

STARTERS

SOUPS Chicken Tortilla is our specialty. Ask your server about our other delicious rotating options | 4.95 Cup / 6.95 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, our house-made cheese sauce | 12.95

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

FILTHY MAC & CHEESE Our Dirty Mac blended with sliced jalapenos and our 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 and melted Cheddar/Jack cheese. Served with fresh Pico de Gallo, fresh guacamole and sour cream | 15.95

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

PINSA-CRUST FLATBREADS

MARGHERITA Roma tomatoes, roasted garlic, fresh basil, shaved parmesan, shredded mozzarella and provolone blend | 16.95

VEGGIE Roasted seasonal veggies, red pepper pesto, spinach, crumbled goat cheese, shredded mozzarella and provolone blend | 16.95

CARNIVORE House-smoked pulled pork, Applewood smoked bacon bits, pepperoni, fresh mozzarella and marinara sauce | 16.95

FREE RANGE Grilled chicken, caramelized onions, basil pesto and shredded white cheddar | 16.95

BBQ Pulled pork, red onion, shredded mozzarella and provolone cheese blend, chipotle-citrus BBQ sauce, cilantro | 16.95

CAPRESE Grilled chicken, basil pesto, Roma tomatoes, fresh mozzarella, balsamic glaze | 16.95

SALADS

NERO Romaine, oven-roasted grape tomatoes, grilled and chilled asparagus, shaved parmesan cheese and garlic croutons tossed in our creamy Nero dressing | 13.95

CHOPPED COBB Romaine, hard-boiled egg, Applewood-smoked bacon, red onion, diced tomato, crumbled bleu cheese, sliced avocado and garlic croutons. Choice of side dressing | 14.95

SPINACH Roasted grape tomatoes with black bean/roasted corn/vegetable medley. Served with our Chipotle dressing | 13.95

BERRY FRESH Spinach and romaine, strawberries, blueberries, crumbled goat cheese, slivered almonds, Craisins, Scholar's Inn granola and topped with red onions. Served with our house-made red wine vinaigrette | 14.95

***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, fresh Pico de Gallo and poblano crema. Served with our roasted corn, poblano/red/green/yellow 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, fresh Pico de Gallo and poblano crema. Served with our roasted corn, poblano/red/green/yellow 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, 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, our house-smoked pulled pork, sliced pickles, yellow mustard | 15.95

BELLA Grilled portabella mushroom, our roasted peppers and red onion medley, red pepper pesto and shaved parmesan | 15.95

BACON BLEU Melted bleu cheese with chopped Applewood smoked bacon and caramelized onions, lettuce and tomato | 15.95

SMOKY BEAR Smoked Gouda cheese, Applewood-smoked bacon, lettuce, tomato and red onion | 15.95

POPPER PepperJack cheese, flash-fried jalapenos, cream cheese | 15.95

BACON BOURBON SRIRACHA White cheddar, Applewood-smoked bacon, grilled onions, bourbon Sriracha glaze | 15.95

BURGER SPECIAL Ask us – we'll tell you! | 15.95

*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 | 16.95

GRILLED YELLOWFIN AHI TUNA Topped by a sweet Thai chili glaze, with lettuce, tomato and red onion | 16.95

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

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

GREUBEN (Grouper Reuben) Flash-fried and served on grilled marble rye bread with Swiss cheese, red cabbage slaw and Russian dressing | 16.95

GARDEN VEGGIE Grilled marinated portobella mushroom cap, topped with our roasted peppers and red onion medley, fresh mozzarella and basil pesto | 15.95

PASTURE Grilled pork ribeye, grilled mushrooms and onions, lettuce, tomato, smoked Gouda, horseradish mayo | 15.95

RIVER Grilled salmon, lemon-dill aioli, lettuce, tomato and red onion | 16.95

COOP Grilled chicken breast, grilled mushrooms and onions, spinach, fresh mozzarella and red pepper pesto | 15.95

*Sandwiches and burgers are served on your choice of a Brioche or Wheat bun with your choice side

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 one of Patricia's Desserts? Save room!