

## APPETIZERS

**LOCAL CLAM CHOWDER** ..... \$14  
BACON | POTATO | CELERY | SCALLION | JERSEY CLAMS | HOT SAUCE

**CAESAR SALAD** ..... \$15  
HOUSE GREENS | ROASTED GARLIC AIOLI | PECORINO ROMANO | TOASTED BREADCRUMBS

**APPLE SALAD** ..... \$15  
HONEYCRISP APPLES | TOASTED PECANS | HOUSE GREENS | SHAVED MANCHEGO | LEMON HONEY VINAIGRETTE

**BACON RANCH SALAD** ..... \$16  
HOUSE GREENS | BACON | RED ONION | CHEDDAR | CHERRY TOMATOES | BUTTERMILK RANCH

**SALAD ADD-ONS:**

	CHICKEN	SHRIMP	STEAK
	\$7	\$8	\$10

**PORK BELLY BAO BUNS** ..... \$19  
SLOW ROASTED PORK BELLY | CHILI SOY | CUCUMBER | CILANTRO | PICKLED ONION

**TWICE COOKED CAJUN WINGS** ..... \$18  
CAJUN DRY RUB | BUTTERMILK RANCH

**BEEF QUESO DIP** ..... \$15  
GROUND BEEF | PICKLED JALAPENO | CHEDDAR | TOMATOES | PICO DE GALLO | CHIPS

**TUNA TARTAR** ..... \$20  
CRISPY RICE | UNAGI SAUCE | SRIRACHA AIOLI

**WHIPPED RICOTTA** ..... \$15  
LOCAL HONEY | ROSEMARY FOCACCIA | HERBS

## SIDES

<b>FRIES</b> ..... \$7	<b>VEGETABLE LO MEIN</b> ..... \$12
<b>BROCCOLINI</b> ..... \$10	<b>CARROTS</b> ..... \$10
<b>WHIPPED POTATO</b> ..... \$10	<b>MAC &amp; CHEESE</b> ..... \$13
<b>SHISHITO FRIED RICE</b> ..... \$10	

## DESSERT

**MOM'S CRUMB CAKE & COOKIES** ..... \$13

**FUDGE BROWNIE SUNDAE** ..... \$14  
CAMPFIRES SMORES ICE CREAM | TOASTED MARSHMALLOW | GRAHAM CRACKERS

**APPLE COBBLER** ..... \$14  
VANILLA ICE CREAM | CARAMEL SAUCE

## ENTREES

**POPPA** ..... \$19  
BRISKET BLEND BURGER PATTY | BACON | CHEDDAR | PICKLES | RED ONION | TOMATO | "BIG MAC" AIOLI | FRENCH FRIES

**NASHVILLE HOT CHICKEN** ..... \$19  
CHICKEN BREAST | PICKLES | BUTTERMILK RANCH | GUAJILLO OIL | FRENCH FRIES

**CUBANO** ..... \$18  
HAM | ROASTED PORK | SWISS | MUSTARD | BUTTER TOASTED SEMOLINA | FRENCH FRIES

**PORK CHOP SCHNITZEL** ..... \$31  
POUNDED & BREADED PORK CHOP | APPLE | NAPA CABBAGE | PICKLED ONION | ARUGULA | DIJON AIOLI

**ROASTED CHICKEN** ..... \$29  
CHICKEN CONFIT | WHIPPED POTATO | CARROTS | LEMON JUS

**SKIRT STEAK** ..... \$39  
TERIYAKI | LO MEIN | GINGER SAUCE | CABBAGE | CARROT | SCALION | CILANTRO

**FLUKE FRANCESE** ..... \$36  
LIGHTLY BATTERED FLUKE | ORZO ALFREDO | BROCCOLINI | LEMON GARLIC EMULSION

**LOBSTER FRIED RICE** ..... \$39  
SHISHITO PEPPERS | SCALLIONS | AMERICAN BROWN RICE | CRISPY CHILI | CILANTRO

**PRIME ST. LOUIS RIBS** ..... \$29  
CHIPOTLE BBQ SAUCE | GARLIC BREAD CRUMBS | MAC & CHEESE

**SEARED SCALLOPS** ..... \$39  
HERBED POLENTA | SMILING EARTH MUSHROOMS | LEMON TRUFFLE BUTTER SAUCE

**BEEF & BROCCOLI SHORT RIB** ..... \$38  
BRAISED SHORT RIBS | FRIED RICE | STEAMED BROCCOLI | HOISIN JUS

**EGGPLANT PARMESAN** ..... \$20

## KIDS

**FRIED CHICKEN & WHIPPED POTATOES** ..... \$15

**MAC & CHEESE** ..... \$13

**CHEESEBURGER & FRIES** ..... \$14

**CHICKEN FINGERS & FRIES** ..... \$14



CONNECT WITH US!  
**SALTWATER** BAR & KITCHEN



## Cocktails

Abra Kadabra - \$14  
Bluecoat Gin, Butterfly Tea, Lemon Juice

Metzner Manor - \$14  
Hanson Vodka, Borghetti Caffè, Espresso

Tangerine Dream - \$14  
Tres Agave Reposado, Cointreau, Vanilla,  
Tangerine Juice, Lime Juice

Highlander - \$14  
George Dickel Bourbon, Harney & Sons Black Tea,  
Lemon Juice, Honey Syrup, Mint

Across The Pond - \$15  
George Dickel Rye, L'Orgeat Almond, Orange Bitters,  
Angostura Bitters, Demerara Syrup, Luxardo Cherries

Picante Primavera  
Tanteo Jalapeno Tequila, Mezcal Vago,  
Agave Nectar, Lime Juice, Pineapple Juice

Strawberry Sunset - \$15  
Coconut Cartel Rum, Real Strawberry, Prosecco,  
Lime Juice, Mint

Saltwater Negroni - \$15  
Bluecoat Gin, Campari Apertivo, Aperol,  
Carpena, Punt E Mes, Cold Brew

Pepino Cooler - \$14  
Hanson Vodka, St. Germain, Cucumber, Mint,  
Lime Juice

## Red Wine

	Glass	Bottle
Chianti Classico Riserva, Melini Fatiorie, Tuscany, Italy		65
Chianti San Lorenzo, Melini Fatiorie, Tuscany, Italy	11 /	42
Malbec, Adelante, Mendoza Argentina	13 /	45
Pinot Noir, Farm To Table Victoria, Australia	14 /	48
Pinot Noir, Salena Grande Cuvee Willamette, Oregon		60
Cabernet Sauvignon "Hilltop", J.Lohr Paso Robles	16 /	60
Cabernet Sauvignon, Verdaci		65
Cabernet Sauvignon, Carta Vieja Grand Reserva, Maule Chile		50
Santi Ventale Valpolicella Superiore, Veneto, Italy		36
Vidal-Fleury, Cotes Du Roque Rhône, France	11 /	38
Vidal-Fleury, Saint Joseph Syrah		60
Nino Negri Valtellina Superiora Mazer Nebbiolo, Piedmont, Italy		50
Nino Negri Sfursat Della Valtellina Docq, Piedmont, Italy		80

## White Wine

	Glass	Bottle
Rose, Santi Bardolino Infinito	11 /	39
Prosecco, Botter Prosecco	10 /	39
Sauvignon Blanc, Blue Quail	12 /	40
Sauvignon Blanc, Pont de Chuleiar Knights Bridge		70
Chardonnay, Blue Quail Organic	12 /	40
Chardonnay, Knights Bridge		55
Pinot Grigio, Santi Sortesela	11 /	36
Bianco, Nino Nigri Alpi		55
Castello Monaci Salento Verdeca	12 /	40
Blanc Cotes du Rhone Vidal	11 /	39
Riesling, Mt. Beautiful		45

## Top Shelf Pours

### Tequila

Tres Agave Blanco - \$10
Tres Agave Reposado - \$15
Tres Agave Anejo - \$16
Tequila Ocho Blanco - \$16
Tequila Ocho Reposado - \$18
Tequila Ocho Anejo - \$23
Prospero Blanco - \$13
Prospero Reposado - \$16
Prospero Anejo - \$18
Tequila 123 Blanco - \$19
Tequila 123 Reposado - \$21
Tequila 123 Extra Anejo - \$25

### Whiskey

McConnell's Irish Whiskey - \$10
McConnell's Sherry Cask Whiskey - \$13
George Dickle Rye - \$10
Rittenhouse Bottle In Bond Rye - \$10
Mitcher's Rye - \$16
Widow Jane Paradigm Rye - \$16
Whistle Pig Piggyback Rey 6yr - \$16
The Balvenie Doublewood Scotch 12yr - \$26
Glenfiddich Sherry Cask Scotch 12yr - \$25
Monkey Shoulder Scotch - \$13
George Dickle Bourbon 8yr - \$13
Clyde May Bourbon - \$14
Elijah Bourbon 12yr - \$16
High West Bourbon - \$14
Whistlepig Piggyback Bourbon 6yr - \$16
Old Weller Bourbon - \$22
Widow Jane Bourbon 10yr - \$24