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 | *16.95*

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 | *16.95*

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 | *32.95*

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 | *26.95*

GRILLED PORK CHOP 12oz. French-cut bone-in chop, with grilled asparagus and oven-roasted rosemary red potatoes | *26.95*

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 | *16.95*

CUBANO Swiss cheese, grilled ham, our house-smoked pulled pork, sliced pickles, yellow mustard | *16.95*

BELLA Grilled portabella mushroom, our roasted peppers and red onion medley, red pepper pesto and shaved parmesan | *16.95*

BACON BLEU Melted bleu cheese with chopped Applewood smoked bacon and caramelized onions, lettuce and tomato | *16.95*

SMOKY BEAR Smoked Gouda cheese, Applewood-smoked bacon, lettuce, tomato and red onion | *16.95*

POPPER PepperJack cheese, flash-fried jalapenos, cream cheese | *16.95*

BACON BOURBON SRIRACHA White cheddar, Applewood-smoked bacon, grilled onions, bourbon Sriracha glaze | *16.95*

BURGER SPECIAL Ask us – we'll tell you! | *16.95*

*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 | *16.95*

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 of 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!