesar dressing 8 / 11

**COBB (GF)**

crisp romaine lettuce, grilled chicken, smoked bacon, bleu cheese, hard boiled eggs, red onions, marinated grape tomatoes, fresh avocado, choice of dressing 17

**WHITE CHICKEN CHILI 6 / 7**

**BUTTERNUT SQUASH BISQUE (GF)(V) 6 / 7**

**HOUSE MIXED GREENS (VG)**

heritage greens, grape tomatoes, cucumbers, red onions, shredded carrots, croutons, choice of dressing 6 / 9

**DRESSINGS**

buttermilk ranch, bleu cheese, caesar, honey mustard, sticky chardonnay, chili oil vinaigrette italian, 1000 island, balsamic vinaigrette, oil & vinegar

**ADD TO ANY SALAD**

wood-grilled chicken 6.5 / wood-grilled flank steak\* 9  
shrimp 10 / bacon 4 / vegan chicken tenders (VG) 6  
plant-based burger (V) 6

## ENTRÉES

*add caesar or mixed greens salad 4*

**HONEY & BLACK PEPPER BEEF BRISKET (GF)**

slow-roasted beef brisket, local honey, black peppercorns, roasted red potatoes, shallots, wilted swiss chard, grape tomatoes, dijon-dill aioli 29

**SOUTHERN FRIED CHICKEN**

buttermilk fried chicken breast, mashed redskin potatoes, wilted swiss chard, corn succotash, biscuit 18 / 24.5

**HARVEST HASH (GF)(VG)**

delicata squash, sweet potatoes, brussels sprouts, red onion, parsnips, fresh herb blend, pepitas, maple balsamic glaze 17

**SALMON & LEEK RISOTTO\* (GF)**

faroe island salmon, leek and parmesan risotto, grape tomatoes, gremolata, lemon 31

**HANGER STEAK\***

wood-grilled hanger steak, mashed redskin potatoes, grilled asparagus, haystack onions, chili oil vinaigrette 34

**FETTUCCINE ALFREDO (V)**

al dente fettuccine, parmesan cream sauce, shallots, broccoli 16  
(*substitute gluten-free penne 3.5*)

**BROWN BUTTER GNOCCHI (V)**

sautéed gnocchi, pebble creek mushrooms, garlic, shallots, baby spinach, sage-brown butter sauce, shaved parmesan 18

**APPLE-DIJON PORK LOIN (GF)**

wood-grilled pork loin, roasted sweet potatoes, apples, red onions, arugula, apple-dijon gastrique 20

**ADDITIONS**

wood-grilled chicken 6.5 / wood-grilled flank steak\* 9  
shrimp 10 / bacon 4 / vegan chicken tenders (VG) 6  
plant-based burger (VG) 6

(V) **VEGETARIAN** | (VG) **VEGAN** | **FAVORITES**  
(GF) **GLUTEN-FREE OPTIONS**

We are not a gluten-free environment, but items indicated by GF have gluten-free ingredients. Many dishes can also be made GF; ask for details. Please note, wood-grilled & fried items are at risk of gluten cross-contamination. Please inform us of severe allergies.

\* Prepared to order - consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have a medical condition.

# WOOD-FIRED PIZZAS

substitute gluten-free crust for 4.25

**MARGARITA (V)**

herb oil, roma tomatoes, fresh mozzarella,  
house cheese blend, basil 15

**CHICKEN PESTO**

basil pesto, wood-grilled chicken, sun-dried tomatoes,  
fresh mozzarella, house cheese blend 16

**SAUSAGE GOAT CHEESE**

herb oil, italian sausage, arugula, caramelized onions,  
roasted mushrooms, house cheese blend, goat cheese 16

**AMERICANA**

red sauce, pepperoni, italian fennel sausage,  
red onions, roasted mushrooms, green peppers,  
house cheese blend 16

**WILD MUSHROOM (V)**

alfredo sauce, caramelized onions,  
pebble creek mushrooms, baby spinach, parmesan,  
house cheese blend 16

**THAI**

herb oil, wood-grilled chicken, baby spinach,  
red onions, pickled carrots, white cheddar cheese,  
sesame seeds, sweet chili drizzle, sweet soy 16

## BUILD YOUR OWN

house cheese blend & choice of sauce 13

**sauc**

red sauce  
basil pesto  
alfredo

herb oil  
carolina style barbecue

**cheeses** 2 ea

bleu cheese  
fresh mozzarella

goat cheese  
white cheddar

**meats** 2.5 ea

pepperoni  
ham  
bacon

italian sausage  
wood-grilled chicken

**toppings** 1.5 ea

red onions  
banana peppers  
sun-dried tomatoes  
green olives  
roasted mushrooms  
roasted garlic  
caramelized onions

roasted red pepper  
roma tomatoes  
artichoke hearts  
black olives  
pineapple  
jalapeño peppers  
green peppers

# WOOD-GRILLED BURGERS & SANDWICHES

choice of homemade chips or broccoli slaw

substitute gluten-free bun .5 | plant-based patty available

**THE SHOWBOAT\***

certified angus beef, white cheddar, baby arugula,  
pebble creek mushrooms, haystack onions,  
rosemary garlic aioli, toasted brioche bun 18

**FLAT RIVER BURGER\***

certified angus beef, bleu cheese, sugar-spice bacon,  
caramelized onions, roma tomatoes, lettuce,  
toasted brioche bun 18

**CLASSIC ANGUS BURGER\***

certified angus beef, lettuce,  
roma tomatoes, red onions, toasted brioche bun 15

**ADD CHEESE TO ANY BURGER**

swiss, white or yellow cheddar, goat cheese, bleu cheese 1.5

**TURKEY-BACON MELT**

oven-roasted turkey breast, hardwood smoked bacon,  
white cheddar, baby arugula, roma tomatoes, mrs. dogs  
sweet & spicy mustard, toasted pretzel bun 16

**CORNED BEEF REUBEN**

shaved corned beef, sauerkraut, swiss,  
1000 island dressing, griddled marble rye 16

**BUTTERMILK FRIED CHICKEN**

hand-battered chicken, lettuce, roma tomatoes, pickle,  
tabasco mayo, toasted brioche bun 16

**STEAK CIABATTA\***

wood-grilled marinated flank steak, bleu cheese, arugula,  
wood-roasted bell peppers & onions,  
roasted garlic aioli, toasted ciabatta bread 17

## UPGRADE YOUR SIDE

**BROCCOLI (GF)(VG) 4**

**GRILLED ASPARAGUS (GF)(VG) 4**

**FRESH FRUIT (GF)(VG) 4**

**FRIED BRUSSELS SPROUTS (V) 6**

**HALF MIXED GREENS (VG) 6**

**HALF CAESAR\* 8**

**FRENCH FRIES (V) 3**

**SWEET POTATO FRIES (V) 5**

**ROASTED RED POTATOES (GF)(V) 3**

**MASHED REDSKIN POTATOES (GF)(V) 3**

(GF) **GLUTEN-FREE OPTIONS** | (V) **VEGETARIAN** | (VG) **VEGAN FAVORITES**

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