## SPOON BAR MENU

Crab Cake Plate



\$12

Signature Jumbo Lump Crab Cake, served with Tropical Corn Salsa & Spicy Aioli. Sauteed Mussels \$13.5 Mussels sautéed in White Wine & Garlic with Sun-dried Tomatoes, Onions & Fresh Spinach. Served with Garlic Toast. **Varies Burger Du Mois** Our Signature Burger of the Month, ask your bartender for this month's Fabulous Creation. **Nachos** \$10 Tortilla Chips loaded with Beer Cheese & Cheddar, Black Olives, Tomatoes, Scallions & Jalapenos. Served with Pico, Sour Cream and Guacamole. Add Chicken or Beef \$3. Charcuterie Board \$12 Hand Picked Exotic Cheeses paired with Seasoned Nuts & Cranberry Chutney. Add Specialty Meats \$4.

Fresh Fried Mozz \$9

Fresh Sliced Mozzarella hand breaded & lightly fried, garnished with Marinated Banana Pepper, Basil & Balsamic Drizzle and a side of Marinara.

Loaded Waffle Fries \$9

Waffle Battered Sweet Potato Fries smothered in a blend of cheeses topped with Bacon & Scallions. Served with a side of our house made Salted Caramel Hot Sauce.

Pretzel Bites \$7.5

Garlic Butter Brushed & Baked Soft Pretzel Bites served with Warm Beer Cheese Sauce, Spicy Mustard and Rickles Pickle Chips

FOR ANY DIETARY RESTRICTIONS PLEASE ASK YOUR BARTENDER

