APPETIZERS

Chicken Wings
Your choice of Buffalo, BBQ, Asian Chili, Honey Firecracker, Desert Heat, Chipotle Peach or Garlic Parmesan served with crisp celery and Ranch or Bleu Cheese Dressing (12 pc) $18 (6 pc) $10

Hummus with Pita *A red pepper garbanzo and tahini blend drizzled with olive oil, served with grilled pita* $12

Mozzarella Sticks
Crunchy, breaded, deep fried, served with zesty marinara sauce $9

Onion Rings
Gourmet breaded, crispy fried, served with zesty onion ring sauce $12

Thick Cut Seasoned Fries
Gourmet seasoned, served with your choice of dipping sauce $6 (Add bacon & cheese $4)

Chips and Salsa $6
Add creamy queso and house made guacamole $2

Loaded Nachos
Tortilla chips smothered with our house made chili, queso cheese, black beans, pico de gallo, jalapenos, sour cream, guacamole and fresh cilantro (Whole) $14 (Half) $9

Crispy Chicken Tenders
Juicy, golden fried, served with your choice of dipping sauce $10

Pickle Spears
Breaded, deep fried dill pickle spears, served with our spicy house made sauce $9

Jalapeno Poppers
Breaded jalapeno halves (6) filled with cream cheese, served with your choice of sauce $10

Sweet Potato Fries
Served with a whipped marshmallow, maple syrup & pecan dipping sauce $8

Dipping Sauces: Ranch, Sriracha Ranch, Blue Cheese, Maple Blue Cheese, BBQ, Bullock Bourbon BBQ, Honey Mustard (Extra Dipping Sauce .50¢ each)

FRESH FROM THE GARDEN

Chicken Pecan Cranberry Salad
Fresh garden greens, grilled chicken, bacon, pecans, dried cranberries, bleu cheese crumbles with your choice of dressing $14

Greek Salad
Cherry tomato, kalamata olives, red onion, green pepper & cucumber, served on a bed of greens with Greek-Feta dressing $13

Chef Salad
Fresh greens, tomato, green olives, egg, ham, turkey, Swiss cheese, cheddar cheese, croutons with your choice of dressing $14

Side Salad
Fresh garden greens, tomato, red onion, cucumber, radishes, topped with cheddar jack cheese with your choice of dressing $10

Dressings: Ranch, Sriracha Ranch, Blue Cheese, Golden Italian, French, Thousand Island, Balsamic Vinaigrette, Raspberry Vinaigrette or Honey Mustard (Extra Dressing .50¢ each)

Add to your salad, **Crispy Breaded** or **Grilled Chicken** $3
Sliced Avocado $2

SANDWICHES AND MORE

Served with House Made Kettle Chips and Pickle Spear
Upgrade to French Fries, Sweet Potato Fries, Potato Salad or Cottage Cheese $4 each

Black Angus Burger (Minimum temp 155°)
A juicy half pound of chuck, brisket and sirloin with lettuce, tomato & onion served on a brioche or gluten free bun $16

Blackened Chicken Wrap
Grilled chicken, bacon, cheddar jack, black beans, pico de gallo, lettuce & fiesta sauce, served in a flour or gluten free tortilla $15

Appalachian Steak Sandwich
Seasoned chopped ribeye steak smothered with red & green bell peppers, onions and provolone cheese, served on a brioche sub bun $16

The Bigfoot
Our award winning house smoked brisket served on a seasoned onion bun with caramelized onions, Bullock Bourbon BBQ Sauce with a side of horseradish $16

Extra Sandwich Toppings: Bacon, Fried Egg or Sliced Avocado $2 each
Bullock Bourbon BBQ Sauce, Swiss, American, Provolone, Cheddar, Pepper Jack Cheese, Blue Cheese Crumbles, Dill Pickle Chips, Jalapeno Slices, Mushrooms or Pineapple $1 each

KIDS' PICK $8 each

Served with French Fries

All Beef Hot Dog **Cheese Burger** **Chicken Tenders** **Mac & Cheese**

ENTREES

Served at **4** pm

Includes choice of One Side, a Side Salad and Dinner Roll or Garlic Bread

New York Strip (10 oz)
Grilled to order $25

Appalachian Rainbow Trout
Prepared in cast iron with lemon $20

Vegetable Stir Fry
A blend of snow peas, baby corn, carrots, broccoli and bell peppers served on top of white rice $18

Brick Oven Baked Spaghetti
Your choice of a hearty meat pasta sauce $14 *or a robust marinara* $12 *topped with fresh mozzarella cheese*

Sides*:* Baked Potato with Butter and Sour Cream (add Bacon & Cheese for $3), French Fries, Sweet Potato Fries, Onion Rings, Deep Fried Okra, Green Beans, Rice Pilaf, Corn on the Cob, Mac & Cheese, Sautéed Mushrooms, Potato Salad or Cottage Cheese (Extra Sides $4 each)

DESSERTS

Chocolate Mousse Cake $8
Warm Apple Pie with Ice Cream $7
Vanilla Ice Cream $5

SPECIALITY BRICK OVEN PIZZA

Standard (priced as listed), Individual (10 inch) $14, Gluten Free Crust (10 inch) $16

The ACE
House smoked brisket, roasted bell peppers, roasted red onions and fresh cilantro $28

Classic Margherita
Fresh basil, roma tomato, fresh mozzarella on an olive oil base $25

Grape & Gorgonzola
Fresh grapes, gorgonzola cheese, rosemary, balsamic glaze drizzle on an olive oil base $26

Chicken, Bacon & Ranch
Chicken, bacon & fresh mozzarella cheese, on a garlic oil base, drizzled with ranch dressing and topped with green onion $28

Old World Style
A spin on Old World Style pizza, mozzarella cheese base topped with a creamy house made vodka marinara sauce and fresh basil $24

Pepperoni and Cheese
Generous amounts of pepperoni and fresh mozzarella cheese with zesty marinara sauce $25

Caprese Pizza
Fresh tomato, fresh mozzarella, feta cheese, blend and basil, drizzled with balsamic glaze on a roasted garlic olive oil base $26

Street Corn
Roasted corn, pico de gallo and house cheese on a chipotle-aioli base, garnished with lime wedges $24

Buffalo Chicken
Grilled chicken breast tossed in buffalo sauce with roasted red onion, bacon and a five cheese blend, topped with bleu cheese crumble $28

Dill Pickle
Sliced dill pickle, fresh mozzarella cheese and grated parmesan cheese on a garlic white sauce base $24

Cheesy Bread Sticks (8)
Served with zesty marinara sauce $14

Extra Pizza Toppings: Pepperoni, Sausage, Bacon, Ham, Chicken, Mozzarella, Avocado, Roasted Garlic, Onions, Jalapeno Peppers, Banana Peppers, Red Bell Peppers, Green Bell Peppers, Mushrooms, Tomato, Black Olives, Green Olives, Kalamata Olives or Pineapple

Meats, Cheeses or Avocado $2 each, Fruits and Veggies $1 each