

SNACKS & STARTERS

- CHARCUTERIE & CHEESE BOARD** **\$18**
Selected cured meats, seasonal cheeses, olives, candied jalapeño pecans, sherry mustard, honeycomb, blackberry jam, baguette, crackers and pita.
- SEASONAL HUMMUS** **\$10**
House-made hummus, Top Deck spice blend. Crostini and pita.
- GEORGIA SPRING ROLL** **\$7**
A Southern take on an Asian classic. Pulled pork, collard greens, and black-eyed peas wrapped in a wheat flour shell and served with our spicy Southern BBQ sauce.
- SPINACH & ARTICHOKE DIP** **\$10**
Fresh artichokes, spinach, roasted red peppers, Mozzarella, Parmesan. Crostini and pita.
- HOUSE TRUFFLE PRETZEL** **\$10**
10" pretzel seasoned with truffle oil and black lava salt, yellow mustard, beer cheese, hummus.
- WAYFARER JUMBO WINGS** **\$9 / \$12**
6 or 10 roasted chicken wings in your favorite sauce. Celery, carrots, ranch or blue cheese. *Buffalo, Spicy Ranch, Jerk, Lemon Pepper, Thai Chili, Texas BBQ, Carolina Gold BBQ, Plain*

SALADS \$11

- TOP CHOP**
Mixed greens, cucumber, pickled red onions, red peppers, feta cheese. Choice of dressing.
Add salmon for \$6 or chicken for \$5
- ANTIPASTO SALAD**
Mixed greens, salami, capicola, soppressata, prosciutto with mozzarella cheese, Kalamata olives, pepperoncini, Sicilian dressing.
- COBBLESTONE SALAD**
A classic Southern salad. Half a head of iceberg lettuce, tomatoes, bacon, sliced chicken breast, hard-boiled eggs, avocado, blue cheese, chives.
- TOP DECK CHEF SALAD**
Mixed greens, sliced chicken breast, shaved roast beef, hard-boiled eggs, bacon, tomatoes, cucumbers, croutons and blue cheese crumbles.
- CRAB CAKE LOUIE**
Crab cakes, mixed greens, hard boiled eggs, tomato, cucumber, Kalamata olives. With our Louie dressing.
- SIDE GARDEN SALAD** **\$6**
Mixed greens, tomatoes, carrots, red onions, cucumbers, mushrooms, bell peppers.
Dressings: Ranch, Blue Cheese, Jalapeño Ranch, Spicy Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette, Sicilian

SANDWICHES \$12

- ROAST BEEF SANDWICH**
Layers of thinly sliced roast beef, arugula, tomato, red onion, horseradish cream sauce, on a warm sweet black bread.
- SICILIAN SANDWICH**
Prosciutto, soppressata and pepperoni, Italian cheeses, arugula, tomato, red onion, savory Italian aioli on warm ciabatta bread.
- SLICED CHICKEN SANDWICH**
Sliced chicken breast served on a warm ciabatta bread topped with sliced cheddar cheese, arugula, tomato, red onion and a savory Dijon mustard sauce.

SIDES \$5

- TOMATO FETA BASIL PASTA SALAD**
Ziti, fresh tomatoes, fresh basil, tomatoes, feta cheese on a bed of arugula.
- ROASTED BRUSSELS SPROUTS**
Balsamic glaze, lardons.
- SWEET POTATO KETTLE CHIPS**
Kettle cooked, paper thin sweet potato slices, truffle oil, black lava salt.
- GREEK QUINOA SALAD**
Olives, artichokes, pepperoncinis, tomato, feta cheese, Greek vinaigrette, on a bed of arugula.

SLIDERS

- PULLED PORK** **\$12**
Slow roasted pulled pork, mozzarella cheese, arugula, jalapeño barbecue sauce.
- SAILOR** **\$14**
Crab cakes, arugula, jalapeño remoulade.
- ROAST BEEF** **\$12**
Roast beef, caramelized onions, mushrooms, arugula, mozzarella cheese, horseradish cream sauce.
- LAMB & PORK** **\$14**
Roasted lamb and pork, bacon, feta cheese, arugula, sherry mustard.

FLATBREADS \$14

- SALMON**
Smoked salmon, citrus herb cream cheese, arugula, capers, pickled red onions.
- PROSCIUTTO CAPRESE**
Cured prosciutto, fresh mozzarella, marinated tomatoes, arugula, basil, balsamic reduction.
- SPICY CHICKEN**
Spicy chicken breast, mozzarella, chives, Top Deck hot sauce, spicy ranch dressing.

TACOS \$10

- Three tacos on flour tortillas with homemade salsa.*
- BUFFALO CHICKEN**
Buffalo chicken, mozzarella cheese, arugula, spicy ranch.
- SMOKED PORK**
Pulled pork, mozzarella cheese, arugula, drizzled with jalapeño barbecue sauce.
- CHEESE STEAK**
Roast beef, mushrooms, onions, mozzarella cheese, arugula, horseradish cream sauce.

