**Appetizers**

**Crab Cake**  12

Wild caught salmon and jumbo lump crab with mushrooms and red bell peppers-panko bread crumbs, jicama slaw

**Brie**  11

Puff pastry, pineapple-chili marmalade, toast

**Asparagus fries**  8

Panko breaded, tossed in truffle butter

**Nachos**  12

Chicken or BBQ brisket, black bean and corn bell pepper pico, jack cheese, salsa

**Wings** (smoked, baked, fried-juicy) 7/13

All wings come with blue cheese to dip. Choose your sauce: Buffalo, sweet chili, Korean BBQ, Mango habanero or Jamaican Jerk (additional sauces are .35 each)

**Soup and Salad**

**Gumbo** 6

Crawfish, shrimp and chicken with sausage

**Side Caesar salad 6**

**Field Greens Salad** (GF) 8

A salad of baby organic greens, toasted almonds, grape tomatoes, hearts of palm, cucumber and a hazelnut balsamic vinaigrette.

**Brussel Sprout Caesar** (GF) 8

Arugula, Spinach and Romaine with our bacon and sage roasted brussel sprouts, parmesan and creamy Caesar

**Hearts of Palm Salad** 8

Oranges, greens, tomato, hearts of palm, dijon lemonaitte dressing

**Jesse’s Bistro Pizza (12inch) $13.50**

**Cajun:**

**Andouille sausage, crawfish etouffee and jack cheese**

**Chicken Nacho Pizza**

**Chicken, black beans, corn pico de gallo, jack cheese jack cheese and salsa**

**White Pizza**

**Gruyere, jack and parmesan with alfredo sauce, tomato and arugula**

**Margherita**

**fresh mozzarella, parmesan, basil and Roma tomato**

**French**

**Brie, pineapple-chili marmalade, caramelized onions**

**Green apple, tomato**

**Traditional**

**Mozzarella, parmesan, tomato sauce**

**Bacon Cheese Burger Pizza**

**Our premium ground beef blend, jack n cheddar cheese, fried onions, tomato and bacon**

**BBQ Brisket Philly Pizza**

**Bell peppers and onions, brisket, jack cheese, BBQ**

**Primavera Pizza**

**Mushrooms, caramelized onion, spinach, tomato, kale and bell peppers, mozzarella and parmesan**

**Entrees**

**Salmon Risotto** (GF) 22

Wild mushrooms, corn, parmesan garlic cream, white wine

**Shrimp and Grits** (GF) 19

5 shrimp, spinach, caramelized onions, bacon, mushrooms, sausage and sherry

**Catfish Lafitte**  18

Battered and fried catfish topped with two large shrimp, Cajun cream sauce. Served with Corn Maque choux

**Etouffe**  19.5

Five shrimp sautéed and served over crawfish etouffee over white rice with crusty bread to dip

**Scallops** (GF) 23

Bacon/sage roasted brussels sprouts and butternut squash puree

**Filet De Boeuf En Croute** 26

Filet mignon wrapped in puff pastry with gruyere and mushroom duxelles, truffled mash and grilled asparagus

**Brazilian** (GF) 19

Flat iron steak, brisket, sausage, rice and black beans, kale and Brazilian pico de gallo, plantain chips

**Flat Iron Steak** (GF) 21

Truffled Mash, grilled asparagus and sherry gastrique sauce

**Melting Pot Chicken** 18

Lentils, kale, rice w/corn & mushrooms, marinara, bell pepper pico, over easy egg

**Chicken Parmesan**  18 linguine a la vodka (marinara/alfredo mix), pepper jack

**Chicken Marsala** 18

Shiitake mushrooms, shallots/sage, garlic-Marsala-cream sauceserved over truffled mash with grilledmash

**Vegan**

**Linguine Primavera**  17.5

Black bean and veggy fritters with sautéed garden vegetables in a EVOO, garlic and white wine sauce.

**Veggie Plate**   17

Brussel sprouts, Grilled Asparagus, sautéed spinach, kale and Indian spiced lentils

**Sandwiches**

*Add fries for $2 add jicama slaw for $2*

Fish Tacos 12

Blackened Salmon, flour tortilla, jicama slaw, tobasco fried onions, plantain chips

BBQ Brisket Grilled Cheese11

Cheddar, tomato, brisket

Brisket Philly 11

Bell peppers, onions, jack cheese, brioche bun

Chicken Parm Sandwich10

Brioche bun, arugula

World Burger10.5

Black bean, chic pea, veggie patty, lettuce, tomato

salsa

50/50 Burger13.5

Ground filet and brisket blend, gruyere cheese, tobasco fried onions,

horseradish aioli

MBC(Just Meat Bread and Cheddar) 12

(We still use the 50/50 patty)

**Desserts**

**Gelato (Pistachio) 5**

**Tiramisu 7**

**Crepes 8**

(mascarpone/cheesecake/raspberry/cinnamon)

**Flan 7**

**Wine and Beer**

White Wine:

**House:**…………………………………………………………………………..8

Chardonnay (CA) StoryPoint (Buttery/Oaky)………………..…10

Chardonnay (CA) Sonoma Cutrer…………………………..………..14

Pinot Grigio (Italy)Tomasi.…………………………………….……….…9

Sauvignon Blanc (NZ) White Haven……………………..………….10

Reisling: Firesteed (Oregon) ………………………………………..….8

Rose: Ava Grace (CA)……………………………………………….…...…9

Proseco: La Marca (Italy)……………………………………………...…..8

Moscato: RIsata (Italy)………………………………………………...……8

Red Wine:

Pinot Noir ERATH (Resplendent)(OR)………………………………..14

Cabernet (CA) Louis Martini ………………………………..……….….11

Malbec (Argentina) Gascon ………………………………………….….10

(Blend) (CA) Prisoner ……………………………………………………....15

Port: Ramos Pinto Ruby (Portugal)……………………………….....9

Bottle/Draft

Miller lite/Bud lite/Heineken/Yuengling…………………………..…5

Monday Night Drafty Kilt Scotch Ale (7.2 abv) Atlanta……….6.5

Elysian Space Dust IPA………………………………………………….……6.5

Bohemia Mexican Lager……………………………………………… …5.5

Draft: Stella, Sweetwater, Seasonal…………………………………….6

Signature Cocktails $10

**Dougs Dirty Martini**

Titos, olive juice, dry verrmouth

**Jesse’s Girl**

Coconut rum, vodka, cran/pineapple, peach schnapps

**Kraemers Cosmo**

Vodka, cranberry triple sec, fresh lime

**Stinson’s Old Fashioned**

Rye, bourbon soaked cherries, cherry juice, bitters

**The Cure**

Muddled blueberries and cucumber, st. Germain, Veeve,

Vodka, cranberry and sour

**Top Ten Rita**

Tequila, float of Grand Marnier

**Caipirinha**

Cachaca rum, limes, agave

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