

The MENU

APPETIZERS

Fried Green Tomatoes. House Pimento Cheese, Jalapeno Jam	11
Crispy Brussels. Maple Bacon Glaze	10
Charcuterie Board. Pickled Crudite, House Jams & Nuts	17
Garlic Truffle Fries. Pesto Aioli, Roasted Garlic Aioli, Romano	8
Burrata Bruschetta. Arugula, Tomato Confit, Balsamic, Baguette	10
Chef's Special Starter. Ask Your Server	12

ENTREES

Greek Salad with Salmon	22
<small>Spinach, Bell Pepper, Cucumber, Tomato, Feta, Red Onion, Lemon Vinaigrette</small>	
TOB Burger	15
<small>Akaushi Beef, Cheddar, Lettuce, Tomato, Pickle, Onion</small>	
Pesto Burger	15
<small>Akaushi Beef, Mozzarella, Arugula, Pesto, Balsamic Aioli</small>	
Primavera Pasta	16
<small>Orecchiette, Sauteed Vegetables, House Marinara, Focaccia</small>	
Blackened Shrimp Pasta	17
<small>Spaghetti, Tomato, Andouille, Shrimp, Lemon Butter</small>	
Steak and Fries	20
<small>Beef Tenderloin, Garlic Romano Truffle Fries</small>	
Caprese Smothered Chicken	18
<small>Chicken Breast, Mozzarella, House Pesto, Tomato, Crispy Brussels</small>	
Chef's Special	24
<small>Ask Your Server</small>	

DESSERTS

Dessert Flight	14
<small>4 of our Favorite Trifle Flavors</small>	
Cheesecake	5
<small>Ask Your Server for Today's Flavors</small>	
Freshly Baked Pie	5
<small>Ask Your Server for Today's Flavors</small>	

CHEF CURATED

OUR CHEF WILL CHOOSE A
STARTER, ENTREE AND DESSERT
FOR YOU

\$40

ADD A CURATED WINE PAIRING THAT
INCLUDES 3 WINES SERVED WITH YOUR
COURSES

\$25

Wine Bar

WEDNESDAY

All Of Our Bottles Will Be Offered By The Glass, As Well As The Bottle, Tonight. Ask Your Server About A Chef Special Wine Pairing. Join Us Tomorrow For Open Bottle Thursday!