



CAFÉ MENU

Snacks, Small and Shared Plates

CORN CHOWDER Smoked Bacon, Potato Hay 6 / 8

OYSTERS ON THE HALF SHELL\* MKT  
Classic Mignonette, Sriracha Cocktail Sauce

CRISPY GRILLED CHICKEN WINGS 10  
Peach Chili Sauce , Celery, Chipotle Ranch Dressing

CRAB & ARTICHOKE DIP 10  
Old Bay Flat Breads, Ciabatta Toasts

SESAME AHI TUNA\* 12  
Seaweed Salad, Avocado Wasabi Aioli,  
Pickled Ginger

FRIED OYSTERS Spinach, Curry, Black Salt 13

CAYENNE ONION RINGS Sriracha Ketchup 6

SEARED BEEF FONDUE Gorgonzola, Toasts 12

FRIED GREEN TOMATOES 12  
Burrata, Fresh Basil, Greens, Tomato Vinaigrette

CRISPY PORK BELLY “TACOS” 11  
Scallion Pancakes, Korean Slaw, Sweet Chili Sauce

CHICKEN & SHRIMP SPRING ROLLS 9  
Sweet Chili-Cucumber Sauce, Daikon Slaw

Salads

Add to any Salad: Chicken 6 Shrimp, Salmon or Flank Steak\* 10

HOUSE 9  
Local Lettuces, Asiago, Tomato,  
Sunflower Seeds, Champagne Vinaigrette

SPRING 10  
English Peas, Fava Beans, Fennel Manchego  
Cheese, Spiced Walnuts, Lemon & White  
Balsamic Vinaigrette

CAESAR Romaine, Romano, Croutons 8

FLANK STEAK 16  
Crisp Romaine, Corn Relish, Grilled  
Onions, Chipotle Ranch

SEAFOOD\* 20  
Gulf Shrimp, Lump Crab, Seared Ahi Tuna,  
Avocado, Mango, Greens, Curry Oil, Black Salt

BABY WEDGE 10  
Baby Iceberg, Smoked Gorgonzola Dressing,  
Bacon, Tobacco Onions, Tomato

Bigger Things

BLACKENED CHICKEN BLT & C 13  
Havarti, Avocado, Mayo, Parmesan Ciabatta

FLATBREAD 13  
Goat Cheese, Roasted Onions, Sun Dried Tomato  
Chutney, Crispy Prosciutto, Arugula

HOUSE MEATLOAF 12  
Whipped Potatoes, Red Wine Mushroom Sauce  
Broccoli, Roasted Tomato

GRILLED FLANK STEAK\* 24  
Bourbon Molasses Glaze, Tobacco Onions  
Whipped Potatoes, French Beans & Corn

CRISPY FISH TACOS 13  
Fried Cod, Mango & Avocado Salsa, Tomatoes,  
Jalapeno, Shredded Lettuce, House Hot Sauce

THE BARN YARD “AU JUS” 13  
Smoked Beef Brisket & Pork, Caramelized  
Onions, Provolone, Pepper Spread, Arugula,  
Parmesan Ciabatta

TUSKIE’S STEAMED MAINE MUSSELS 14

HOUSE MADE PASTRAMI REUBEN 15  
Marbled Rye, Swiss, Sauerkraut,  
Russian Dressing

THE VEGGIE BURGER 12  
Avocado, Ranch, Salsa, SSU 8-Grain Bun,  
Chipotle Ranch Salad

GRILLED ANGUS BURGER\* 14  
*Pat LaFrieda Beef, NYC Fully Garnished with  
Smoked Cheddar/ - SUB BLUE 1.00*

WE HAVE GLUTEN FREE BUNS! 2

\*CONSUMPTION OF RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR POULTRY MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. OUR KITCHEN USES NUTS, DAIRY AND ITEMS CONTAINING GLUTEN.