

Soups & Salads

Soups: *Clam chowder* - \$4.57/ \$6.85

Soup of the Day- \$3.42 / \$5.02

House Salad - \$5.94

Fresh chopped greens topped with tomatoes, cucumbers and kalamata olives, tossed with house-made dressing. Choice of champagne vinaigrette, gorgonzola blue cheese or Jane's creamy thyme dressing.

Grilled Ahi Salad - \$12.33

Ahi tuna steak grilled medium rare and served on chopped greens, tossed in the dressing of your choice.

Spinach Salad - \$10.96

Fresh spinach, hazelnuts, Craisons, dried apricots and shallots tossed in a citrus poppy seed vinaigrette and finished with a spoonful of gingered Chevre.

Tossed Cobb Salad - \$12.56

Grilled chicken breast tops a tossed salad of chopped greens, bacon, avocado, blue cheese, boiled egg and a Dijon vinaigrette.

Soup, Salad and Johnny Cakes - \$10.73

Cup of soup, house salad and two cornmeal griddlecakes, served with pomegranate molasses and butter.

House Specialties

Shepherd's Pie - \$10.50

Seasoned ground beef, onions, carrots, peas and corn baked under a generous layer of mashed cauliflower potatoes and sprinkled with cheddar cheese.

Cottage Pie (Vegetarian) - \$10.27

Savory French lentils, shitake mushrooms, tomatoes, garlic, zucchini, and carrots baked under a generous layer of mashed cauliflower potatoes and sprinkled with cheddar cheese.

Greens and Red Beans - \$10.50

Collard greens alongside red beans cooked with ham hocks, garlic and onions, served with a johnnycake.

Macaroni and Cheese - \$10.50

Three cheeses, a sprinkling of mushrooms, tomatoes and haricot verts melted together with bowtie pasta and served with a salad.

Biscuits and Gravy - \$11.42

Two biscuits smothered in house made nitrate-free sausage gravy.



Burgers

Burgers are served with choice of soup, chips or Cheetos
sub a salad for an additional \$1.83 sub Clam Chowder for \$1.60

Jane Burger - \$10.50

A half-pound of ground Angus chuck grilled to order and served on a toasted ciabatta bun with mayo and house made mustard.

Add cheese: cheddar, provolone, American, or blue - 91c

Add bacon - \$1.37

Wild Bill Burger - \$11.87

A half-pound of ground Angus chuck grilled to order, topped with cheddar cheese, jalapeños and BBQ sauce, served on toasted ciabatta bun with mayo and house made mustard.

Sandwiches

sub a salad for an additional \$1.83 sub Clam Chowder for \$1.60

Grilled Portobello Sandwich - \$11.42

A large Portobello mushroom, lightly brushed with garlic oil, grilled and served on a toasted ciabatta bun with mayo and house made mustard, with choice of soup, chips or Cheetos.

Port o' Bill - add cheddar cheese, jalapeños and BBQ sauce - add \$1.37

Buffalo Chicken Sandwich - \$10.50

Chicken breast grilled and smothered in Frank's hot sauce with a gorgonzola blue cheese dressing, served on a toasted ciabatta bun with choice of soup, chips or Cheetos.

Catfish Sandwich - \$11.42

Catfish fillet rolled in cornmeal and pan-fried, served on a toasted ciabatta bun with house-made tartar sauce and potato salad.

G-town Sandwich - \$10.27

Grilled shredded beef, onions, mushrooms topped with melted provolone on a soft bun, served with choice of soup, chips or Cheetos.

Sandwich of the Day

sub a salad for an additional \$1.83 sub Clam Chowder for \$1.60

Monday: **Grilled pit ham and cheddar cheese on Texas toast**
Served with choice of soup, chips or Cheetos- \$10.27

Tuesday: **Fried chicken sandwich on a soft bun**
Served with choice of soup, chips or Cheetos- \$10.27

Wednesday: **Corned beef with sautéed cabbage, caramelized onions and an apricot-mustard chutney on rye**
Served with choice of soup, chips or Cheetos- \$10.73

Thursday: **Hot meatloaf, mashed potatoes and gravy served open-face on sourdough-** \$10.73

Friday: **Dungeness crab and Oregon Bay shrimp melt on an English muffin**
Served with choice of soup, chips or Cheetos- \$12.33

Orders available for take-out !

Dinner

(available after six p.m.)

Appetizers

Artichoke Dip - \$8.90

Artichoke hearts, parmesan, water chestnuts, sun-dried tomatoes served with warm pita bread.

Tuna Niçoise - \$8.90

Ahi grilled rare with haricot verts, niçoise olives, hard boiled egg, tomato and basil oil.

Jumbo Jerk Wings - \$8.90

Six large Jamaican jerk wings over red cabbage slaw with a pear lime puree.

Pulled Pork Sliders - \$7.76

Three pulled pork sliders with American cheese and BBQ sauce on teeny buns.

Entrées

Big old Slab of Ribs - \$18.26

Pork ribs, dry rubbed and slow braised then grilled to order with BBQ sauce. Served with Texas Toast and choice of two sides; red beans, collard greens cooked with ham hocks, or potato salad

Chicken Piccata - \$16.89

Oven roasted Chicken , served with a sauce of artichoke hearts, capers and tomatoes in lemon butter over roasted baby bakers.

Shrimp on Five Cheese Ravioli - \$17.58

Oregon Bay Shrimp served over jumbo five cheese ravioli in a house made pesto cream.

Lamb Tagine - \$19.86

Lamb shank slow braised with preserved lemon, Moroccan green olives carrots and tomatoes, served with short grained brown rice.

Flat Iron Steak - \$15.98

An 8 oz. flat iron steak grilled to order, topped with an herbed beurre-rouge, served with baby bakers and seasonal vegetables .

Entrées for the Kids

PB & J - \$ 4.11

Grilled Cheese - \$5.48

Cheesy Noodles - \$5.94

Apple slices, celery & carrot sticks with peanut butter - \$6.39

Parties of six or more subject to 18% gratuity

Please note: consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness

Nightly Dinner Specials

(available after six p.m.)

Monday: All-You-Can-Eat Spaghetti - \$8.22

Spaghetti topped with our house-made vegetarian marinara with kalamata olives and parmesan cheese, served with a fresh breadstick. If you like pork and beef meatballs, they're \$1.36 each.

Tuesday: Shrimp and Grits - \$14.38

Fried cheesy grits topped with plump shrimp in a flavorful southern style gravy with bacon.

Wednesday: D's Roasted Garlic Meatloaf - \$12.56

A generous slice of our meatloaf made with ground beef and pork, fresh herbs and whole cloves of roasted garlic. Served with seasonal vegetables, mashed cauliflower potatoes and brown gravy.

Thursday: Cincinnati Chili - \$12.56

This ground beef, no-bean chili is cooked with non-traditional ingredients such as cinnamon, cumin and chocolate. Served over spaghetti and topped with cheddar, onions and tomatoes. Served with oyster crackers.

Friday: Angel Hair Pasta with Clam Sauce - \$15.07

A sauce of arctic surf clams, garlic, fresh herbs, white wine and butter served over angel hair pasta and topped with parmesan cheese.

Sides

Collard Greens - \$4.38

Red Beans - \$4.38

Potato Salad - \$2.97

Stack Johnny Cakes - \$4.57

Mashed Cauliflower Potatoes - \$2.97

Potato Chips - \$2.28

Cheetos - \$2.97

Roasted Baby Bakers - \$4.11

Join us for Weekend Brunch
Saturday and Sunday 9:30am - 3pm

Ask about our delicious desserts!