

LISA G'S

GF—Gluten Free

VG—Vegan

STARTERS

CALAMARI \$12.5 marinara \$.50

Mediterranean style Calamari tossed in Pesto over Antipasti Salad

P.S. Be advised... our pesto is made with walnuts

SPICY PORK LETTUCE WRAPS \$10

Asian Style Pork, Carrot and Cabbage Slaw, and Sweet Chili dipping sauce.

ASSEMBLY REQUIRED

HOMEMADE SALSA... AND CHIPS \$6

OK, so the chips aren't homemade... So what?

GF, VG

THAI EDAMAME \$9

Edamame Beans in the pod tossed in a citrusy and sweet Thai sauce

CHEESE TREAT \$10

Feta with Spicy Marinade, broiled, topped with Jalapenos and served with grilled bread

P.S. Salty, spicy and sweet...just like me!

MOROCCAN NACHOS \$13

Chickpeas, Spinach, Roasted Reds, Sour Cream, Scallions, Pickled Jalapenos, Feta & Cheddar *GF*

ADD STUFF: Chicken \$3, Homemade Salsa \$1

FRY BABY... BABY! \$9

A basket of our House Cut Fries served with three of our Homemade Dipping Sauces

YOU CHOOSE: Horseradish Mayo, Garlic Mayo, Wasabi Mayo, Sriracha Mayo, Peach Ketchup, Creamy Feta

GREENS

Add Chicken for \$3

Add Three Jumbo Shrimp for \$8

Add Salmon for \$10

CRISPY GOAT CHEESE \$13 / \$8.5

Caramelized Onions, Mixed Greens, Candied Walnuts, Fried Goat Cheese Medallion, Pesto tossed in a Roasted Tomato Vinaigrette

LEMON CAESAR \$9 / \$6

Green Leaf Lettuce, Fresh Lemon, Garlic, Oil, and Parmesan *GF—No Croutons*

APPLE CRANBERRY SALAD \$13 / \$8

Spinach and Arugula with Apples, Dried Cranberries, Walnuts, Cheddar, and a Maple-Rosemary Vinaigrette *GF, VG—No Cheese*

BASIC SALAD \$8 / \$5

Greens, Tomatoes, Onions, and Cucumber. Creamy Feta, Blue Cheese, Balsamic, or Ranch *GF, VG*

LENTIL SALAD \$13 / \$8

Mixed Greens, Green Lentils, Carrots, Scallions, Roasted Red Peppers, Green Onions, and Green Olives tossed in a Thyme Sherry Vinaigrette and topped with Walnuts and Feta *GF, VG—No cheese*

TOMMY LIKE WINGY

\$12 full (10) / \$7 Half (5)

BUFFALO STYLE***

Mild, Medium, Hot, Jay's Extra Hot
Blue Cheese Dip

GREEK STYLE (WHA?)***

Lemon. Oregano. Delicious
Creamy Feta Dip

SALT & VINEGAR STYLE***

Tangy and savory
Sour Cream and Onion Dip

TERIYAKI STYLE

Made with an Asian flair
Wasabi Dip

MAPLE BOURBON STYLE

Sweet and sophisticated
Ranch Dip

BBQ STYLE

Classic, All American B-B-Q
Blue Cheese Dip

****GF—The fryers are NOT gluten free, but if you don't have a severe allergy, these sauces are*

KID STUFF

BURGER \$6.5 cheese \$.75

French Fries, Carrots

CHICKEN TENDERS \$6.5

French Fries, Carrots

GRILLED CHEESE \$6

Whole Wheat, Cheddar, French
Fries, Carrots

PASTA \$6

Penne with Marinara or Butter

PITA PIZZA \$6

Marinara, Mozzarella on a Pita

SIDES

**ROASTED ZUCCHINI &
SQUASH...** \$5

MAC-N-CHEESE... \$6
GARLIC MASH... \$4

**CHORIZO & CHEDDAR
GRITZ...** \$6

**SWEET POTATO &
APPLE MASH...** \$4

THOUGHTS

I do allow cell phones, but wouldn't it be nice to talk to the person(s) you came with?

18% Gratuity May be added to parties of 6 or more. No offense, there is always that one who doesn't leave enough...

A \$2.00 "Cranky Fee" may be added to any patron displaying Overly Cranky Behavior!

If you have a Food Allergy, please tell us right away... Nobody is dying on my watch!

SAMWICHES 'N' STUFF

Most things come with chips, but add FRIES or a SALAD on the plate for \$2.50

QUINOA & BLACK BEAN BURGER \$10.5

Hand crafted Black Bean and Red Quinoa veggie patty served on a toasted bun with Lettuce, Tomato, Onion, & Peach Ketchup *VG, GF-No Bun* ◆

VEGGIE RICE BOWL \$12.5 *VG, GF- contains soy sauce*

Peppers, Carrots, Onions, Scallions, Broccoli, and Mushrooms tossed in an Asian-Ginger Sauce over White Rice *ADD: chicken \$3; shrimp \$8* ◆

CHICKEN B.L.T. & S.C. \$10.5

Chicken, Swiss, Bacon, Lettuce, Tomato, Garlic Mayo on a toasted bun *GF-No Bun* ◆

LE BURGER BURGER \$10.5

Served with Lettuce, Tomato, Onion... And whatever else you may like *GF-No Bun*

Ask about our **DAILY BURGER**—A Beef patty topped with something different everyday \$11.5 ◆

TURKEY CLUB \$10.5 AVAILABLE 11:30-5:00

The classic triple-decker on whole wheat toast with Turkey, Bacon, Lettuce, Tomato, and Mayo

FALAFEL \$10.50 AVAILABLE 11:30-5:00

Chickpea Balls, fried, and served in a pita with Cherry Tomatoes, Onions, Mixed Greens, Crumbled Feta and Tzatziki

MOROCCAN BURRITO \$10.5 chicken \$3

Chickpeas, Spinach, Roasted Red Peppers, Feta, Lemon, Toasted Cumin wrapped in a tomato tortilla, topped with homemade Tzatziki

SOUTHERN FRIED CHICKEN \$10.5

Crispy Chicken Breast served with Black Pepper Mayonnaise, Lettuce, Tomato, Onion and Dill Pickles on a bun

FISH-N-FRIES \$13

Dill floured Haddock, fried, with Old Bay seasoned Fries, Cole Slaw, and Tartar

SHRIMP TACOS \$12.5

Baby shrimp floured and fried, tossed in a sweet and spicy Thai sauce, and served in flour tortillas with Sriracha Mayo, Lettuce, and Pineapple Salsa

IMPOLITE PASTRAMI \$12.5

A lightly toasted baguette with Pastrami, Mixed Greens, Pickles, Pickled Onions, Dijon, and a Gruyere & Swiss Cheese Sauce

P.S. This sandwich is Messy with no Manners... in the right ways!

ENTREES

PUN' KIN CHILI \$15

With Lentils, Peppers, Jalapenos, Onion, Beans, Poblanos and Chili Spices. Topped with roasted Pumpkin Seeds and Cilantro-Lime Sour Cream *GF, VG-No Sour Cream*

CHICKEN PARM \$16.5

Breaded Chicken Breast topped with Marinara Sauce, Mozzarella Cheese, and served over Spaghetti. Available Baked or Fried

CAJUN SHRIMP-N-GRITS \$22

Cajun spiced Jumbo Shrimp over Chorizo & Cheddar Grits with Creole Sauce and Corn Salsa *GF*

NUTTY SALMON \$20

Walnut and Panko encrusted Salmon over a Israeli Cous-Cous Salad with Roasted Zucchini & Squash and an Orange-Rosemary reduction

VEGGIE LASAGNA \$16

Pasta layered with Zucchini, Squash, Eggplant, Tomatoes, Ricotta, and Alfredo sauce. Served over Pesto

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HOISIN TUNA \$19

Ahi Tuna pan seared to rare and served over Spinach, Arugula, Pickled Cabbage, Carrots, Scallions, and Mushrooms. Finished with Hoisin and Sesame Seeds *GF-No Hoisin*

CHICKEN, BEANS, AND GREENS \$17

A savory and spicy Chicken Broth with Chorizo, White Beans, & Broccoli Rabe. Topped with a roasted Chicken Thigh and a Garlic Crostini

BRAISED SHORT RIB TOSTADA \$17

Three crispy tortillas topped with Chipotle-Lime braised Short Ribs, melted Cheddar, Pico de Gallo, and Cilantro-Lime Sour Cream

NY STRIP STEAK \$25

12 oz NY Strip with Garlic Mashed, Broccoli Rabe, and a Blue Cheese & Bacon Compound Butter *GF*

MAPLE-GLAZED PORK CHOP \$23

14oz, Applewood smoked Pork Chop over Apple & Brown Sugar Sweet Potato Mashed with Broccoli and a Maple Demi *GF*

STILL DATING \$18

Oil & Garlic, Prosciutto, Cantaloupe, Arugula, Mozzarella
P.S. These ingredients can't-elope... get it?

GET SHORTY \$18

BBQ, Braised Short Ribs, Pickled Jalapenos, Corn Salsa, Cheddar
P.S. No Saturday Night Fever'... but still decent.

THIN & CRISPY PIZZA

AVAILABLE 5PM UNTIL CLOSE

PEPPERONI \$16

Marinara, Mozzarella, Pepperoni

PLAIN JANE \$15

Marinara, Mozzarella

ROSEMARY'S RICOTTA \$17

Garlic, Eggplant, Tomatoes, Spinach, Rosemary-Ricotta, Mozzarella
P.S. Is that what she named her baby?

A PHILLY CHICK \$18

Oil & Garlic, Peppers, Mushrooms, Onions, A1 marinated Chicken, Cheddar, Mozzarella