



Starters

Spears Crispy Deep-fried Pickles served with Creamy Spicy Ranch for dipping **10**

Fried Shrimp Crispy Deep-fried Butterfly Shrimp with Smoky BBQ Cocktail Sauce for dipping **12**

Soups and Salads

Add Chicken \$5; Add Shrimp \$7; Add Salmon \$9 to Salads

Classic Caesar Romaine Hearts with Creamy Caesar Dressing, Parmesan Cheese, and seasoned Garlic Croutons *Half Size \$5* **9**

Autumn Salad Baby Spinach, Baby Arugula, Roasted Sweet Potatoes, Dried Cranberry, Quinoa, Curried Pumpkin Seeds, Goat Cheese and a Miso Vinaigrette *Half Size \$6.5* **12**

Handhelds

Served with French Fries, House Salad or Seasoned House-made Chips

Restoration Burger Grilled Burger on a Toasted Buttered Bun with Crisp Lettuce, Sliced Tomato, Red Onions, Mayo, and Ketchup *Add Bacon \$2 Add Sliced Cheese \$1.5* **15**

BBLT Crisp Bacon, Lettuce, Sliced Tomato, Butter Mayonnaise on a Toasted Baguette with House-made Butter Mayonnaise **13**

Grilled Chicken Sandwich Marinated Grilled Chicken Breast served on a Toasted Buttered Bun with Crisp Lettuce, Sliced Tomato, Bacon, Swiss, Garlic Aioli, and House BBQ Sauce **15**

Entrées

Chicken Albemarle Half Smoked Chicken, Fried Apples, Apple Cider Bacon Gravy, Cheddar Gratin and Sautéed Seasonal Veggies **30**

Stuffed Squash Roasted Butternut Squash stuffed with Kale, Quinoa, Brown Sugar, topped with Dried Cranberries and Goat Cheese and served with Sautéed Seasonal Veggies **24**

Fresh Catch of the Day **MKT**

Hanger Steak and Fries 8oz Grilled Marinated Hanger Steak served with crispy French Fries, House-made Smoky Ketchup and Steak Sauce **39**

Accompaniments

Sautéed Seasonal Veggies \$6.5
French Fries \$6.5
Cheddar Gratin \$7
Fresh Fruit \$5

House Salad with Cherry \$6.5
Tomatoes, Red Onions,
Cucumbers and
Cheddar Cheese

Mini Me

Chicken Tenders **10**
with French Fries and Apple Slices

Kid's Burger **9**
4oz Seared Burger on a Buttered Bun
with French Fries and Apple Slices

Hot Dog on a Toasted Buttered Bun **9**
with French Fries and Apple Slices

Traditional Grilled Cheese **10**
with French Fries and Apple Slices

Buttered Noodles **9**

-Gluten Free Options available

-Please note that consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

*-Split checks no more than three ways
-Cake cutting fee if you bring your own cake: \$10
-Corkage fee: \$20 per bottle
-Split a meal with full sides for each person for \$5 or split in whatever way you want for no fee*

All dishes created and inspired by Restoration Chefs