



### Cheese and Charcuterie Board 24.

Please ask your server about today's selection of Artisanal Cheeses, Accoutrements, and Spotted Trotter Cured Selections

### Brocks Salad 8.

Mixed Field Greens, Bermuda Onion, Grape Tomato, Cucumber, Alabama Goat Cheese, and Balsamic Vinaigrette

### Irish Nachos 15.

House Fried Potato Crisps Topped with Irish Cheddar, Sour Cream, Boar's Head Corned Beef, and Green Onions

### Braised Chicken Salad 16.

Braised Chicken, Mixed Field Greens, Grape Tomato, Bermuda Onion, Toasted Walnuts, Blue Cheese, and a Savory Vinaigrette

### Flash Fried Calamari Salad Niçoise 15.

Marinated and Sautéed Calamari, Field Greens, Pickled Green Bean, Fingerling Potato, Roasted Red Pepper, Green Onion, Hard Cooked Egg, and Fresh Lemon Vinaigrette

### Grilled 16 oz. Ribeye 32.

Sweet Potato Gratin and Seasonal Vegetable and Brown Butter

### Grilled 8 oz. Salmon 27.

Sweet Potato Gratin and Seasonal Vegetable and Brown Butter

### Spaghetti Bolognese—*Chefs Recommendation* 24.

Artisanal Spaghetti served with a Three-meat Sauce cooked with red wine and parmesan rinds.

### Fried Chicken Sandwich 14.

Pepper Relish, Bubbies' Bread and Butter Pickle, Sweet and Spicy Mustard, and Natural Cut Fries

## Desserts

Black & White Chocolate Mousse Cake 10.

Vanilla, Strawberry, and Chocolate Ice Cream Trio 8.