

JANUARY CHEAP FOOD MENU

EVERYDAY 4PM TO 5PM & 7:00PM TILL CLOSE
PICKUP ONLY

NO SUBSTITUTIONS

\$6.95

SOUTHERN FRIED CHICKEN DINNER

BONELESS CHICKEN BREAST, GARLIC MASHERS,
CHICKEN SUPREME SAUCE & ENGLISH PEAS

APPLE KALE SALAD

RIBBON CUT KALE, APPLE, CABBAGE, CARROT,
RADISH, RED ONION, PARMESAN CHEESE & GLAZED
WALNUT. TOSSED IN HERB VINAIGRETTE

🍷 YELLOW ZUCCHINI PARMESAN

SEASONED W/ ITALIAN SPICES, PANKO BREADED &
FRIED. MARINARA SAUCE, BALSAMIC GLAZE,
PARMESAN & BASIL

FRIED CHICKEN BITES

SERVED WITH HONEY MUSTARD DIPPING SAUCE &
HOUSE MADE CHIPS

GUAJILLO CHICKEN & CORN ENCHILADAS

CHICKEN BREAST W/ FRESH CORN, PEPPERS &
ONIONS IN CORN TORTILLAS W/ GUAJILLO SAUCE &
SOUR CREAM

CAJUN CHICKEN & HAM GUMBO

FLAME GRILLED CAJUN CHICKEN & COUNTRY HAM
SIMMERED W/ TOMATOES, SOUTHERN SPICES, BELL
PEPPERS, OKRA, ONIONS & RED RICE

OLD FASHION' MEATLOAF

HOUSE MADE BEEF MEATLOAF TOPPED W/ ONION
STRAWS, MUSHROOM & ONION SAUCE. SERVED W/
GARLIC MASHERS

HAM & GORGONZOLA MAC

CAVATAPPI PASTA SAUTÉED W/ COUNTRY HAM,
GORGONZOLA BLEU CHEESE, ONIONS, RED PEPPERS
PARMESAN CREAM SAUCE

THERAPEUTIC CHICKEN & VEGETABLE SOUP

COLD QUARTS ONLY

GREAT IMMUNE SYSTEM BOOSTER! CHICKEN,
CELERY, CARROTS, ONIONS, RED PEPPER, KALE, PEA,
GARLIC, LEMON, HONEY, GINGER, TURMERIC,
PAPRIKA, BAY LEAVES, CAYANNE, BLACK PEPPER &
HERBS SIMMERED IN A RICH CHICKEN STOCK.

✦ COCKTAIL SPECIALS ✦

\$7.95

HIBISCUS & HABANERO MARGARITA

100% AGAVE TEQUILA INFUSED WITH HIBISCUS
FLOWERS & SPICY HABANERO'S. TRIPLE SEC, FRESH
LIME AND ORANGE JUICE.

BLACKBERRY BOURBON LEMONADE

HOUSE INFUSED BLACKBERRY BOURBON & FARM
BLACKBERRY SIMPLE SYRUP SHAKEN W/ HAND
SQUEEZED LEMONADE

MADRAS MULE

HOUSE-INFUSED GINGER VODKA, LIME JUICE,
SIMPLE SYRUP, CRANBERRY & ORANGE JUICE

✦ BLUE PLATE SPECIAL 10.95 ✦

OREGON DOVER SOLE PARMESAN

WILD & FRESH DOVER SOLE PARMESAN PANKO
BREADED & GRILLED GOLDEN. SERVED W/ BEURRE
BLANC SAUCE, CRISPY CAPERS, GARLIC MASHED
POTATOES & SAUTÉED GARDEN VEGETABLES

\$8.95

TRADITIONAL SHRIMP COCKTAIL

OLD BAY POACHED SHRIMP W/ SHREDDED LETTUCE
& HORSERADISH COCKTAIL SAUCE

BBQ PULLED PORK SANDWICH

PORK SHOULDER SLOW ROASTED IN BACON &
ONION BBQ SAUCE ON A BRIOCHE BUN SERVED W/
CHIPS

CARRIBEAN ROCKFISH TACOS

BREADED ROCKFISH IN FLOUR TORTILLAS W/
CILANTRO, CABBAGE & RADISH W/ PEPPER JACK,
TROPICAL SALSA & LIME JALAPENO SAUCE

OPEN FACE HOT TURKEY SANDWICH

SPICE BRINED & SOUS VIDE TURKEY BREAST ON
GRILLED SOURDOUGH, TURKEY GRAVY W/ HERB
STUFFING, PEAS & APPLE CRANBERRY SAUCE

ANY DESSERT DURING HAPPY HOUR \$5

CRAVING SOMETHING SWEET TO CAP THE MEAL, OR A
LATE NIGHT TREAT? ORDER ANY OF OUR HOUSE
MADE DESSERTS FOR ONLY \$5