



SOMETHING TO START

Cheese and Charcuterie Plate  | 17
3 Selections of Local Cheese, 3 Selections of Charcuterie, Dried Fruit, Jam, Candied Walnuts

Jumbo Crab Cake | 15
Maryland Blue Crab Cake, Honey Mustard, Mixed Greens

Beef and Blue Flatbread*  | 14
Steak Bites, Blue Cheese, Balsamic Glaze, Caramelized Onions, Arugula

Fried Green Tomatoes | 12
Fresh Mozzarella, Pesto, Basil, Balsamic

White Bean Chicken Chili   | Cup 4/Bowl 5
Northern Beans, Tomatoes, Onions, Chilis, Limes, Cilantro, Cream, Chicken

Soup of The Day | Cup 3/Bowl 4

Caesar Salad | 7
Hearts of Romaine, Garlic and Parmesan Dressing, Parmesan, Croutons


Paradise Salad   | 9
Mixed Greens, Raspberry Vinaigrette, Seasonal Berries, Candied Walnuts, Feta, Granny Smith Apples

Simple Salad  | 6
Mixed Greens, Cherry Tomatoes, English Cucumbers, Creamy Greek House Dressing

Watermelon Salad   | 10
Compressed Watermelon, Blueberries, Basil, Mint, Feta, Olive Oil

Add to any salad: Grilled Chicken Breast (5), Salmon (9), Ahi Tuna* (6)*

SEASONAL ENTRÉES

Certified Local Angus Steaks*  
With Grilled Asparagus and Garlic Smashed Potatoes

12 ounce Ribeye | 32
8 ounce Filet Mignon | 36

Steak Toppings: Amish Bleu Cheese (3), Garlic and Herb Boursin Cheese (4), Garlic, Sage, and Parmesan Compound Butter (2)

Drunken Chicken  | 22
Beer Brined Chicken, Jalapeño Cilantro Lime Roasted Corn

Salmon Bruschetta* | 26
Grilled Fresh Atlantic Salmon, Tomato Bruschetta, Mixed Greens, Crostini

Tuna with Thai Peanut Soba Noodles* | 28
Seared Ahi Tuna, Thai Peanut Sauce, Cilantro, Roasted Peanuts, Lime, Chili

Pork Tomahawk Chop*   | 26
Grilled Local Pork, Balsamic Peaches with Mint, Grilled Summer Squash

Pork Tenderloin*    | 25
Berkwood Farms Berkshire Tenderloin, Cinnamon Coffee Cocoa Rub, Tart Cherries, Rosemary Glaze, Haricots Verts, Garlic Smashed Potatoes

Blackened Chicken Pasta  | 24
Chicken, Andouille Sausage, Bell Peppers, Onions, Mushrooms, Creamy Garlic Sauce, Penne Pasta

Pickled Portabellas | 20
Soy Pickled Grilled Portabellas, Israeli Cous Cous, Rice, Carrot, Bell Pepper, Quinoa

{  **LOCALLY SOURCED** } To demonstrate commitment to our community and given our area's outstanding produce, we take great pride in crafting menu selections featuring locally grown products from throughout America's heartland. We utilize only the best locally sourced beef, chicken, and poultry.

{  **CAROLINE'S CLASSIC** } {  **GLUTEN-FREE** }

*Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness.
A gratuity of 18% is appreciated for parties of 8 or more.