

Executive Chef  
Jon Fortes

Chef de Cuisine  
Ryan Bentley

Sous Chef  
Joe Spitler

Real American Cooking



Open for Dinner

Sunday 5:00-9:00

Monday-Thursday 5:00-10:00

Friday-Saturday 5:00-11:00

**BARBECUE SUNDAY**

*a meal served family style for the table*

**House Salad**

*smoked bacon, tomatoes, aged cheddar, buttermilk ranch*

**BBQ Brisket, Pulled Pork, Smoky Barbecue Chicken**

*local corn on the cob, Carolina cole slaw, baked beans, mac'n'cheese, Summer pasta salad, cornbread, Texas toast*

**Dessert**

**Peach Cobbler**

*Tahitian vanilla gelato*

**\$18.95** per person

**Kids 10 and Under Eat Free**

**FARMED**

Roasted Beet Salad...warm Carolina goat cheese, tiny beans, fennel citrus vinaigrette.....	8
Spinach and Feta Salad...strawberries, pistachios, sherry-thyme vinaigrette.....	8
The "Wedge" Salad...blue cheese, sweet tomatoes, smoky bacon & buttermilk ranch.....	7
Almond Crusted Baked Brie Salad...strawberry jam, grilled red onions, balsamic onion vinagrette.....	8
Unintimidating Green Salad...tender greens, baby tomatoes, simple vinaigrette.....	5
Zink's Lobster Mac'n Cheese...Maine Lobster, Ritz cracker crust.....	12
Housemade Blue Cheese Potato Chips...buttermilk dressing, blue cheese crumbles, chives.....	7
Different Soup..."almost nightly" .....	5
"Rhode Island" Fried Calamari...pepperoncinis, sweet chili glaze, citrus butter.....	10
Buttermilk Fried Chicken Sliders...pepperjack cheese, Zink ranch.....	8
PEI Mussels...white wine, andouille, garlic, shallots & ciabatta.....	10
Maryland Lump Crab Cakes...herb-lemon remoulade.....	12

**PLATED**

Baby Shrimp Stuffed Snake River Trout...rosemary-potato & red pepper hash, arugula salad & lemon butter.....	22
Springer Mountain Chicken...goat cheese and potato gratin, asparagus, spring chicken veloute.....	18
Pan Roasted Alaskan Halibut...creamy artichoke and basil orzo, tomato vinaigrette.....	25
Grilled Beef Tenderloin...truffle and aged cheddar tater tots "big easy" steak sauce, micro arugula.....	29
Grilled American Salmon...spring vegetable ratatouille, popcorn rice, herb butter.....	21
Turkey Burger...swiss cheese, avocado, tomato, basil aioli, & french fries.....	10
Braised Organic Pork...aged cheddar mac n cheese, swiss chard, natural jus.....	21
Baked Shrimp and Pesto Rigatoni...artichokes, basil, overnight tomatoes, spinach and pinenuts.....	18
Plain and Simple Burger...american cheese, lettuce, tomato, herb mayonnaise, hand-cut herb fries.....	10
Ultimate Burger...ground beef brisket, mushrooms, grilled red onion, cheddar, truffle aioli.....	12

**"ASK YOUR SERVER ABOUT TONIGHT'S SPECIAL THREE COURSE MEAL FOR \$30"**