

## Tid Bits

- Jalapeno Cornbread Bites** 4.95  
House-made jalapeno cornbread served with honey butter
- Collard Green Wontons** 6.95  
House-made collard greens, cream cheese, parmesan cheese all tied together, fried, and finished with a honey Sriracha glaze
- Farle Street Nachos** 8.95  
Corn tortilla chips smothered in queso and shredded cheeses topped with black beans, pulled pork, sautéed red onions, peppers, and our house-made BBQ sauce sided with pico de gallo and sour cream.
- Pimento Cheese Fritters** 6.95  
Blend of cream cheese, Split Creek Farms goat cheese, and cheddar rolled in Panko bread crumbs for a perfect golden brown finish, drizzled with honey
- Fried Green Tomato Tower** 9.95  
Golden fried green tomatoes stacked in layers with roasted red tomatoes, Split Creek Farms goat cheese spread and topped with house-made tomato basil coulis
- Fried Pickles** 6.95  
Golden fried pickle spears served with a blue cheese dill dipping sauce
- Deviled Eggs 3 Ways** 5.95  
A rotating variation of chef's choice blends sure to please all palates.

## Greenery

- House Salad** 3.95  
Mixed greens, carrots, tomatoes, bacon, and mixed cheese
- Caesar Salad** 3.95  
Crisp chopped romaine, garlic butter croutons, and fresh parmesan cheese tossed in our house-made Caesar dressing  
*Make either a large for \$3 – Add Chicken \$4 or Shrimp \$6*
- Brussel Sprouts Salad** 11.95  
Mixed field greens, roasted brussel sprouts tossed in our honey mustard vinaigrette, finished with boneless fried chicken, poached pears, parmesan cheese and crumbled bacon.
- Spinach Salad** 9.95  
Spinach, golden raisins, cashews and bacon tossed in our apple cider vinaigrette and finished off with Granny Smith apples and Split Creek Farms goat cheese  
*Add Chicken \$4 or Shrimp \$6*
- Black and Blue\*** 11.95  
Mixed field greens, tomatoes, red onions, and candied pecans tossed in a blue cheese balsamic vinaigrette topped with blue cheese crumbles, onion straws, and filet mignon tips
- Strawberries 'N' Cream** 10.95  
Mixed field greens, red onions, fresh cut strawberries and Split Creek Farms goat cheese drizzled with our honey mustard vinaigrette, topped with chopped fried chicken.

**SOUPS** – “Ya buy a hat like this I bet you get a free bowl of soup, huh....Oh...it looks good on you though...” R.D.

- “On the Green” Tomato** 5.95  
Green tomatoes, bacon, garlic, and cheddar cheese in a creamy blend
- Par Five Veggie** 5.95  
Spinach, kale, potatoes, mushrooms and carrots in a light seasoned broth

## Dressings

Ranch, Honey Mustard, Creamy Poppy Seed, Blue Cheese, Balsamic Vinaigrette, Thousand Island, Caesar, Apple Cider Vinaigrette, Honey Mustard Herb Vinaigrette, Blue Cheese Balsamic Vinaigrette

## “Knee High to a Grasshopper”

Served with one side item

\$4.75

**Kid's Grilled Cheese**

**Kid's Chicken Tenders**

**Kid's Burger**

**Kid's Fried Shrimp**

## Between the Grains

(Comes with choice of one side item except Pittsburger)

<b><i>Pulled Pork Sandwich</i></b>	8.95
Hickory smoked Boston butt slow cooked and piled high on a toasted bun topped with red cabbage slaw and house-made BBQ Sauce on a brioche roll	
<b><i>Grilled Chicken Melt</i></b>	9.95
Olive oil, garlic and thyme marinated chicken breast topped with bacon, fontina cheese, honey mustard and Granny Smith apples on a grilled ciabatta bun	
<b><i>Farle Street Burger*</i></b>	9.95
½ pound burger topped with bacon, fontina cheese, onion straws, lettuce, tomato and mayo on a brioche roll	
<b><i>Meatloaf Sandwich</i></b>	10.95
Our award-winning house-made meatloaf topped with pepper jack cheese and house-made tomato basil sauce served on a toasted multigrain ciabatta bun	
<b><i>Blackened Mahi Sandwich</i></b>	9.95
Grilled blackened Mahi-mahi with mixed field greens, cilantro, tomato and house-made cilantro/lime aioli on a ciabatta bun	
<b><i>Pittsburger*</i></b>	10.95
Filet mignon tips, sautéed mushrooms and onions with fontina cheese, house-made slaw and fresh cut fries piled high on a hoagie bun	

## Chow Downs

<b><i>Blackened Mahi Shrimp and Grits</i></b>	16.95
House-made three cheese grits topped with a Cajun shrimp remoulade, blackened shrimp, blackened Mahi-mahi, fresh tomatoes and scallions	
<b><i>Chicken Fried Chicken</i></b>	13.95
Golden fried boneless chicken breast over Split Creek Farms goat cheese mashed red potatoes and gravy, served with southern style green beans	
<b><i>Chicken 'N' Waffles</i></b>	12.95
Belgium waffles with golden fried chicken finished with maple syrup and fresh strawberries	
<b><i>Lemon Herb Salmon</i></b>	19.95
Grilled Atlantic Salmon over parmesan and asparagus orzo, topped with a lemon herb compound butter and wilted spinach	
<b><i>Chicken Pot Pie</i></b>	13.95
Hearty just likes grandma's! Pulled roasted chicken in a creamy blend of mixed vegetables Served with one side of your choice	
<b><i>Pan Fried Potato Encrusted Trout</i></b>	20.95
Potato encrusted local Rainbow Trout over mashed cauliflower and served with roasted brussel sprouts and toasted almonds and finished with a white wine sauce	
<b><i>Braised Beef Short Rib</i></b>	20.95
100% grass-fed Walker Century Farms beef short ribs are slow cooked in a red wine, sherry and Portabella sauce over S.C.F. goat cheese mashed potatoes, and collard greens	
<b><i>Filet Mignon*</i></b>	23.95
8 oz grass fed Angus filet mignon chargrilled with Brabant potatoes and asparagus	
Add on options:	
Oscar Style- Lump crab and Béarnaise sauce	3.95
New Orleans Style- Creole Cream Sauce with blackened shrimp	3.95
Blue Cheese Encrusted	2.95
<b><i>Meatloaf Extraordinaire</i></b>	13.95
This award-winning dish features house-made meatloaf topped with Split Creek Farms goat cheese red potato cakes, house-made tomato basil coulis and goat cheese crumbles	
<b><i>Spinach and Goat Cheese Stuffed Chicken</i></b>	18.95
Split Creek Farms goat cheese and spinach stuffed boneless chicken over rice topped with a white wine lemon thyme sauce and served with French green beans	
<b><i>Bone-In Pork Loin</i></b>	21.95
This mammoth is a 3" cut of pork with a Grand Marnier molasses balsamic glaze with Split Creek Farms goat cheese mashed potatoes, sweet potato shoe strings, and roasted Brussel sprouts	

**\*Consumer Advisory-** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions