

## STARTERS:

### CPH CALAMARI

Crisp, Fried Calamari, Fried Jalapeno, Spicy Aioli \$10

### FISH TACOS

Cornflake Encrusted Market Fish, Salsa Roja, Cilantro-Lime Coleslaw, Flour Tortillas \$9

### SPINACH & CRAB DIP

Blue Crab, Spinach, Creamy Parmesan, Sliced Warm Pita \$9

### FRIED GREEN TOMATO NAPOLEON

Fried Green Tomato, Vine Ripe Tomato, Goat Cheese, Pesto, Balsamic Reduction \$8

### PIMENTO CHEESE DIP

House Made Pimento Cheese, Celery Sticks, Sliced Warm Pita \$8

### ALE STEAMED CLAMS

Local Clams, Chorizo, Garlic, Onions, Bell Peppers, Cream, Toasted Baguette, Saffron Aioli \$13

### BARBEQUE SHRIMP

Cajun-Spiced Shrimp, New Orleans-Style Barbeque Sauce, Toasted Baguette, Scallions \$13

### MAC 'N CHEESE

Smoked Gouda, Parmesan, Pecan Smoked Bacon, White Truffle Oil \$9

### MINI LAMB BURGERS

Ground Lamb, Spices, Onion Chutney, Pickles, Tzatziki Sauce \$11

### CRAB & CORN FRITTERS

Crab, Corn, Pecan Smoked Bacon, Hatch Green Chiles, Cilantro, Spicy Remoulade \$8

### ASIAN GLAZED BABY BACK RIBS

Sweet & Spicy Glazed Pork Ribs, Enoki Mushrooms, Daikon Sprouts, Sesame Seeds \$12

### ROSEMARY POPCORN

Freshly Popped Corn, Rosemary Infused Oil \$4

### HOUSE CUT FRENCH FRIES

Truffle & Parmesan OR Garlic French Fries \$6

## FLATBREADS:

### ITALIANO

Grilled Chicken, Roma Tomato, Fresh Mozzarella, Parmesan, Pesto \$12

### SANTA FE

Grilled Chicken, Fire Roasted Corn, Black Beans, Hatch Green Chiles, Monterey Jack, Diced Tomato, Red Onion, Cilantro, Cumin Sour Cream \$12

### GODFATHER

Sopressata, Fresh Mozzarella, Baby Arugula, Red Chili Flakes, Extra Virgin Olive Oil \$12

### WOODLAND

Roasted Mushrooms, Asparagus, Caramelized Onions, Parmesan, White Truffle Oil \$12

### SAN FRANCISCAN

Grilled Chicken, Pecan Smoked Bacon, Bleu Cheese, Tomato, Scallion, Avocado Lime Sauce \$12

## SOUPS & SALADS

### CREAMY TOMATO BASIL SOUP \$4/6

### MIXED GREEN SALAD

Mixed Field Greens, Cucumber, Tomato, Red Onion, Balsamic Vinaigrette \$8

### BEET SALAD

Fresh Roasted Beets, Warm Pecan Encrusted Goat Cheese, Harit Coverts, Arugula, Maple Vinaigrette \$10

### WEDGE SALAD

Iceberg Wedge, Pecan Smoked Bacon, Bleu Cheese Crumbles, Tomato, Bleu Cheese Dressing, Scallions \$9

### COBB SALAD

Mixed Field Greens, Grilled Chicken, Pecan Smoked Bacon, Bleu Cheese Crumbles, Hard Boiled Egg, Tomato, Avocado, Scallions, Dijon Vinaigrette \$13

### GREEK SALAD

Iceberg Lettuce, Feta Cheese, Tomato, Red Onion, Kalamata Olives, Cucumber, Green Bell Peppers, Pepperoncini, Greek Dressing \$9

### SOUTHWESTERN SALAD

Mixed Field Greens, Grilled Chicken, Pepperjack Cheese, Fire Roasted Corn, Black Beans, Avocado, Red Onion, Tomato, Cilantro Lime Vinaigrette \$13

## BURGERS

### CPH CLASSIC BURGER

Cheddar, Lettuce, Tomato, Onion \$11

### CALIFORNIA BURGER

Monterey Jack, Pecan Smoked Bacon, Avocado, Tomato, Alfalfa Sprouts, Creamy Dijon \$13

### BARNYARD BURGER

Goat Cheese, Oven Roasted Roma Tomatoes, Fresh Spinach, Caramelized Onions \$13

### SOUTHERN BURGER

Pepperjack, Fried Green Tomato, Lettuce, Spicy Remoulade \$12

### BLACKEND BLEU BURGER

Bleu Cheese, Crispy Onion, Lettuce, Tomato, Cajun Spices \$12

### CAPRESE BURGER

Fresh Mozzarella, Vine Ripe Tomato, Pesto, Balsamic Reduction \$12

### BARBEQUE BURGER

Smoked Gouda, Barbequed Onions \$12

### PIMENTO BURGER

House Made Pimento Cheese, Lettuce, Tomato \$12

### FUNGI BURGER

Gruyere, Roasted Mushrooms, Caramelized Onions, White Truffle Oil \$13

### GREEN CHILE BURGER

Monterey Jack, Hatch Green Chiles, Lettuce, Tomato, Red Onion \$12