



SHARABLES

WHITE BEAN HUMMUS

Cucumber, bell pepper, celery, carrot, grilled pita 8

FALAFEL PLATE

House made falafel, tzatziki, hummus, grilled pita, cucumber – tomato salad, olive oil 11

ALMOND FRIED BRIE

Wild berry compote, balsamic agridolce, arugula – fennel salad, lemon, crackers 11

PESTO DEVILLED EGGS

Fried fennel, cabernet salt, balsamic syrup, micro herb 8

ACE AMBER BEER BATTERED MUSHROOMS

Tossed w/ garlic and parmesan, truffle aioli, chili ranch 10

GRILLED COCONUT CURRY SHRIMP

Pesto pearl couscous salad, romesco, micro herbs 12

CHICKEN WINGS

(8) Chicken wings with your choice of plain, dry rubbed, sweet Thai, garlic parmesan, spicy citrus honey, Green Jacket IPA BBQ sauce, house spicy, or for the brave, chef hot! 10

ZUCCHINI FRITTERS

Cucumber - tomato salad, tzatziki 10

SESAME SEARED AHI TUNA (raw)

Cucumber, avocado, ginger soy vinaigrette, Fresno chili hot sauce, wasabi cream, taro root chips 12

RICOTTA MEATBALLS

Hand-rolled house meatballs, beef and pork marinara, almond basil pesto, house-made focaccia 9

NACHOS

Fire roasted salsa, sour cream, Pico de Gallo, beans, cheese 10
Add guacamole 2 chicken 4 carnitas 3 steak 5

GREEK FRIES parmesan, feta, tzatziki, house spicy 9

LOADED TATER TOTS cheese, sour cream, bacon 8

PULLED PORK PONCHOS

BBQ pork, tots, 3 cheese blend, red onion, tomato 10

FRIES - Plain 6 / Garlic & Parmesan 7 / Spicy 7 /

Truffle Parmesan 8

WAFFLE CUT SWEET POTATO FRIES 6

ONION RINGS 7

TATER TOTS – Plain 6 / Spicy 7 / Garlic Parmesan 7

ENTREES

HOT OFF THE GRILL

Grilled items accompanied with choice of two sides; parmesan potato gratin, brown basmati rice, pearl couscous salad, potato salad, fries, or roasted seasonal vegetables

(2) *Herb Marinated Chicken Breasts with romesco* 17

Dry Rubbed Bistro Steak with Cabernet Butter 8oz 18 / 12oz 24

Blackened Salmon with romesco 19

Lemon Garlic Shrimp Skewer with Cabernet butter 20

VEGAN FALAFEL DINNER

House made falafel, grilled vegetables, hummus, served with choice of oven roasted potatoes or brown basmati rice 15

PENNE PASTA

Choice of; basil pesto alfredo w/ mushroom, alfredo, meatball marinara, roasted tomato marinara or roasted vegetable primavera 15

Grilled chicken 4 Grilled salmon 6 Grilled shrimp 7

GRILLED TACOS

Three corn tortillas, cabbage slaw, Pico de Gallo, avocado, crème fraiche, parmesan, house fried chips

Veggie 12 chicken 13 carnitas 13 steak 14 salmon 15 shrimp 16

BURGERS

All our burgers are made with 100% Angus Braveheart beef. Each is served with lettuce, tomato, onion, pickle and your choice of fries, mixed green salad, or house potato salad.

PAR BURGER

Cheddar, jack, blue or swiss, toasted brioche bun 11

GREEN JACKET BACON BBQ

Cheddar, bacon, Green Jacket IPA BBQ sauce, onion strings, pretzel bun, like it hot? Ask for spicy BBQ sauce!! 13

FUN-GUY SWISS

Garlic mushrooms, avocado, 1000 island dressing, house-made focaccia 13

BLACK AND BLUE

Blackened burger patty, Point Reyes blue, grilled onions, Fresno chili ranch, pretzel bun 13

THE WORM BURNER

Fried jalapeño, caramelized onion, bacon, jack cheese, Fresno chili aioli, parmesan sourdough 14

HOLEY GUACAMOLE BURGER

Fresh made guacamole, pico de gallo, bacon, cheddar cheese, lettuce, chili ranch, pretzel bun 14

GREENS KEEPER VEGGIE BURGER

Black bean patty, avocado, jack, Fresno chili ranch, crispy onion strings, house made focaccia 13

SIDES

MIXED GREEN SALAD 5

SIDE CAESAR SALAD 6

PEARL COUSCOUS SALAD 6

SIDE ROASTED VEGETABLES 5

GARLIC MUSHROOMS 6

TARO ROOT CHIPS 5

CHIPS & SALSA 6

CHIPS & GUACAMOLE 8

SALAMI & CHEESE PLATE 10

SOUPS & SALADS

Add to any salad: avocado 2, chicken 4, steak 5, salmon 6, shrimp 7

CAESAR (contains raw eggs)

Romaine hearts, garlic crouton, parmesan, garlic anchovy vinaigrette 9

GRILLED STEAK WEDGE SALAD

Dry-rubbed steak, romaine heart, blue cheese, tomato, bacon, onion strings, blue cheese dressing 18

ARUGULA SALAD

Arugula, almonds, goat cheese, mandarin orange, fennel, citrus-honey vinaigrette 9

CHOPPED SALAD

Romaine, spring mix, tomato, cucumber, red onion, feta cheese, avocado, red wine – oregano vinaigrette 10

We rotate fresh and seasonal soups. Ask us what's cooking today!

Cup 5 Bowl 8

SANDWICHES AND WRAPS

Each sandwich is served with your choice of fries, green salad or house potato salad

ULTIMATE CHICKEN BACON SANDWICH

(2) grilled chicken breasts, hickory bacon, avocado, swiss cheese, arugula, tomato, red onion, blue cheese dressing, romesco, pretzel bun 15

THAI CHICKEN WRAP

Fried chicken tenders, avocado, cabbage slaw, cucumber, red pepper, tomato, Thai dressing 12

GREEN JACKET PULLED PORK SANDWICH

Slow roasted pork, Green Jacket IPA BBQ sauce, cabbage slaw, fried onion strings, toasted banh mi baguette, pickle 12

BLTA

Applewood smoked bacon, lettuce, tomato, avocado, lemon aioli, sourdough 9
add smoked turkey or ham 2 add chicken 4

CHICKEN CAESAR WRAP

Caesar dressing, (2) herb marinated chicken breast, Parmesan cheese 15

GRILLED CHEESE AND CUP OF SOUP

Choice of swiss, cheddar or jack on toasted choice of bread with a cup of the daily soup or house green salad 10
add ham, turkey, or garlic mushrooms 2

PHILLY CHEESE STEAK

Dry rubbed steak, onions, peppers, mushrooms, garlic aioli, house hot sauce, jack & swiss cheese, toasted baguette 13

TURKEY BACON REUBEN

Parmesan sourdough, smoked turkey, hickory bacon, thousand island, sauerkraut, swiss 13

VEGGIE WRAP

Grilled mushroom, red pepper, zucchini with white bean hummus, pesto, mixed green, tomato, onion 12

TUNA MELT

Cheddar cheese, house tuna salad, wheat bread, pickle 11

MEATBALL SANDWICH

House made ricotta meatballs, three cheese blend, house marinara, almond basil pesto, toasted banh mi baguette 12

SALMON BLTA

Brioche bun, herb caper remoulade, lettuce, tomato, Applewood smoked bacon, avocado 13

FRIED CHICKEN TENDER SANDWICH

Spicy honey mustard, arugula-cabbage slaw, avocado, swiss cheese, toasted brioche bun 13

PITA SANDWICH

Grilled pita bread with hummus, tzatziki, romaine, cucumber, tomato, onion, feta cheese and choice of meat;
Chicken 12 steak 13 falafel 11

DESSERTS

APPLE CRISP – BAKED TO ORDER, PLEASE ALLOW 15 MIN

Ginger, cinnamon, bourbon apples, salted caramel, vanilla ice cream 9

CROISSANT BEIGNETS

Flaky, soft and covered in powdered sugar! Served with our wild blackberry preserves 10

BANANAS FOSTER

Bananas tossed in warm salted caramel and cinnamon, served over vanilla bean ice cream 9

FLOATS

ROOT BEER - Craft root beer and vanilla bean ice cream 8

CRAFT BEER – House draft beer & vanilla bean ice cream 9

ICE CREAM SANDWICH

(2) Freshly baked house cookies with a giant scoop of vanilla bean ice cream and salted caramel sauce 8

ICE CREAM SUNDAE

Warm salted caramel or chocolate sauce, almonds, whip cream, cherry on top 7

SEASONAL CRÈME BRULÉE 9

VANILLA BEAN ICE CREAM 6

SEASONAL SORBET 6

Our food is exquisitely crafted by Executive Chef Preston Morris II and his team. We serve a full bar, local wines, and our own craft beers brewed onsite by Head Brewer Dave Scott.