



SHARED PLATES

CHEF'S SELECTION CHEESE PLATE

Ask your server for today's current offerings. Served with toasted baguette slices, house made chutney, and marmalade.

18

Add prosciutto or pepperoni \$2

SPINACH & ARTICHOKE

Garnished with crispy fried onions and 8 mini breadsticks

14.50

CRAB & ARTICHOKE

Garnished with paprika, chives, and 8 mini breadsticks

14.50

BREADSTICKS

6 mini warm, seasoned homemade breadsticks with three dips of your choice

9

Original Tomato Sauce
Fire Roasted Peppers
Green Olive Pesto
Chunky Tomato Sauce
Mushroom Duxelles
Olive Oil
Basil Pesto
Honey Dijon
Alfredo
Roasted Garlic

BIG BEAR BUFFALO CHICKEN DIP

Garnished with celery and served with pizza crust wedges

14.50

ELIZABETHS' HUMMUS

Topped with olive oil and chickpeas, served with either veggies or pizza crust wedges

14.50

CRAB PRETZEL

Soft pretzel with crab & artichoke dip, mozzarella, parmesan, old bay

14.50

SALADS

Sizes MINI / REGULAR

HOMEMADE DRESSINGS

Balsamic Vinaigrette, Caesar, Southwestern Ranch, Raspberry Vinaigrette, Apple Cider Vinaigrette, Creamy Dijon, Blue Cheese, Oil & Vinegar

FIELD GREENS Field greens, sweet curried pecans 8 / 10

CAESAR Romaine, parmesan, homemade croutons, caesar dressing 8 / 10
Add roasted chicken, blackened chicken, or shrimp 9.50 / 12.25

FRUIT Field greens, marinated pear & apple, toasted walnut, bleu cheese, red onion, balsamic vinaigrette 11.50 / 16.25

SPINACH Spinach, red onion, mandarin oranges, hard boiled egg, bacon, bleu cheese, toasted walnut, apple cider vinaigrette 11.50 / 16.25

GREENVILLE C.O.B.B. Field greens, roasted chicken, bacon, bleu cheese, red onion, black olive, grape tomato, balsamic vinaigrette 11.50 / 16.25

CRAB CAKE SALAD Field greens, horseradish cream, spicy soy vinaigrette 11.50 / 16.25

CURRIED CHICKEN Romaine, chicken salad with red and green grapes, apple, toasted pecan, scallion, grape tomato 11.50 / 16.25

SOUTHWESTERN Field greens, blackened chicken, black olives, grape tomato, red onion, jalapeño, fire-roasted pepper, cheddar, ranch dressing 11.50 / 16.25

LAND & SEA Field greens, seasoned beef filet, shrimp, grape tomato, fresh mozzarella, balsamic vinaigrette 11.50 / 16.25

SEAFOOD Field greens, shrimp, lump crab, grape tomato, artichoke, bacon, creamy dijon dressing 11.50 / 16.25

GREEK Field greens, feta, sweet onion, kalamata olive, grape tomato, balsamic vinaigrette 11.50 / 16.25

ANTIPASTO Field greens, prosciutto, green olive, fire-roasted pepper, artichoke, grape tomato, parmesan, oil & vinegar 11.50 / 16.25

*20% Gratuity added for parties of 7 or more
* No separate checks

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

PIZZA

Sizes MINI / REGULAR

BARRETT BROWNING Original or chunky tomato sauce, mozzarella 9 / 12.25 *Irony Pinot Noir*

MCGOVERN Original tomato sauce, mozzarella, hand cut pepperoni 11 / 16.25 *Vina Zaco Tempranillo*

BOOP Chopped tomatoes or chunky tomato sauce, fresh mozzarella, basil, balsamic vinaigrette 11/ 16.25 *La Crema Pinot Noir*

CLAIBORNE Basil pesto, fresh mozzarella, chopped tomato 11 / 16.25 *La Crema Pinot Noir*

QUEEN Creamy mushroom duxelles, roasted chicken, parmesan, chives 11 / 16.25 *Voga Pinot Grigio*

ARDEN Original tomato sauce, rosemary onion saute, broccoli, sun-dried tomato, roasted mushroom, mozzarella, parmesan 13.50 / 19.25 *Cakebread Chardonnay*

TAYLOR Rosemary onion saute, sun-dried tomato, black olive, goat cheese, parmesan, basil 13.50 / 19.25 *Graffigna Malbec*

SAINT Creamy lump crab & artichoke, parmesan, paprika, chives 13.50 / 19.25 *J Lohr Chardonnay*

CRUST White, Honey-Wheat, Gluten free*, Vegan* *upcharge

MONTGOMERY Original tomato sauce, mozzarella, country sausage, hand-cut pepperoni, fire-roasted pepper, rosemary onion saute 13.50 / 19.25 *Elizabeth Spencer Cabernet*

DAVIS Spicy blackened chicken, bacon, fire-roasted pepper, cheddar, provolone, honey-dijon sauce 13.50 / 19.25 *14 Hands Merlot*

SHUE Barbequed chicken, mozzarella, fontina, scallion 11 / 16.25 *Natura Rose*

HUTTON Mozzarella, fontina, prosciutto, fire-roasted pepper, artichoke 13.50 / 19.25 *La Crema Chardonnay*

HASSELBECK Original tomato sauce, mozzarella, provolone, parmesan, meatballs 13.50 / 19.25 *Cetamura Chianti*

SHANNON Fig jam, bleu cheese, prosciutto, scallion 13.50 / 19.25 *La Crema Chardonnay*

WHITE Creamy alfredo, mozzarella, fontina, sauteed spinach, artichoke, chopped tomato 13.50 / 19.25 *Acrobat Pinot Gris*

JACKSON Creamy spinach & artichoke, mushroom, fontina, crispy onion 13.50 / 19.25 *Ferrari Carano Fume Blanc*

Create Your Own!

CRUST White, Honey-Wheat, Gluten free*, Vegan* *upcharge

SIZES Mini 7" / Regular 12"

3 Items or less - Pizza 11 / 16.25 - Salad 9.50 / 12.25

4 Items or more - Pizza 13.50 / 19.25 - Salad 11.50 / 16.25

SAUCE

Original Tomato Sauce
Chunky Tomato Sauce
Mushroom Duxelles Sauce
Pesto Sauce
Green Olive Pesto
Roasted Garlic
Alfredo

CHEESE

Mozzarella
Fresh Mozzarella, sliced
Smoked Gouda
Parmesan (Parmigiano-Reggiano)
Ricotta
Vegan Mozzarella
Vegan Cheddar
Vegan Provolone
Aged Provolone
Bleu Cheese
Cheddar
Feta
Fontina
Goat Cheese
Locatelli Romano
Gruyere

VEGETABLES

Green Peppers
Jalapeño Peppers
Pineapple
Roasted Mushrooms
Rosemary Onion Saute'
Sun-Dried Tomatoes
Sweet Onions
Red Onions
Artichoke Hearts
Black Olives
Broccoli
Capers
Chopped Tomatoes
Kalamata olives
Eggplant Saute'
Fire-Roasted Peppers
Spinach Saute'

MEATS

Lump Crab Meat
Ham
Pepperoni
Prosciutto
Shrimp
Spicy Italian Sausage
Meatballs
Pine Nuts
Chopped Egg
Anchovies
Bacon
BBQ Chicken
Beef Filet Strips, seasoned and roasted
Roasted Chicken
Blackened Chicken
Country Sausage

HERBS - Basil, Chives, Olive Oil, Oregano, Hot Pepper Flakes, Rosemary, Fresh Garlic, Scallions, Parsley, Thyme

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