



## LUNCH MENU

### STARTERS

#### **GOAT CHEESE CROSTINI 14.50**

Six ciabatta crostini topped with herbed goat cheese, tomato medley, red pepper pesto, and balsamic reduction.

#### **PIEROGI 12.50**

Eight fried pierogies with caramelized onions and sour cream, served with horseradish whole-grain mustard.

#### **ISLE OF NACHOS 12.50**

House-made potato chips topped with IPA beer cheese, bacon bits, scallions, pickled jalapeños, and a sour cream drizzle.

\*Add chicken – \$4.00

#### **FRENCH FRY BASKET:**

Plain Fries \$11.50

Truffle Fries \$12.50

Cajun Fries \$12.50

#### **FRIED CHICKEN BASKET 13.50**

Breaded chicken tenders with a side of truffle fries.

\*Tossed in a sauce of your choice -\$1.00

#### **BAVARIAN PRETZELS 13.50**

Five pretzel sticks, salted, served with horseradish whole-grain mustard.

\*Add IPA beer cheese - \$1.50

#### **FRIED SHRIMP BASKET 14.50**

Eight butterflied shrimp with Cajun fries and mango habanero dipping sauce.

#### **CLEMSON WINGS 13.50**

Six bone-in wings with bleu cheese or ranch, plus your choice of sauce: Buffalo, Garlic Parmesan, Honey Sriracha, Mango Habanero, Sesame Thai, Stout BBQ, or Truffalo.

#### **CHEESE CURDS 12.50**

Golden-fried, breadcrumb-coated cheddar cheese curds served with chipotle mayo.

### SALADS

#### **HERITAGE SALAD 12.50**

Spring mix with shredded carrots, red onions, cherry tomatoes, cucumbers, and croutons, served with house vinaigrette.

#### **CHERRY BERRY SALAD 14.00**

Arugula with crumbled goat cheese, dried cherries, and walnuts, served with mixed-berry vinaigrette.

#### **COBB SALAD 14.50**

Hardboiled egg, cubed Taylor Ham, crumbled bacon, tomatoes, scallions, and gorgonzola, served with house-made Cobb dressing.

#### **SPINACH CAESAR SALAD 12.50**

A classic Caesar with a twist—garlic croutons, shaved parmesan, and cracked black pepper over chopped spinach and romaine, served with house-made Caesar dressing.

#### **BUFFALO CHICKEN SALAD 14.50**

Chopped romaine with grilled buffalo chicken, bleu cheese crumbles, tomatoes, celery leaves, cucumbers, and buffalo drizzle, served with buttermilk ranch or bleu cheese dressing.

#### Add:

Chicken \$5.00

Buffalo Chicken \$5.50

Shaved Steak \$6.00

Salmon \$7.00

\*MAY CONTAIN NUTS OR GLUTEN\*

\*PLEASE NOTE: WE DO NOT HAVE A DEDICATED VEGAN OR GLUTEN-FREE KITCHEN\*

\*20% AUTO GRATUITY WILL BE ADDED TO TABLES OF 6 OR MORE\*

\*CHECKS CAN ONLY BE SPLIT EVENLY UP TO 4 WAYS PER TABLE\*

### ON THE SIDE

Jalapeño Coleslaw \$3.50

Marinated Cucumber Salad \$4.50

Tomato Medley \$4.50

## **BURGERS**

Premium half-pound burger patties with house-cut kettle chips and a kosher dill pickle.

### **OLD TIMER 16.50**

White cheddar, lettuce, tomato, and red onion, on a brioche bun.

### **CLEMSON STOUT 17.50**

White cheddar, stout BBQ, garlic aioli, lettuce, tomato, and onion fritz on a brioche bun.

### **IMPERIAL 2.0 18.50**

Bleu cheese, berry jam, pickled red onions, arugula, and bacon on a pretzel bun.

### **SMASHED PATTY MELT 16.50**

Quarter-pound beef patty with caramelized onions and Swiss on marbled rye, cooked medium-well.

## **SANDWICHES**

Served with house-cut kettle chips and a kosher dill pickle.

### **TURKEY MELT 16.50**

Deli turkey, white cheddar, bacon, chipotle mayo, and tomato on grilled sourdough.

### **CHICKEN BACON RANCH 16.50**

Fried or grilled chicken with buttermilk ranch, lettuce, tomato, bacon, and pepperjack on a brioche bun.

### **REUBEN 17.50**

Pastrami with Swiss, sauerkraut, and Thousand Island on marbled rye.

### **SHROOM MELT 16.50**

Grilled portobello, fire-roasted pepper pesto, caramelized onions, and provolone on a brioche bun.

### **CLEMSON CHEESESTEAK 16.50**

Shaved steak with provolone, white cheddar, stout BBQ, garlic aioli, and crispy onion fritz on a 6" hoagie.

\*Add peppers & onions - \$2.00

### **FRENCH ONION GRILLED CHEESE 17.50**

Swiss & provolone with caramelized onions on marbled rye, paired with a 6 oz side of our signature onion soup.

### **TOMATO BISQUE GRILLED CHEESE 17.50**

White cheddar & provolone on sourdough, served with a 6 oz side of house-made tomato bisque.

#### Substitute:

Cup of soup \$4.00  
House or Caesar salad \$1.50  
Marinated cucumber salad \$2.50  
Tomato medley \$2.50  
Gluten-free bun \$2.50  
Pretzel bun \$2.50

#### Add-ons:

Bacon \$3.50  
Over-easy egg \$2.50  
Beer cheese \$1.50

## **KID'S MENU**

Grilled Cheese \$10.00

Mac & Cheese \$10.00

Chicken Tenders \$12.00

Jr. Cheeseburger \$12.00

Fish N' Chips \$12.00