

MEAT & TWO
CHOICE OF: 1 MAIN ITEM AND 2 SIDES

MAINS:

GF GRILLED SALMON*
fresh Atlantic salmon filet

\$9.95

ROAST TURKEY

roasted turkey breast with challah & sausage stuffing

GF PORK CHOP

Greek style grilled center cut chop with lemon, oregano, e.v.o.o.

GF GRILLED CHICKEN BREAST
marinated with fresh herbs and e.v.o.o.

CRISPY CHICKEN TENDERS
flash fried crispy tenders

GF CHOPPED STEAK*

stuffed with bbq brisket, and topped with mushrooms, caramelized onions and gravy

MEATLOAF

veal and mushroom meatloaf with mushroom gravy

CRISPY FRIED FLOUNDER
crispy fried north Atlantic flounder

SIDE ORDERS:

GF ALL SIDES ARE GLUTEN FREE

WHIPPED POTATO
GRILLED VEGETABLES
SWEET POTATO MASH
ASPARAGUS
COLE SLAW
COLLARD GREENS

JASMINE RICE
SAUTEED GARLIC SPINACH
BROCCOLINI
BLACK BEAN SALAD
FRENCH FRIES
FRENCH BEANS

DAILY DUO \$9.95

CHOICE OF TWO

SANDWICHES

CHICKEN SALAD MELT
Swiss cheese, tomato, griddled whole wheat

TUNA MELT

cheddar cheese, tomato, griddled whole wheat

CALIFORNIA BLT*

applewood smoked bacon, avocado, fried egg, basil mayo, griddled whole wheat

GRILLED CHEESE

grilled white bread & American cheese

CHEESEBURGER SLIDERS*

Vermont cheddar, applewood smoked bacon, caramelized onions

TURKEY MEATBALL SLIDERS

marinara sauce, mozzarella cheese, basil pesto

SALADS

GF COUNTRY GREEK

vine-ripe tomatoes, cucumbers, red onions, bell peppers, barrel-aged feta, kalamata olives, red wine vinaigrette

CLASSIC HOUSE

cherry tomatoes, cucumbers, red onions, cheddar cheese, chopped egg, white balsamic vinaigrette

CAESAR

chopped romaine hearts, focaccia croutons, classic caesar dressing, parmesan cheese

SOUPS

CHICKEN NOODLE | **FRENCH ONION** | **GF ORGANIC TURKEY CHILI**

MON • Vegetable Minestrone **TUES** • Chicken Tortilla

WED • Beef & Barley **THURS** • Chicken & Andouille Gumbo

FRI • Chicken, Roasted Tomato, Basil

SALADS

PREPARED WITH OUR SPECIAL BLEND OF HAND-PICKED LOCAL GREENS

CAESAR

chopped romaine hearts, focaccia croutons, classic caesar dressing, parmesan cheese **SM 5.95 | LG 8.95**

CLASSIC HOUSE

cherry tomatoes, cucumbers, red onions, cheddar cheese, chopped egg, white balsamic vinaigrette **SM 5.95 | LG 8.95**

GF COUNTRY GREEK

vine-ripe tomatoes, cucumbers, red onions, bell peppers, barrel-aged feta, kalamata olives, red wine vinaigrette **10.45**

BUTTERMILK FRIED CHICKEN

roasted corn, applewood smoked bacon, chopped egg, cheddar cheese, cherry tomatoes, buttermilk ranch dressing **11.95**

GF STEAK HOUSE*

grilled flank steak, arugula, vine-ripe tomatoes, cucumbers, red onions, crumbled blue cheese dressing **13.95**

SOUTHWEST BLACKENED CHICKEN

roasted corn, black beans, avocado, cheddar cheese, pico de gallo,crispy tortilla strips, honey-chipotle lime dressing **11.95**

GF WALDORF

applewood smoked bacon, crumbled blue cheese, toasted walnuts, red onions, granny smith apple, white balsamic vinaigrette **9.45**

GF ROASTED TURKEY COBB

applewood smoked bacon, chopped egg, red bell peppers, blue cheese, garbanzo beans, cherry tomatoes, creamy basil dressing **11.95**

GF ANCIENT GRAINS BOWL

cauliflower quinoa, cherry tomatoes, chick peas, craisins, feta, spinach, avocado, almonds, citrus vinaigrette **9.95**

SALAD ADDITIONS:

CHICKEN BREAST 4.

GULF SHRIMP 6.

ATLANTIC SALMON* 6.

MARINATED FLANK STEAK* 6.5

CRAB CAKE 6.

PORTOBELLO 5.

*May contain raw or undercooked meat. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

GF = GLUTEN FREE Please be aware that our Gluten Free items are prepared on equipment with items that contain gluten. There may be cross contamination.

SANDWICHES

.....SERVED WITH.....
FRENCH FRIES OR BALSAMIC MIXED GREENS

sub sweet potato fries or onion rings \$1

FARMHOUSE GRILLED CHICKEN

grilled zucchini, squash, roasted peppers, provolone cheese, basil aioli, country bread **9.95**

CORNED BEEF OR TURKEY REUBEN

Swiss cheese, sauerkraut, Russian dressing, grilled rye **9.95**

SESAME SALMON*

hoisin glaze, Asian slaw, tomato, toasted brioche bun **11.95**

LUMP CRAB CAKE

chopped lettuce, vine-ripe tomato, creole remoulade, toasted brioche bun **11.95**

CAPRESE CHICKEN SANDWICH

fresh mozzarella, vine-ripe tomato, basil, balsamic reduction, basil aioli **9.95**

CRISPY CAROLINA FLOUNDER

chopped lettuce, vine-ripe tomato, creole remoulade, toasted brioche bun **9.95**

BUFFALO CHICKEN

crumbled blue cheese, bacon, lettuce, tomato, toasted brioche bun **10.95**

STEAK SANDWICH*

grilled 8oz. ribeye, lettuce, tomato, onion, toasted baguette **13.95**

CHICKEN PARM HERO

crispy chicken, marinara, mozzarella cheese, pesto, poppy seed roll **9.95**

WRAPS

SERVED WITH
FRENCH FRIES OR BALSAMIC MIXED GREENS

sub sweet potato fries or onion rings \$1

LAMB GYRO WRAP

Greek spiced lamb, romaine lettuce, vine-ripe tomatoes, red onions, cucumber yogurt, warm pita **9.95**

CHICKEN SOUVLAKI WRAP

Greek spiced chicken, romaine lettuce, vine-ripe tomatoes, red onions, cucumber yogurt, warm pita **9.95**

SOUTHWEST CHICKEN WRAP

blackened chicken, mole, lettuce, tomato, pico de gallo, avocado **9.95**

ASIAN CHICKEN WRAP

crispy fried chicken, hoisin glaze, asian slaw, avocado **9.95**

BREAKFAST FOR LUNCH

OMELETS

SERVED WITH A CHOICE OF:
stone ground grits, homefries, or fresh fruit & toast

all items are gluten free without toast

FARMER "TOM"*

broccoli, mushrooms, asparagus, tomatoes, spinach, peppers, onions **9.95**

ITALIAN*

sausage, tomato, basil, mozzarella, parmesan, marinara **9.95**

GREEK*

vine-ripe tomatoes, kalamata olives, red onions, spinach, feta cheese **9.95**

WESTERN*

maple cured ham, green and red peppers, red onions, American cheese **9.45**

GRIDDLE SPECIALTIES

SERVED WITH A CHOICE OF:
applewood smoked bacon or pork sausage

CHALLAH FRENCH TOAST 9.45

BUTTERMILK PANCAKES 8.95

ADD
**2 EGGS*
 \$2**

THE FULL HOUSE*

3 eggs cooked any style, patty sausage, applewood smoked bacon, buttermilk pancakes, choice of homefries or stone ground grits **11.95**

1/2 LB. BURGERS

HALF POUND BURGERS,
 CERTIFIED PRIME ANGUS BEEF, SERVED ON OUR
 BIG VIEW BAKERY MADE BRIOCHE SESAME BUN

SERVED WITH: french fries or balsamic mixed greens

sub sweet potato fries or onion rings \$1

STEAK BURGER*

Vermont cheddar, vine-ripe tomato, red onion, green leaf lettuce **10.95**

THE IMPOSSIBLE BURGER

plant based vegetarian patty, Vermont cheddar, vine-ripe tomato, red onion, green leaf lettuce **13.95**

CALIFORNIA TURKEY BURGER

fresh ground turkey breast, provolone cheese, avocado, wild arugula, vine-ripe tomato, basil aioli **11.45**

TEXAS GRANDE*

blend of angus steak & smoked bacon, stuffed with pulled bbq brisket, cheddar, crispy jalapenos **11.95**

NEW JERSEY BURGER*

Taylor ham, American cheese, fried egg, dijonaise, sliced pickles **11.45**

GREEK LAMB BURGER*

feta, arugula, roasted tomato, Greek yogurt tzatziki **11.95**

ST. LOUIS BURGER*

mushroom, Swiss, caramelized balsamic onions **11.45**

PATTY MELT*

steak burger, caramelized onions, Russian dressing, Swiss cheese, griddled rye **10.95**

ITALIAN BURGER*

fried mozz, house marinara, caramelized onions **11.95**

MEXICAN BURGER*

pepper jack cheese, pico de gallo, avocado **11.95**

BURGER ADDITIONS: \$1 ea. FRIED EGG | BACON
 GRILLED ONIONS | MUSHROOMS | AVOCADO

ENTREES

\$10.95

GF JAMBALAYA

gulf shrimp, chicken breast, smoked sausage, bell peppers, red onions, jasmine rice, creole tomato sauce

STROGANOFF

slow braised beef brisket, wild mushrooms, sweet peas, sour cream, chopped dill, egg noodles

CHICKEN POT PIE

pulled chicken, seasonal vegetables, flaky pastry crust

FETTUCINE ALFREDO

chicken, baby Italian broccoli, roasted tomatoes, parmesan cream

CHICKEN & WAFFLE

chicken tenders, Belgian waffle, crumbled bacon syrup

CHICKEN SOUVLAKI PLATE

Greek spiced chicken, french fries, tzatziki, country Greek salad

ILIOS SPINACH PIE

spinach, melted leeks, barrel-aged feta, fresh dill, country-style phyllo dough, country Greek salad

LAMB GYRO PLATE

Greek spiced sliced lamb, french fries, tzatziki, country Greek salad

CRISPY CHICKEN PARMESAN

marinara sauce, oregano, mozzarella & parmesan cheeses, spaghetti

GF LOW COUNTRY SHRIMP & GRITS

gulf shrimp, tasso ham, mushrooms, roasted corn, tomatoes, scallions, stone-ground Carolina grits

WHOLE WHEAT PENNE PASTA

turkey meatballs, fresh Basil, marinara