

## STARTERS

**SOUPS** Chicken Tortilla is our house specialty. Ask your server about our other rotating options | 3.95 cup / 5.95 bowl

**SPINACH ARTICHOKE DIP** Spinach, artichokes, PepperJack cheese, house-fried corn tortilla chips | 12.95

**FRIED DILL PICKLES** Flash-fried golden brown. Served with our famous Fire dipping sauce | 12.95

**MAC & CHEESE** Cavatappi pasta, cheddar cheese sauce | 12.95

**DIRTY MAC & CHEESE** Cavatappi pasta, house-smoked pulled pork, cheddar cheese sauce | 13.95

**FILTHY MAC & CHEESE** Our Dirty Mac blended with sliced jalapenos and our house chipotle-citrus BBQ sauce | 14.95

**PULLED PORK NACHOS** Individual bites of house-fried corn tortillas layered with refried beans, our smoked pulled pork, jalapeno peppers & melted CheddarJack cheese. Served with Pico de Gallo, fresh guacamole & sour cream | 14.95

**FRIED GREEN TOMATOES (SEASONAL)** Flash-fried golden brown. Served with our famous Fire dipping sauce | 12.95

## FLATBREADS

**MARGHERITA** Roma tomatoes, roasted garlic, fresh basil, parmesan, shredded mozzarella & provolone cheese blend | 14.95

**VEGGIE** Roasted seasonal veggies, red pepper pesto, spinach & crumbled goat cheese | 14.95

**CARNIVORE** House-smoked pulled pork, Applewood smoked bacon, pepperoni, fresh mozzarella & marinara sauce | 15.95

**FREE RANGE** Grilled chicken, caramelized onions, basil pesto & shredded white cheddar | 15.95

**BBQ** Pulled pork, red onion, shredded mozzarella & provolone cheese blend, chipotle-citrus BBQ sauce, cilantro | 15.95

## SALADS

**NERO** Romaine, oven-roasted grape tomatoes, grilled & chilled asparagus, shaved parmesan cheese & garlic croutons tossed in our creamy Nero dressing | 12.95

**CHOPPED COBB** Romaine, hard-boiled egg, Applewood-smoked bacon, red onion, diced tomato, crumbled bleu cheese, sliced avocado & garlic croutons. Choice of side dressing | 13.95

**SPINACH** Roasted grape tomatoes with black bean/roasted corn/vegetable medley. Served with our Chipotle dressing | 12.95

**BERRY FRESH** Spinach and romaine, seasonal fresh berries, crumbled goat cheese, almonds, Craisins, Scholar's Inn granola and topped with red onions. Served with our house-made red wine vinaigrette | 13.95

**\*Dressing choices also include Red Wine Vinaigrette, Bleu Cheese, Ranch and Honey Mustard**

**Add to any salad: Chicken 7.95**

**Steak 7.95**

**Pulled Pork 7.95**

**Shrimp 7.95**

**Salmon 7.95**

## HOUSE FAVORITES

**FISH TACOS** Three corn tortillas stuffed with Cajun-seasoned tilapia, shredded cabbage, Pico de Gallo & poblano crema. Served with our roasted corn, poblano/red/green peppers and black bean rice medley | 15.95

**FISH & CHIPS** Icelandic cod dipped in our Upland Champagne Velvet Pilsner beer-batter and flash-fried golden brown. Served with French Fries, our red cabbage slaw and our house-made tartar sauce | 16.95

**PULLED PORK TACOS** Three corn tortillas stuffed with house-smoked pulled pork, shredded cabbage, Cotija cheese, Pico de Gallo & poblano crema. Served with our roasted corn, poblano/red/green peppers and black bean rice medley | 15.95

**HOOSIER BREADED PORK TENDERLOIN** Leaf lettuce, sliced tomato and red onion, chipotle mayo | 16.95

## **FROM THE GRILL**

**GRILLED NEW YORK STRIP** 12oz. center-cut Certified Angus Beef, served with grilled asparagus and oven-roasted rosemary red potatoes | 30.95

**GRILLED SALMON** Lemon Dill or Chipotle Agave style, served with grilled asparagus and our rice, roasted corn, poblano/red/green peppers and black bean medley | 24.95

**GRILLED PORK CHOP** 12oz. French-cut bone-in chop, served with grilled asparagus and oven-roasted rosemary red potatoes | 24.95

## **BURGERS**

(Our burgers are fresh, never frozen, **half-pound** Certified Angus Beef Steak Burgers)

**INFERNO** White cheddar cheese, pulled pork, chipotle-citrus BBQ sauce topped with two beer-battered onion rings | 15.95

**CUBANO** Swiss cheese, grilled ham, pulled pork, sliced pickles, yellow mustard | 15.95

**BELLA** Grilled portabella mushroom, our roasted peppers and red onion medley, red pepper pesto & shaved parmesan | 14.95

**BACON BLEU** Melted bleu cheese with chopped Applewood smoked bacon & caramelized onions, lettuce & tomato | 14.95

**SMOKY BEAR** Smoked Gouda cheese, Applewood-smoked bacon, lettuce, tomato & red onion | 14.95

**POPPER** PepperJack cheese, flash-fried jalapenos, cream cheese | 14.95

**BACON BOURBON SRIRACHA** White cheddar, Applewood-smoked bacon, grilled onions, bourbon Sriracha glaze | 14.95

**BURGER SPECIAL** Ask us – we'll tell you! | 14.95

\*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness

## **SANDWICHES**

**CAPRESE** Grilled chicken breast, fresh mozzarella, sliced Roma tomatoes, basil pesto and a balsamic glaze | 15.95

**BLACKENED MAHI-MAHI** With lettuce, tomato, onion and chipotle mayonnaise | 15.95

**TUG OF WAR** House-smoked pulled pork, chipotle-citrus BBQ sauce, cabbage slaw, smoked Gouda cheese | 15.95

**SOUTHWEST CHICKEN** Grilled chicken breast with PepperJack cheese, sliced avocado, fresh Pico de Gallo & chipotle mayonnaise | 15.95

**GREUBEN** (Grouper Reuben) Flash-fried and served on grilled marble rye bread with Swiss cheese, red cabbage slaw & Russian dressing | 15.95

**GARDEN VEGGIE** Grilled marinated portobella mushroom cap, topped with our roasted peppers and red onion medley, fresh mozzarella & basil pesto | 14.95

**PASTURE** Grilled pork ribeye, sautéed mushrooms & onions, lettuce, tomato, smoked Gouda, horseradish mayo | 15.95

**RIVER** Grilled salmon, lemon-dill aioli, lettuce, tomato & red onion | 15.95

**COOP** Grilled chicken breast, sautéed mushrooms & onions, spinach, fresh mozzarella & red pepper pesto | 15.95

\*Sandwiches and burgers served on your choice of a Brioche or Wheat bun with your choice sides

## **SIDES**

French fries / Sweet potato fries / Beer-battered onion rings / Red cabbage slaw / Small garden salad /

Roasted vegetable medley / Grilled Asparagus / Fresh fruit / Cottage cheese

## **DESSERTS**

**Have you ever tried Patricia's Desserts? Save room!**