**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

**Win**gs (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)

**Yucca Fries** 7

Fried yucca, tossed in truffle butter with parmesan and served with roasted red bell pepper aioli

**Soup and Salad**

**Gumbo** 6

Crawfish, shrimp and chicken with sausage

**Caesar salad**  7/11

**Field Greens Salad** (GF) 7/11

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

**Brussel Sprout Caesar** (GF) 8/12

Arugula, spinach and romaine with our bacon and sage roasted brussels sprouts, parmesan and creamy Caesar

**Bistro Pizza (12inch)**

**Cajun** 15

**Andouille sausage, etouffee and jack cheese**

**Margherita** 14

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

**French** 15

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

**green apple, tomato**

**Traditional-Cheese** 13

**Mozzarella, parmesan, tomato sauce**

**Bacon Cheese Burger** 14

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

**BBQ Brisket Philly** 15

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

**Primavera** 14

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

**Entrees**

**Salmon Risotto** (GF) 22

Wild mushrooms, corn, spinach, parmesan garlic cream,

white wine

**Scallops** (GF) 23

Bacon/sage roasted brussels sprouts and butternut squash puree

**Etouffee - Shrimp** 19.5

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

**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, and a Cajun cream sauce. Served with corn maque choux

**Melting Pot Chicken** 19

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 broccoli

**Chicken Picatta** 18

Lightly breaded chicken breast, lemon/white wine/caper sauce, served over truffled mash with broccoli

**Vegan**

**Linguine Primavera**  17.5

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

**Veggie Plate**   17

Brussel sprouts, steamed Broccoli, sautéed spinach, kale and Indian spiced lentils

**Veggie Tacos** (3) 11

Black beans, corn, tomato, sauteed spinach, rice, arugula, salsa, crispy chick peas and tabasco fried onions- Add shrimp or chicken $4

* **Steaks**

**Filet Mignon** 28

Center cut, 7oz Filet served over truffled mash potatoes, pinot Noir Demi Glaze sauce and steamed broccoli

**Flat Iron Steak** (GF) 21

Truffled mash, broccoli and sherry gastrique sauce

**Brazilian** (GF) 19

Flat iron steak, brisket, sausage, rice and black beans, kale and Brazilian pico de gallo, yucca fries

**Sandwiches**

*Choice of fries or jicama slaw*

**50/50 Burger** 14.5

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

horseradish aioli

**MBC Burger** (Just **M**eat **B**read and **C**heddar)12.5

(We still use the 50/50 patty)

**BBQ Brisket Grilled Cheese** 13

Cheddar, tomato, brisket

**Brisket Philly** 13

Bell peppers, onions, jack cheese, brioche bun

**Chicken Parm Sandwich** 12

Brioche bun, arugula, parmesan, pepper jack

**Fish Tacos** (3) 13

Blackened salmon, flour tortilla, jicama slaw, tabasco fried onions, chip

**Veggie Tacos** (3)11

Black beans, corn, tomato, sauteed spinach, rice, arugula, salsa, crispy chick peas and tabasco fried onions-

Add shrimp or chicken $4

**World Burger** 12.5

Black bean, chick pea patty, lettuce, tomato salsa

**Desserts**

**Vanilla ice cream** 4

**Tiramisu**  7

**Crepes**  8

(mascarpone/cheesecake/raspberry/cinnamon)

**Key lime pie**  7

**Wine and Beer**

House wine: $8

White Wine:

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

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

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

Sauvignon Blanc (NZ) Whitehaven……………………..…..……….10

Reisling (OR) Firesteed ……. ………………………………………..….8.5

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

Proseco (Italy) La Marca ……………..…………………………….......8.5

Moscato(Italy) RIsata ………………………………………………...……8.5

**(Owner’s selections available by bottle-ask for menu)**

Red Wine:

Pinot Noir (New Zealand) Matua .…..…………………………….…..11

Pinot Noir (CA) Meomi ……………………………………………………..12

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

Cabernet (CA) Cult …………………………………………..………….…….9

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

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

Port: (Portugal) Ramos Pinto Ruby …..……………………..…….....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 (Seattle)…………………………………..……6.5

Gate city Copperhead Ale (5.2 abv) Amber Ale (Roswell) …6.5

Draft: Stella, Sweetwater, Sam Adams……….…………………….6

Signature Cocktails $10

**Doug’s Dirty Martini**

Titos, olive juice, dry vermouth

**Jesse’s Girl**

Coconut rum, vodka, cran/pineapple,

peach schnapps

**Kraemer’s 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,

Acai liqueur, Vodka, cranberry and sour

**Top Ten Rita**

Tequila, float of Grand Marnier

**Caipirinha**

Cachaca rum, limes, agave

**Sides $4**

Truffled Mash

Braised kale with caramelized onion

Sauteed garlic spinach

Butternut Squash puree

Bacon and sage roasted Brussel sprouts

Grits

Black beans and white rice

Indian Spiced lentils

Fries

Yucca fries

Slaw Wild mushrooms