



LOCAL FAVORITES

Served with your choice of fries or soup. Add Sweet fries 1. Start out with a house or Caesar salad 3. Add seasonal veggie 1.

♦ **CRISPY CLUCKS - 16**
100 % FRESH, hand-breaded chicken & served with fries, coleslaw, & ranch. Toss clucks in your favorite wing sauce.

GRANDMA D'S CATFISH FINGERS - 18
Beer battered catfish fingers served with coleslaw & tartar.

SWEET HEAT RIB TIPS - 15
Deep fried mini ribs tossed in Southern Sweet Heat BBQ sauce. Served with coleslaw & garlic bread.

WOOD FIRED PIZZAS

All 12" pizzas are made with fresh artisanal dough & prepared in a wood fired pizza oven. Start out with a House or Caesar salad for 3. Sub cauliflower crust 2.

CHEESE - 13
Mozzarella, provolone, & parmesan cheese blend, San Marzano tomato pizza sauce. Add pepperoni 3.

MARGHERITA - 14
Fresh mozzarella, basil, & San Marzano tomato pizza sauce.

CHICKEN BACON RANCH - 16
Grilled & shredded chicken, house-made ranch sauce, applewood smoked bacon, & mozzarella.

♦ **BEARTOOTH - 16**
Hot Italian sausage, San Marzano tomato pizza sauce, fresh ricotta cheese.

WOODBINE WILD MUSHROOM - 17
Blend of portabella, cremini, oyster, & shitake mushrooms, savory thyme sauce, & mozzarella.

MEAT PIE - 17
San Marzano tomato pizza sauce, pepperoni, hot Italian sausage, applewood smoked bacon & mozzarella.

STARTERS

BRICK OVEN BRUSSELS - 12
Oven fired brussels sprouts with goat cheese, balsamic reduction & oven-roasted pepitas. Add bacon 2.

FRANK'S PEPPERONI PIZZA ROLLS - 13
Six crafted pepperoni pizza rolls cooked in our brick oven.

♦ **BARN BREAD - 10**
House dough brushed with fresh garlic butter & honey. Served with house pesto (contains pecans) & marinara.

♦ **TRASH CAN NACHOS - 18**
Fresh tortilla chips topped with layers of blanco queso, onions, tomatoes, black olives, cilantro, sour cream, & salsa. Choice of chopped chicken, pulled pork or seasoned ground beef. Add jalapeño 1. Add guacamole 2.

TRUFFLE FRIES - 8
Our house fries with fresh shaved parmesan, truffle oil & fresh Italian parsley.

PRETZEL POLES - 12
Brick oven Bavarian pretzel poles served with house queso.

MINI BEEF FAJITA TACOS - 13
Carne asada, peppers, onions & lime crema. Served in micro soft shells.

WINGS

TRADITIONAL 18 BONELESS 16

Wings are served with carrots, celery, & your choice of Bleu Cheese or Ranch.

Choose up to two of the following sauces or dry rubs (organized by heat level):

GARLIC PARMESAN
Bold & Tasty

CAROLINA MUSTARD
A tangy BBQ mustard sauce

ASIAN SALT & PEPPER
Asian inspired dry rub

CAMP FIRE
Our take on a Montana dry rub

BBQ
Our house-made BBQ sauce. Sweet & Tangy

GOCHUJANG
Korean Sweet Chili

SOUTHERN SWEET HEAT BBQ
A sweet BBQ sauce meets Nashville Hot

HONEY SRIRACHA
A delightful blend of sweet honey and zesty sriracha.

TATANKA
Classic Buffalo

THE MANGO HOTTY
Habanero pepper sauce sweetened with mango

HONEY BADGER - 16
San Marzano tomato pizza sauce, mozzarella blend, ricotta, pepperoni jam & hot honey.

MAUI WOWIE - 16
San Marzano tomato pizza sauce, pineapple, Canadian bacon & blended cheeses. Topped with sweet heat sauce & green onions.

TACO TANGO - 17
Served on refried bean base, with taco meat & blended cheese. Topped with lettuce, tomatoes, onions, black olives, lime crème & cheddar.

VAL KILMER - 17
Sliced sausage, huckleberry chutney, smoked gouda, mozzarella, and garlic oil.

YAM BAM BACON JAM - 16
Bacon, caramelized sweet potatoes, toasted hazelnuts, mozzarella, garlic oil, and a maple-chipotle drizzle.



♦ Indicates Favorite

05/2025

HOT SANDWICHES

Served with your choice of fries or soup. Add sweet fries 1.
Start out with a house or Caesar salad 3. Add seasonal veggie 1.

HOT ROAST BEEF – 15

Sliced prime rib & melted Swiss. Served on a French baguette with au jus. Add sautéed onions & peppers 2. Add queso 2. Add mushrooms 2.

DIAMOND DIP – 16

Sliced prime rib, applewood smoked bacon, Swiss cheese, steak sauce aioli on a hoagie roll. Served with au jus. Add sautéed onions & peppers 2. Add mushrooms 2.

♥ BILLY CHEESESTEAK – 17

Sliced prime rib, applewood smoked bacon, steak sauce aioli on a hoagie roll smothered in queso. Add sautéed onions & peppers 2. Add mushrooms 2.

DYNAMITE GYRO – 18

House-made gyro bread stuffed with spinach, tomatoes, onions, tzatziki, olives, pepperoncinis feta, hot sauce & gyro meat.

THE MACHINE – 15

Black-Russian rye bread topped with Certified Angus Beef pastrami, havarti cheese, sauerkraut, caramelized onions, & 1000 Island.

BURGERS

All burgers are fresh, ½ pound Certified Angus Beef. Served with your choice of fries or soup. Add sweet fries 1. Start out with a house or Caesar salad 3. Add seasonal veggie 1. Substitute gluten-free bun for 2. Substitute Beyond Burger for 2.

DELUXE – 14

Topped with lettuce, onion, pickles & tomatoes. Add cheese 1.

BACON CHEESE – 16

Topped with bacon, cheddar, lettuce, tomato, onion, & pickle.

G.O.A.T. – 17

Topped with spicy goat cheese, garlic aioli, caramelized onions, tomato, & arugula.

URBAN COWBOY – 17

Topped with gorgonzola, bacon, caramelized onions, caramelized pears & garlic aioli.

QUESO BURGER – 17

Topped with white queso, caramelized onions, pickles, & Hatch chile aioli.

♥ FRENCH ONION BURGER – 17

A parmesan bun topped with caramelized onion, onion rings, French onion aioli, havarti, & Swiss. Served with Au Jus.

PATTY MELT – 16

Topped with jalapeño-cheese spread & applewood smoked bacon. Served on jalapeño corn bread.

SIDES

HOUSE MADE SOUP Cup – 3 Bowl – 6

SIDE SALAD – 4 SIDE CAESAR – 4

SWEET FRIES Small – 3 Large – 7

FRIES Small – 2 Large – 6

ADD SEASONAL VEGGIE – 3

05/2025



♥ Indicates Favorite

MAC N CHEESE

Start out with a house or Caesar salad for 3. Fries 2. Sweet Fries 3. Seasonal Veggie 3. Sub Gluten Free Noodles 2.

CLASSIC – 15

Rigatoni noodles tossed in our five-cheese sauce.

♥ BUFFALO CHICKEN – 18

Our five-cheese sauce tossed in rigatoni noodles, bacon, fried chicken, green onions, & Tatanka sauce.

♥ CAMPFIRE – 18

Our five-cheese sauce tossed in rigatoni noodles, pulled pork, house BBQ, & onion straws.

CHICKEN PARMESAN MAC – 19

Rigatoni noodles tossed in our creamy five-cheese sauce, topped with crispy fried chicken, marinara, and a blend of melted cheeses.

CHICKEN & SHRIMP CARBONARA MAC – 19

Tender grilled chicken and shrimp tossed with rigatoni noodles in a rich and creamy carbonara sauce.

CHEF’S PASTA FEATURE

Ask your server about today’s culinary masterpiece!

GREENS

PEAR GORGONZOLA – 14

Candied pecans, gorgonzola, pear, dried figs & spring mix. Served with white balsamic. Add grilled chicken 4.

TATANKA – 16

Fried or grilled, buffalo chicken served on a bed of mixed greens with carrots, celery, pickled onions, & bleu cheese crumbles. Served with bleu cheese or ranch.

CAESAR – 16

Grilled or fried chicken on a bed of crisp romaine, topped with a soft-boiled egg, shaved parmesan, & croutons. Served with house Caesar dressing.

♥ TEX-MEX DIAMOND BOWL – 17

Your choice of chicken or Carne Asada served on top of lettuce, BBQ Ranch, Tex-Mex Pico de Gallo, avocado, & fiesta cheese blend. Served in a house-made taco bowl.

THE OLYMPIAN – 16

Gyro meat or grilled chicken on a bed of mixed greens topped with pickled beets, feta cheese, Kalamata olives, pepperoncini, & red onions. Tossed in tzatziki dressing.

SUNDRIED TOMATO SALAD WRAP – 16

Any of our signature salads wrapped & served with fries or soup.

CHOICE OF DRESSINGS: Ranch, Bleu Cheese, 1000 Island, White Balsamic, Caesar, BBQ Ranch, Oil & Vinegar, Tzatziki.

SWEET ENDINGS

SEASONAL FRUIT COBBLER – 8

Served warm with a scoop of vanilla ice cream. Ask your server for today’s delicious fruit selection.

CAST IRON BROWNIE – 8

A brick oven brownie served with ice cream & a chocolate drizzle. (Contains peanut butter)

♥ S’MORES ICE CREAM PIE – 8

Chocolate chip ice cream pie on a graham cracker crust topped with toasted marshmallow whip & chocolate drizzle.

ROOT BEER FLOAT – 5

CHEF’S DESSERT FEATURE – 8

Ask about today’s selection