



# BITES

**LUCKY DUCK NACHOS** salsa verde, creme fraiche, street corn, pickled jalapeños, melted cheddar cheese & queso fresco **\$13**  
— add avocado crema **\$3** — add blackened chicken **\$4**

**BANG BANG GROUPER BITES** crispy grouper bites with bang bang sauce, cilantro **\$12**

**FRIED BRUSSELS** balsamic reduction, garlic aioli **\$9.50**

**YELLOWTAIL TUNA POKE\*** sashimi grade tuna, avocado, sesame soy marinade, wonton crisps, pickled carrots, crispy kale & nori **\$13.50**

**ONION RINGS** beer battered onion rings served with horseradish aioli **\$8.50**

**CHEESE CURDS** wisconsin fried cheese curds, marinara sauce **\$9**

**BUFFALO CHICKEN QUESADILLA** grilled buffalo chicken, blended cheeses, pickled onions & jalapeños, blue cheese crumbles, served with pico de gallo & sour cream **\$11**

**NASHVILLE CHICKEN SLIDERS** crispy chicken tossed in nashville sauce, served with bleu cheese  
— 2 per order **\$9.50**

**BLACK & BLEU SLIDERS** beef patties, bleu cheese, crispy onions, balsamic drizzle  
— 2 per order **\$10**

**CHICKEN TENDERS** hand breaded & fried served with ranch, blue cheese or honey mustard **\$10**  
— may request tenders tossed in any wing sauce for **\$.75**

**TRUFFLE FRIES** white truffle oil, grated parmesan, honey **\$8**

**HOUSEMADE CORNBREAD** housemade cornbread topped with honey butter **\$6.50** or pimento cheese & pickled red onion **\$7.50**

**TOMATO BISQUE** fried basil, parmesan croutons, truffle oil  
— small **\$5.50** — large **\$6.50**

**FRENCH ONION SOUP** sweet caramelized onions, savory beef broth, topped with buttered toast points, swiss cheese & fried onions **\$6**

# PLATES

**MEATLOAF** housemade meatloaf served with mac & cheese, fried brussels, onion rings & a sweet + tangy ketchup **\$18.50**

**SMOKED SALMON CAKE** two smoked salmon cakes served with braised kale & a mustard cream sauce **\$21.50**

**LOADED MAC & CHEESE** bacon, jalapeños, fried onions **\$16.50**  
— add blackened chicken **\$4** — add shaved ribeye **\$4**

**FISH & CHIPS** crispy beer battered grouper served with french fries, cajun aioli **\$15**

 **SUBSTITUTE CORN TORTILLAS OR GLUTEN-FREE BUNS (+\$1) WHERE APPLICABLE.**

\*these items may be raw or undercooked. consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of food-borne illness. Please tell your server about any allergies.

# HOUSE GROUND BURGERS

- SERVED WITH YOUR CHOICE OF FRENCH FRIES OR SWEET POTATO FRIES - SUB SIDE SALAD, TRUFFLE FRIES OR MAC & CHEESE FOR \$1.50

**LD BURGER\*** double patties, house pickles, american cheese, special sauce **\$15.50**

**MUSHROOM SWISS\*** double patties, roasted button mushrooms, swiss cheese served  lettuce, tomato, onion **\$16.50**

**PATTY MELT\*** single smash burger, bacon, swiss cheese, caramelized onions, grilled mushrooms, special sauce, served on white toast **\$15.50**

**HOT MESS\*** "our PA tribute!" double patties, american cheese, kale slaw, special sauce, topped with fries, served on a brioche bun **\$16.50**

**MAC ATTACK\*** double patties, american cheese, mac & cheese, bacon, fried onions, pickled jalapeños served on a brioche bun **\$16.50**

**SALMON BURGER** housemade salmon patty, lettuce, tomato, onion, lemon basil aioli, served on a pretzel bun **\$17.50**

**PHILLY CHEESESTEAK BURGER\*** single patty, shaved ribeye, pepperjack & american cheese, peppers, mushrooms, onion rings, horseradish aioli, brioche bun **\$17.50**

# HANDHELDS

- SERVED WITH YOUR CHOICE OF FRENCH FRIES OR SWEET POTATO FRIES - SUB SIDE SALAD, TRUFFLE FRIES OR MAC & CHEESE FOR \$1.50

**CRISPY FISH TACOS** crispy grouper, avocado crema, pickled peppers, pickled onions, salsa verde, flour tortilla **\$14.50**

**BLACKENED FISH TACOS** blackened grouper, charred poblano street corn, fresh cut tomatoes, avocado crema & chili aioli **\$14.50**

**"FANCY" GRILLED CHEESE & SOUP** pickled red onion, bacon, pimento & american cheese, ciabatta served with tomato bisque **\$15.50**

**BANG BANG GROUPER SANDWICH** bang bang grouper  kale slaw **\$14.50**

**CROQUE MONSIEUR** "french hot ham & cheese", mustard aioli, cheddar, swiss & american cheese, ham, toasted white bread **\$15.50**

**BUFFALO CHICKEN WRAP** hand breaded chicken, lettuce, diced tomatoes, celery, buffalo sauce, bleu cheese dressing & crumbles  flour tortilla **\$14**

**BLACKENED CHICKEN CAESAR WRAP** blackened chicken, romaine, diced tomatoes, parmesan, caesar dressing  spinach tortilla **\$14**

**MEATLOAF SANDWICH** housemade meatloaf, pepperjack cheese, sweet + tangy ketchup, crispy onions, served on a pretzel bun **\$16**

**FRIED CHICKEN SANDWICH** buttermilk brined, pimento cheese, house pickles & mustard sauce **\$14.50**  
nashville style upon request 

**GRILLED CHICKEN SANDWICH** grilled chicken, cheddar, avocado crema, mixed greens, tomato, red onion, pretzel bun **\$16**

**HOT TURKEY + CHEDDAR** mixed greens, bacon, tomato, apple, honey mustard served on toasted marble rye **\$15.50**

**IMPOSSIBLE BURGER** impossible vegetarian patty, avocado crema, salsa verde, lettuce, tomato & onion **\$16.50**

# SIDES

## \$4

french fries  
sweet potato waffle fries  
kale slaw  
side salad  
mac & cheese

# WINGS

**TRADITIONAL WINGS**  
6 for **\$12**, 12 for **\$21**

— garlic parmesan — mango habanero  
— dry rub — ld bbq — teriyaki  
— buffalo — hot buffalo  
— carolina bbq

→ served with ranch or blue cheese  
— get 'em grilled & tossed  
(upon request - traditional wings only)

# SALADS

**BBQ GRILLED CHICKEN** romaine, pico de gallo, black bean corn salsa, blended cheeses, sliced avocado, crispy tortilla strips, with LD BBQ sauce **\$14**

**COBB** romaine, bacon, tomatoes, chopped egg, croutons, charred poblano street corn, bleu cheese, avocado purée **\$13**

**GRILLED ROMAINE** romaine, pickled red onion, bacon, croutons, parmesan, caesar dressing **\$11.50** → **SMALL \$6.50**

**NASHVILLE FRIED CHICKEN SALAD** romaine, fried chicken tossed in housemade nashville sauce, avocado, celery, pickled red onion, carrots, tomatoes, bleu cheese crumbles, bleu cheese dressing **\$14.50**

**CHOICE OF DRESSING** ranch, spicy ranch, caesar, balsamic vinaigrette, bleu cheese, honey mustard

→ **ADD** fried or blackened chicken **\$4.50**

# SWEETS

**BREAD PUDDING** housemade brioche bread pudding with white chocolate & blueberries, served with vanilla ice cream & dark rum caramel sauce **\$8**

**COLD BREW MARTINI** jameson cold brew, skrewball peanut butter whiskey, disaronno, frangelico, baileys, kahlua, chocolate bitters **\$12**

# COCKTAILS

## A LICK & A PROMISE

chipotle tequila, passionfruit tea syrup, lime, tajin rim **\$10**

## THE SQUINNY

cucumber vodka, lime, simple, fresh cucumber **\$11**

## EMERALD ISLE

coconut rum, melon liqueur, pineapple **\$10**

## DIRTY DUCKY

tito's vodka, noilly prat dry vermouth, olive juice, bleu cheese stuffed olives **\$12**

## CRANBERRY FIZZ MARTINI

vodka, triple sec, lemon juice, cranberry, topped with champagne **\$10**

## THE LD FASHIONED

bourbon, sugar, luxardo cherry, orange bitters **\$12**

## CADILLAC MARGARITA

espolon reposado, cointreau, housemade sour mix, fresh lime juice, grand marnier floater **\$10**

## BLUEBERRY MOJITO

rum, muddled blueberries, simple, mint **\$10**

## FRONT YARD FLAMINGO

gin, maraschino + blackberry liqueur, grapefruit, lime, lemon-lime soda, thyme **\$11**

# BUBBLY

**MIRABELLO PROSECCO**  
italy **\$7.50**

**POEMA BRUT CAVA**  
spain **\$10**

**LUCA PARETTI ROSE PROSECCO**  
italy **\$10**

# ON DRAFT

**SEASONAL**  
cider - bold rock **\$6.50**

**FORT MILLSNER**  
pilsner - amor artis brewing **\$7**

**GOLDEN BOY**  
blonde ale - triple c brewing co. **\$7**

**WHITE ZOMBIE**  
belgian witbier - catawba brewing co. **\$7**

**COPPER**  
amber - omb **\$7**

**THE BIG O**  
orange ipa - sugar creek brewing co. **\$7**

**MOUNTAIN CANDY**  
ipa - sycamore brewing **\$7.50**

**STELLA ARTOIS**  
belgian pilsner **\$7**

**PERNICIOUS**  
ipa - wicked weed brewing **\$8**

**GUINNESS**  
irish dry stout **\$7**

*- Ask your server about our rotating draft list -*

**- MAKE IT A FLIGHT! -**  
**3 HALF-PINTS OF ANY DRAFT BEER**  
**FOR \$10**

# BOTTLES

**MURPHYS IRISH STOUT** ireland — **\$3.50**

**BUD LIGHT** usa — **\$4**

**COORS LIGHT** usa — **\$4**

**CORONA EXTRA** usa — **\$5**

**MILLER LITE** usa — **\$4**

**MICHELOB ULTRA** usa — **\$4**

**YUENGLING** usa — **\$4**

**HEINEKEN** netherlands — **\$4.50**

**HEINEKEN 0.0** netherlands — **\$4.50**

**HIGH NOON** usa — **\$10 (can)**

**GUINNESS** ireland — **\$6.50 (can)**

# WHITE



**RAYMOND VINEYARDS**  
**"R COLLECTION"**  
**CHARDONNAY**  
california **\$9**

**BENVOLIO PINOT GRIGIO**  
italy **\$8**

**MATUA SAUVIGNON BLANC**  
new zealand **\$9**

**LA PERLINA MOSCATO**  
italy **\$8**

**LA JOLIE FLEUR ROSE**  
france **\$10**

# RED

**J. LOHR ESTATES FALCON'S PERCH**  
**PINOT NOIR**  
california **\$9**

**GRAYSON CABERNET**  
**SAUVIGNON**  
california **\$9**

**OXFORD LANDING MERLOT**  
australia **\$8**

**MDZ MALBEC**  
argentina **\$8**

**DREAMING TREE CRUSH**  
**RED BLEND**  
california **\$10**