



STARTERS

CHICKEN WINGS

BONE-IN (\$10), BONELESS (\$7)

One pound of fried wings, tossed in choice of sauce: Traditional buffalo, Parmesan garlic, BBQ or teriyaki.

PRETZELS + BEER

\$6

Flash-fried pretzels with beer cheese dipping sauce.

ONION RINGS

\$5

Beer battered Vidalia onion rings with BBQ ranch sauce.

BACON + EGGS

\$5

Deviled eggs with Peppadew peppers and maple glazed bacon pieces.

BREADED GOAT CHEESE

\$6

Creamy goat cheese, breaded and flash-fried, served with marinara and pita bread.

BRUSSEL SPROUTS

\$7

Flash-fried brussel sprouts, topped with peppers and fried onion straws.

HUMMUS PLATE

\$9

Roasted garlic hummus, warm pita bread, sliced cucumber, tomato, feta cheese, Kalamata olives and oil.

FRIED PICKLES

\$7

Breaded dill pickles, served with BBQ ranch dipping sauce.

SLIDERS

\$6

Three sliders. Choose from roast beef, burger or pulled pork.

TOASTED RAVIOLI

\$7

Ten deep-fried beef toasted ravioli, served with house-made marinara.

SOUPS + SALADS

TOMATO BISQUE

CUP (\$5), BOWL (\$7)

Served with grilled cheese wedge.

SOUP OF THE DAY

CUP (\$5), BOWL (\$7)

SOUP AND SALAD

\$8

Tomato bisque or soup of the day with house salad.

HOUSE SALAD

\$4

BLT SALAD

\$7

Mixed greens, bacon, tomato, hard-boiled egg, blue cheese and choice of house-made dressing.

CAESAR SALAD

\$5

ADD CHICKEN (\$3) OR SHRIMP (\$4)
Romaine, house-made Caesar dressing, tomato and croutons.

CHOPPED COBB SALAD

\$9

Mixed greens with chicken, bacon, tomato, blue cheese, egg, avocado and house-made dressing.

SWEET SHRIMP SALAD

\$9

Arugula tossed in sweet basil vinaigrette, topped with corn salsa, grape tomatoes, Parmesan cheese and sautéed shrimp.

STEAK SALAD

\$10

Arugula tossed in sweet basil vinaigrette, steak slices, deep-fried potato wedges, tomatoes, blue cheese and fried onion straws.

SANDWICHES + BURGERS

SANDWICHES AND BURGERS ARE SERVED WITH CHOICE OF HOUSE-MADE CHIPS, SLAW OR FRIES. SUBSTITUTE FOR PARMESAN FRIES (\$1), SWEET POTATO FRIES (\$2) OR ONION RINGS (\$2).

LASCELLES' PHILLY

\$10

A traditional philly sandwich (steak or chicken) with beer cheese.

FRENCH DIP

\$10

Tender, house-made roast beef, served on a garlic cheese hoagie.

FRIED COD

\$10

Fresh fried cod, served on a hoagie.

SHRIMP PO-BOY

\$10

Breaded and fried Cajun shrimp, rémoulade sauce, lettuce and tomato slices.

BUFFALO CHICKEN

\$10

Grilled or breaded chicken, tossed in buffalo sauce with melted blue cheese.

CHICKEN CLUB

\$10

Grilled or fried chicken breast, bacon, Swiss cheese, lettuce, tomato and mayo.

PULLED PORK

\$9

Smoked pork with BBQ sauce, cheddar cheese, cole slaw and an onion ring on a bun.

VEGGIE BURGER

\$9

Grilled and served with Swiss cheese.

MEMPHIS BURGER

\$12

Seared double beef patties, pulled pork, cheddar, BBQ sauce, cole slaw and an onion ring.

FARMHOUSE BURGER

\$10

Seared double beef patties, bacon, fried egg and American cheese.

ALL-AMERICAN BURGER

SINGLE (\$8) OR DOUBLE (\$10)

Seared single or double beef patties and American or Swiss cheese.

ENTREES

FISH + CHIPS

\$13

Beer-battered cod with chips or fries, served with cole slaw.

SEAFOOD TACOS

\$9

Three soft-shell tacos filled with choice of pan-seared salmon or sautéed shrimp, served with wild rice, corn relish, pico de gallo, rémoulade, sour cream, salsa and guacamole.

PAN-SEARED SALMON

\$18

Pan-seared with herb butter, served with wild rice and veggies.

STEAK OF THE DAY

MARKET PRICE

Steaks hand-cut daily. Check with your server for details.

SMOTHERED CHICKEN

\$13

Blackened chicken breast with melted mozzarella cheese and sautéed onions, peppers and mushrooms, served with wild rice and veggies.

CHICKEN MAC + CHEESE

\$10

Fresh breaded chicken on top of our classic four-cheese mac and cheese.

SHRIMP + GRITS

\$14

New Orleans-style creamy grits, Creole BBQ sauce, and black bean corn salsa.

ADD-ONS

BACON	\$2
EXTRA CHEESE	\$1
SAUTÉED MUSHROOMS	50¢
SAUTÉED ONIONS	50¢
SAUTÉED PEPPERS	50¢

SIDES

SEASONAL VEGGIE	\$3
BAKED POTATO	\$3
MASHED POTATO	\$3
COLE SLAW	\$2
FRIES	\$3
SIDE HOUSE SALAD	\$3
<i>(with entrée or sandwich)</i>	

DESSERTS

CRÈME BRÛLÉE
DESSERT OF THE DAY
<i>Check with your server for details.</i>