

SMALL PLATES

Jumbo Shrimp \$8.5 (Grilled, Fried, or Beer BBQ)

Served with Cajun Remoulade Sauce

Spinach and Artichoke Dip \$7.5

Served with Tortilla Crisps (Flour or Gluten Free Corn)

Eggrolls (Smoked Chicken & Black Bean) \$7.5

Served with Chipotle Ranch Dressing

Potato Skins \$7.5

Made fresh in House with Applewood Smoked Bacon, Shredded Cheese & Scallions, Drizzled with Sour Cream

Daily Gourmet Flatbread \$8

Jumbo Stuffed Pull Apart Pretzel \$7

Stuffed with Jalapeño Cheese & Served with Spicy Dijon Mustard

Railwalk Nachos \$9

Topped with Morgan Ridge Chili, Queso, Lettuce, Black Bean Pico de Gallo, Sour Cream & Cilantro

Rangoons \$8

Six House Made Crab, Lobster & Ricotta in Wonton Wrap served with Merlot Thai Chili Sauce

Fried Pickles \$6

Served with Spicy Dijon Mustard

SALADS

Southwestern Chicken Salad \$13

Grilled or Fried, Spring Mix & Crispy Romaine topped with Black Bean Pico de Gallo, Cucumber, Served with House Made Tortilla Strips & Chipotle Southwest Ranch Dressing

Garden Salad \$8

Spring Mix & Crispy Romaine, Cucumber, Red Onions, Carrots, Diced Tomato

ADD TO ANY SALAD:

Chicken \$5 (Grilled or Fried)

Shrimp \$6 (Grilled or Fried)

Steak \$8

Extra Pico de Gallo \$2

Dressings: Ranch, Chipotle Ranch, Low-fat Italian, Raspberry Vinaigrette, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette, Caesar, Thousand Island

Baby Iceberg Wedge \$10

Applewood Smoked Bacon Crumbles, Red Onions, Cucumber, Tomato, Bleu Cheese Crumbles, Balsamic Reduction

Caesar Salad \$8

Crisp Romaine Lettuce, tossed with Caesar dressing, Parmesan cheese & House Made Croutons

Spinach Salad \$9

Fresh Spinach, Red Onion, Craisins, Walnuts, Orange Segments

Burger Bowl \$12

Garden Salad topped with Beer Mash Fed Burger

WRAPS

Chicken Caesar Wrap \$9

Buffalo Chicken Wrap \$9

Veggie Wrap \$9

All wraps accompanied by side of housemade broccoli slaw

BOWLS

Morgan Ridge's Award Winning Chili \$6.5

Soup of the Day \$8

Tommy's Turkey Gumbo \$8

BEER MASH FED BURGERS

***Bacon Cheddar Burger \$13**

***Mushroom Swiss Burger \$13**

***Daily Gourmet Burger \$13**

***Pattymelt** (Grilled Onions & Swiss on Rye) **\$12**

***Daychanger** (Sliced Pickles, Mayo, American Cheese, Bacon, Fried Egg on Texas Toast) **\$13**

***Build Your Own Burger** (Toppings \$1 each—Slaw, Chili, Bacon, Cheese, Jalapenos) **\$11**

GLUTEN FREE BUN AVAILABLE FOR ADDITIONAL \$2

(ALL BURGERS ARE COOKED TO MEDIUM UNLESS OTHERWISE REQUESTED)

All Burgers, Sandwiches & Tacos include choice of one side

Shrimp Burger \$11

House Made Patty, made with Panko Breadcrumbs, & topped with Shredded Lettuce, Tomato & Remoulade

Grouper Tacos \$12.5

Three Mini Tacos with Broccoli Slaw, Black Bean Pico de Gallo (Available gluten free with corn tortillas)

Chicken Sandwich \$11

Grilled or Fried with Lettuce, Tomato, Onion, Mayonnaise

Chicken Tender Basket \$10

Hand Battered Tenders & Fries—Choice of Sauce

ENTREES

Following items served with choice of 2 sides:

Mardi Gras Chicken \$12.5

Grilled Breast of Chicken topped with Cheddar & Monterey Jack Cheese Blend, Bacon & Morgan Ridge Vineyards Syrah BBQ Sauce

Baby Back Ribs \$13

Grilled Baby Back Ribs Tossed in our Signature Morgan Ridge Vineyards Syrah BBQ Sauce

Beer Mash Fed Beef Meatloaf \$14

Following items served with a side salad:

Southern Style Shrimp 'n Grits with Andouille Sausage, Peppers & Onions \$15

Grilled Chicken over Penne Pasta Alfredo w/ Mushrooms & Onions \$14

Cajun Shrimp Pasta \$15

SIDES \$3

Broccoli Slaw

Shoe String Fries

Waffle Cut Sweet Potato Fries

Onion Rings

Creamed Spinach

Brussel Sprouts (Sautéed with a Molasses Beer Reduction)

SideWinder Fries

Fried Okra

Seasonal Vegetables

Loaded Baked Potato

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness