



Greenville, SC

STARTERS

JALAPENO POPPERS | \$14

Jalapeno, bacon, cheddar & cream cheese mix, wrapped in house-made dough and fried golden brown. Served with ranch dressing

FRIED PICKLES | \$12

Pickle chips fried golden brown, served with ranch for dipping

SPINACH & ARTICHOKE DIP | \$14

Served in house-made bread bowl and comes with pita for dipping

CHEEZIE BREAD | \$9

Goopy melted mozzarella over warm toasty bread, served with marinara for dipping

WINGS | \$15

Choice of Buffalo, Garlic Parmesan, Sweet Thai Chili, BBQ, or Lemon Pepper
All flats or drums | \$2.00

BACON CHEESE FRIES | \$13

Shoe string fries topped with queso, bacon bits, and green onions. Served with ranch dressing

FRIED CHEESE CURDS | \$13

Beer battered white cheddar curds served with marinara for dipping

MUSSELS DIABLO | \$15

One pound of mussels cooked in white wine, garlic herb butter, and spicy marinara. Served with sliced house-made bread

McDODOUGHS | \$10

Dough knots tossed in parmesan and garlic sauce served with marinara for dipping

CALAMARI | \$14

Salt & pepper breaded calamari served with Sweet Thai Chili for dipping

TOASTED RAVIOLI | \$13

Cheesy ravioli bites fried golden brown, served with marinara

THE GOAT | \$14

Whipped goat cheese and honey spread drizzled with balsamic glaze, served with sliced almonds, dried cranberries and house-made mezza bread for dipping

HANDHELDS

SERVED WITH FRIES OR SIDE SALAD

CHICKEN CAESAR WRAP | \$15

Grilled chicken, parmesan cheese and romaine tossed in caesar dressing

PHILLY YOUR WAY | \$15

Your choice of grilled steak or chicken, piled high with sautéed onions, green bell peppers, and mushrooms, smothered in a melty American-Swiss cheese blend

LAMB GYRO | \$15

Shaved lamb, lettuce, tomato, feta cheese and tzatziki sauce in a pita

SMASH BURGER | \$15

Seasoned smash burger, topped with white American-Swiss cheese, lettuce, tomato, grilled onions, pickles, and garlic aioli

GREENS

ADD CHICKEN, SHRIMP** | \$5

SUPERFOOD SALAD \$12 | \$16

Powerblend, spring mix, roasted green grapes, edamame, goat cheese, toasted almonds, raisins, and raspberry vinaigrette

TUNA POKE SALAD* | \$17

Romaine & spring mix tossed in wasabi avocado dressing, topped with edamame, cucumber, pickled ginger, avocado, and fresh ahi tuna. Finished with a drizzle of spicy mayo and sesame seeds

GREEK SALAD \$12 | \$16

Chopped tomatoes, olives, cucumber, feta cheese, red onions, and pepperoncini's, tossed over mixed greens with Greek dressing

CLASSIC CAESAR \$10 | \$14

Romaine hearts, shredded parmesan, and croutons tossed in Caesar dressing

CRAFT PASTA

BAKED RIGATONI | \$18

Goopy baked goodness with garlic marinara, crumbled meatball and rigatoni mixed with mozzarella, shredded parmesan, and ricotta cheese. Served with fresh garlic bread

BLACKENED ALFREDO** | \$19

Choice of blackened shrimp or chicken served over linguini tossed in creamy Alfredo sauce, topped with grated parmesan and fresh basil

VODKA CARBONARA | \$18

House-made vodka sauce, garlic, wild mushrooms, roasted tomatoes, diced bacon, and sautéed spinach tossed with rigatoni pasta and topped with grated Parmesan

BUFFALO CHICKEN MAC & CHEESE | \$18

Crispy fried chicken tossed in Bulliard's Buffalo sauce, served over a bed of creamy mac & cheese. Topped with a drizzle of ranch and green onions



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CRAFT PIZZA

CRAB RANGOON | \$19

Crab, cream cheese and mozzarella. Topped with fried wonton strips, sweet Thai chili, and green onions

TACO SUPREME | \$18

Queso, mozzarella, cheddar and taco meat, topped with shredded lettuce, diced tomatoes, crema, taco sauce and crushed Nacho Cheese Doritos

CHARCUT-A-PIE | \$20

Fig preserves, prosciutto, capicola, goat cheese, mozzarella, and fig slices. Topped with sliced almonds, arugula, Hot Honey and drizzled with balsamic glaze

AUTUMN VEGGIE PIE | \$17

Brussels sprouts, rainbow kale, cabbage, radicchio, carrots, zucchini, and yellow squash tossed in pesto on a marinara base topped with mozzarella, roasted tomatoes, and pumpkin seeds

CUBAN PIE | \$18

Mojo pork, ham, Swiss and mozzarella cheese. Topped with mustard-mayo, pickles, and potato sticks

BIRRIA TACO PIE | \$18

House-made birria, mozzarella, consomé, white onions, cilantro, and lime wedge. Served with consomé for dipping

TRUFFLE MUSHROOM | \$17

Alfredo sauce, wild mushroom mix, garlic, mozzarella, and Swiss. Topped with arugula, parmesan, red pepper flakes, and truffle oil

CHICKEN CORDON BLEU | \$18

Diced fried chicken, ham, Swiss and mozzarella cheese. Topped with honey mustard, toasted bread crumbs, and parsley

DYNAMITE SHRIMP** | \$18

Fried popcorn shrimp, sweet Thai chili, boom boom sauce, topped with green onions and ranch dressing

FLYIN HAWAIIAN | \$17

Marinara, diced ham, pineapple, red onion, roasted poblano peppers, and mozzarella. Finished with red pepper flakes and pineapple puree

GREEK GYRO | \$18

Roasted lamb, kalamata olives, roasted tomatoes, and mozzarella cheese. Topped with pepperoncini's, feta cheese, and tzatziki sauce

CLASSIC PIZZA

MARGHERITA | \$17

Mozzarella, roasted tomatoes, and oregano topped with fried basil

PEPPERONI PURIST | \$16

Mozzarella, pepperoni, and MORE PEPPERONI!! Add Hot Honey | \$2

CHICKEN BACON RANCH | \$18

Grilled chicken, bacon, mozzarella, white cheddar, ranch dressing, and green onions. Topped with a dash of crushed red pepper

SPAGHETTI & MEATBALL | \$18

Spaghetti noodles tossed in marinara topped with mozzarella, meatballs, fresh basil and parmesan cheese

SPICY ITALIAN | \$18

Capicola, pepperoni, meatball, mozzarella, and serrano peppers baked in spicy marinara topped with parmesan cheese

THE CARNIVORE | \$20

Mozzarella, pepperoni, sliced Italian sausage, ham, ground beef, and bacon

BUFFALO CHICKEN | \$18

Breaded chicken tossed in Bulliard's Buffalo Sauce, mozzarella, green onions, and a drizzle of ranch dressing

THE WORKS | \$20

Mozzarella, pepperoni, sliced Italian sausage, ham, ground beef, bacon, mushrooms, green bell peppers, red onions, and sliced black olives

YOUR WAY PIZZA

Red sauce with mozzarella cheese | \$14

\$2 PER TOPPING

BELL PEPPER
ONION
MUSHROOMS
SLICED BLACK OLIVES
PINEAPPLE
SLICED JALAPENO
EXTRA MOZZARELLA
FRESH SPINACH
HOT HONEY

\$3 PER TOPPING

GROUND BEEF	PEPPERONI
SLICED ITALIAN SAUSAGE	BACON
GRILLED/FRIED CHICKEN	MEATBALL
CAPICOLA	HAM
ROASTED TOMATOES	RICOTTA

\$4 PER TOPPING

GRILLED/FRIED SHRIMP**	SHAVED STEAK
SHAVED LAMB	PROSCIUTTO

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

**SOME ITEMS SERVED AT THIS ESTABLISHMENT MAY CONTAIN FOREIGN IMPORTED SHRIMP. ASK FOR MORE INFORMATION

UPON VERIFICATION OF GREAT SERVICE, A 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

All orders placed with special requests are non-refundable.