

BURGERS *and* SANDWICHES

All Burgers are Served on a Brioche Bun with a Pickle Spear and Fries
Substitute: Gluten Free Bun \$3 - Black Bean Burger \$4 - Chicken Breast \$2

CAST BURGER

Cheddar Cheese *Lettuce *Tomato *Onion \$13
Chef Tip - Add Fried Egg & Bacon

BUFFALO BURGER

House Ranch Slaw *Buffalo Sauce *Pimento Cheese *Spring Mix \$14

SOUTHWEST BLACK BEAN BURGER

Morning Star Black Bean Burger *Pepper Jack Cheese *Avocado *Tomato *Onion *Spring Mix *Chipotle Aioli \$14

FILET SANDWICH

Blackened Beef Filet Tips *Swiss Cheese *Horseradish-Herb Cream *Roasted Red Tomatoes *Arugula *Herb-Brioche Bun \$15

CALIFORNIA CHICKEN SANDWICH

Grilled or Crispy Chicken Breast *Pepper Jack Cheese *Bacon *Avocado Ranch *Tomato *Spring Mix \$13

CAST B.L.T.

Fried Green Tomato *Pimento Cheese *Bacon *Creole Remoulade *Spring Mix *Texas Toast \$12

BBQ SMOKED PORK PANINI

House Smoked Pork Loin *Caramelized Onion *BBQ Sauce *Gouda Cheese \$12

BUFFALO CHICKEN PANINI

Crispy Chicken Tenders *Buffalo Sauce *Bacon *Bleu Cheese Crumbles \$12

MUSHROOM & SWISS BURGER

Cremini Mushrooms *Swiss Cheese *Tomato *Spring Mix *Onion \$14

TUNA BURGER

Seared Ahi Tuna *Roasted Red Tomato Aioli *Avocado *Spring Mix *Wasabi Seeds \$13

ULTIMATE CHEESESTEAK

Shaved Ribeye *Caramelized Onion *Cremini Mushrooms *Banana Peppers *Roasted Green/ Red Peppers *Provolone *Hoagie Roll \$14

CRABCAKE SANDWICH

Choice of Grilled/ Blackened/ Fried House Crabcake *Pickled Onion *Creole Remoulade *Arugula \$13

NASHVILLE HOT SANDWICH

Crispy Chicken Breast *Nashville Hot Sauce *Chipotle Mayo *Diced Pickles \$13

PULLED PORK SANDWICH

House Smoked Pulled Pork *Hickory BBQ *House Ranch Slaw \$11

CHILI DOG

Smoked Sausage *House Chili *Mustard *Onion *Cheddar *Hoagie Roll \$12

GRILLED CHICKEN CAPRESE PANINI

Grilled Chicken *Balsamic- Basil Tomatoes *Shredded Mozzarella *Parm *Pesto *Balsamic Reduction \$12

CUBAN PANINI

House Smoked Pulled Pork *House Smoked Pork Loin *Tasso Ham *Swiss Cheese *Diced Pickles *Dijon Mustard *Hoagie Roll \$13

MAC ATTACK

CHICKEN MAC

3 Tempura Chicken Tenders spun in Choice of Sauce *Green Onion *Mac & Cheese \$12

CHILI MAC

House Chili *Cheddar Cheese *Onion *Mac & Cheese \$12

PHILLY MAC

Ribeye Beef *Caramelized Onions *Red/ Green Peppers *Mac & Cheese \$14

BIRRIA MAC

House Birria *Onion *Cilantro *Mac & Cheese \$12

DESSERTS

PEACH COBBLER TACO \$6

HOMEMADE APPLE PIE \$8

BROWNIE SUNDAY \$7

ENTREES

SHRIMP & ASPARAGUS FETTUCCINI ALFREDO

House Fettuccini Noodles *Shrimp *Asparagus *Tomatoes *House Alfredo Sauce *Shaved Parm \$19

FILET

8oz Beef Filet *Roasted Garlic-Mushroom Butter *Pomegranate Bordelaise *Mashed Potatoes *Asparagus \$35
Chef Tip - Add Grilled Shrimp

RIBEYE

12oz Ribeye *Cremini Mushrooms *Caramelized Onion *Mashed Potatoes *Broccoli \$34
Chef Tip - Add Fried Oysters

JAMBALAYA

Shrimp *Smoked Sausage *Holy Trinity *Rice *House Creole Tomato Sauce \$19

COUNTRY FRIED PORK CHOP

Smoked Pork Chop *Black Pepper Gravy *Mashed Potatoes *Bacon \$15

HERB CRUSTED CHICKEN BREAST

Two Chicken Breasts *Ginger Soy Glaze *Mozzarella Cheese *Scallion Rice *Grape Tomatoes *Collard Greens \$18

HOMEMADE GNOCCHI

House Gnocchi *Mushrooms *Spinach *Roasted Red Pepper Bisque *Fresh Herbs *Shaved Parm \$16

SWEET & SPICY SALMON

Fresh Salmon *Honey Mustard-Sriracha Glaze *Balsamic-Basil Tomatoes *Mashed Potatoes \$18

SHRIMP & GRITS

Shrimp *Holy Trinity *Tasso Ham *Garlic Butter Sauce *Cheddar Grits *Fresh Herbs *Shaved Parm \$18

SIDES

CAST FRIES | CHEDDAR GRITS

GINGER SOY SLAW | RANCH SLAW

PREMIUM SIDES

BROCCOLI | ASPARAGUS | COLLARD GREENS

TWICE BAKED POTATO | SWEET TOTS

CHIPOTLE-SMOKED GOUDA MAC & CHEESE

Chef Tip - Add Chili, Cheese, & Bacon

LUNCH SPECIALS

MON- FRI 11AM - 3PM

SOUP & SALAD \$7

SOUP & GRILLED CHEESE \$9

PICK 2 : HALF PANINI + SIDE DISH STARTING AT \$8

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.



APPETIZERS

TRIPLE DIP

A Sampling of our Pimento Cheese *Buffalo Chicken
*Smoked Salmon Dips \$16

PIMENTO CHEESE DIP

\$13

BUFFALO CHICKEN DIP

\$13

SMOKED SALMON DIP

\$14

BUFFALO CHICKEN EGG ROLLS

\$9

MAC & CHEESE BITES

\$10

FRIED GREEN TOMATOES

\$11

POUTINE

Garlic-Parm Fries *Cheese Curds *Black Pepper Gravy
*Tasso Ham *Fresh Herbs \$11

BIRRIA FRIES

Garlic-Parm Fries *Pepper Jack Cream*House Birria
*Onions *Cilantro \$11

PEPPER JACK POPPERS

Cubes of PJ Cheese Battered & Fried
Served with Chipotle Ranch and Marinara \$10

CRABCAKES

3 Mini Crabcakes: Avocado Cream
*Caramelized Corn Cream
*Roasted Red Pepper Cream \$13

FRIED OYSTERS

Rappahannock Oysters *Sriracha Aioli
*Roasted Corn Salsa \$15

TEMPURA CHICKEN TENDERS

Choice of Dipping Sauce \$12

SMOKED WINGS

Choice of Sauce *Ranch or Bleu Cheese *Celery \$14

SAUCE CHOICES:

Buffalo *Hickory BBQ *Mango-Habanero *Sweet Chili
*Nashville Hot *Texas Pete Dry Rub

FLATBREADS

PULLED PORK FLATBREAD

Pulled Pork *Hickory BBQ *Bacon *Pickled Onions *Mozzarella
*Arugula *Parm \$10

BUFFALO CHICKEN FLATBREAD

Grilled Chicken *Buffalo Sauce *Bacon *Mozzarella *Diced Celery
*Arugula *Parm \$10

CAPRESE FLATBREAD

Balsamic-Basil Tomatoes *Arugula *Mozzarella *House Pesto
*Balsamic Glaze \$10
Chef Tip – Add Blackened Chicken

SALADS & BOWLS

SMOKED SALMON CAPRESE

Shredded Smoked Salmon
*Balsamic-Basil Tomatoes *Avocado
*Mozzarella *Spinach \$13

TUNA POKE BOWL

Sesame-Soy Marinated Raw Ahi Tuna
*Avocado *Pickled Onion *Pickled
Cucumber *Shredded Cabbage \$14

STEAK & BLEU SALAD

Blackened Beef Filet Tips
*Roasted Red Tomatoes *Bleu
Cheese Crumbles *Pickled Onions
*Bacon *Cucumbers
*Spring Mix \$14
Chef Tip - Add Blackened Shrimp

RAMEN BOWL

Gochugaru Shrimp *Kimchi *Miso
Broth *Seaweed *Shimeji Mushrooms
*Lotus Root *Kimchi Furikake *Hot Soy
Soft Boiled Egg *Ramen Noodles \$14

CAST SALAD

Tomatoes *Cucumbers *Cheddar
Cheese *Onions *Croutons
*Spring Mix \$10
Chef Tip – Add Blackened Chicken

SHRIMP RICE BOWL

Honey-Sriracha Shrimp *Cabbage
*Avocado *Banana Peppers *Grilled
Pineapple Salsa *Cilantro-Lime Cream
*Scallion Rice \$13

ADD ONS:

Shrimp *Chicken *Tuna
*Fried Oysters *Crabcake

CAESAR SALAD

Romaine Lettuce *Parmesan
Cheese *Croutons \$10
Chef Tip – Add Ahi Tuna or
Fried Oysters

SALAD DRESSINGS:

Ranch *Bleu Cheese *Honey Mustard
*Green Goddess *Apple Vinaigrette *Oil & Vinegar *Pomegranate-
Balsamic Vinaigrette *Caesar

TACOS

Two Tacos Served with Fries

AHI TUNA TACOS

Searred Rare Ahi Tuna *Ginger-Soy Slaw *Pickled Onion & Cucumber *Sriracha Aioli
*Wasabi Sesame Seeds *Fries \$14

STEAK TACOS

Blackened Beef Filet Tips *Roasted Corn Salsa *Sriracha Aioli *Arugula *Avocado
*Fries \$15

BIRRIA TACOS

Searred House Beef Birra Tacos *Mozzarella Cheese *Cilantro *Onions \$12

HOMEMADE SOUPS

ROASTED RED
PEPPER BISQUE \$5

CHICKEN & DUMPLING \$7