

# 2026 SUMMER DINING MENU

## Small Plates

### CHICKEN WINGS [10] \$18.00

Jumbo Wings Fried Crisp and Served with Celery, Carrots, Blue Cheese Dressing, and your choice of Thai Chili, Parmesan, or Classic Buffalo Sauce

### TRUFFLED DEVEILED EGGS W/BACON JAM [5] \$14.00

Creamy Whipped Yolks with Truffle Oil, Topped with Savory Bacon-Onion Jam and Truffle Aioli

### TEMPURA FRIED BRUSSELS SPROUTS - V \$14.00

Tender Brussels Sprouts Fried in a Light Tempura Crust, Served with Sweet Thai Chili Sauce for Dipping

### SPINACH ARTICHOKE DIP - V \$12.00

Warm, Creamy Spinach, Artichoke and Parmesan Sip, Served with Garlic Crostini and Fresh Garden Vegetables

### CRAB CAKE \$22.00

Jumbo Lump Crab Gently Folded with Peppers and Onions, Pan-Seared and Served with Bright Lemon-Caper Remoulade

### MARGHERITA FLATBREAD - V \$14.00

Warm Grilled Flatbread with Ripe Tomato, Fresh Mozzarella, Garlic Pesto, and a Sweet Balsamic Glaze

### SHRIMP COCKTAIL - [5] GF \$15.00

Chilled Poached Shrimp Served with Zesty Cocktail Sauce, Cucumber, Grape Tomatoes, and Fresh Lemon

### STEAMED CLAMS \$18.00

A Dozen Tender Clams Steamed in a Vegetable Broth with Tomato, Garlic, Lemon, and Butter, with Garlic Toast for Soaking up Every Bite

## Salads

### HOUSE SALAD - GF,V \$10.00

Fresh Spring Greens with Grape Tomatoes, Cucumbers, and Carrots. Enjoy with Blue Cheese, Ranch, or Balsamic Vinaigrette.

### CAESAR SALAD - V \$14.00

Chopped Romaine Tossed With Caesar Dressing, Crostini Croutons, Roasted Peppers, Grape Tomatoes, Anchovies, and Parmesan

### FRESH MOZZARELLA CAPRESE SALAD - GF, V \$16.00

Fresh Greens With Creamy Mozzarella, Heirloom Tomatoes, Fresh Basil Pesto, Extra-Virgin Olive Oil, And Balsamic Reduction

### BLACKENED STEAK AND BLUE CHEESE SALAD - GF,V \$18.00

Fresh Greens Topped With Warm Blackened Cajun Steak, Blue Cheese Dressing, Red Onion, Grape Tomatoes, Cucumbers, Roasted Red Peppers, And Blue Cheese Crumbles

### SIDE CAESAR SALAD - V \$10.00

Crisp Romaine With Caesar Dressing, Croutons, And Parmesan

### SPINACH SALAD W/ ROASTED BEET, AVOCADO, \$16.00

### STRAWBERRY AND GOAT CHEESE - GF, V

Baby spinach with roasted beets, avocado, strawberries, goat cheese, pecans, grape tomatoes, cucumbers, and balsamic vinaigrette

Add Grilled Chicken Breast 6, Steak 10, Shrimp 10, Salmon 10

"The consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

# Hand Helds

## PULLED PORK SANDWICH \$16.00

Slow-Cooked Barbecue Pulled Pork Topped with Cool Cole Slaw and Crispy Onions on a Brioche Roll, Served with Potato Chips

## BOND BURGER \$18.00

An 8 Oz Steak Burger Layered With Smoky Bacon Jam, Melted Cheddar, And Crisp Onions, Finished With House-Made Chips

## THE BOND SMOKE STACK \$20.00

Grilled 8 Oz Burger Crowned With Tender BBQ Pulled Pork, Cheddar And Gouda, Crispy Onions, And Carolina BBQ Sauce On A Brioche Roll, Served With Potato Chips

## CAPRESE GRILLED CHICKEN SANDWICH \$18.00

Grilled Chicken With Fresh Mozzarella, Sun-Dried Tomato, Basil Pesto, Tender Greens, and Sliced Tomato on a Baguette Roll, Served With Potato Chips

## CRAB CAKE SANDWICH \$24.00

Jumbo Lump Crab Cake With Lemon-Caper Remoulade, Tender Greens, and Ripe Tomato on a Buttery Brioche Roll, Served With House-Made Chips

## FARMERS BEAN BURGER -V \$16.00

A Hearty Southwest Black And Northern Bean Patty With Lettuce, Tomato, Onion, And Bright Chili-Lime Ketchup, Served With Potato Chips

– Add Gluten Free Bun For \$3 –

# Entrées

## BBQ PORK MAC AND CHEESE \$18.00

Cavatappi Pasta Tossed With Slow-Braised Pulled Pork, Cheddar, And Smoked Gouda, Topped With Crispy Onions And A Sweet Carolina BBQ Drizzle

## FAROE ISLAND SALMON - GF \$34.00

Pan-Seared Faroe Island Salmon with a Honey, Lemon, and Garlic Glaze, Served with Ivory White Rice and Chef's Vegetable

## CHICKEN MARSALA \$28.00

Pan-Seared Chicken Breast in a Rich Mushroom Marsala Sauce Over Fettuccine

## VEGAN EMPEROR'S RICE - GF, VG \$26.00

A Hearty Organic Purple Rice and Quinoa Blend with Spinach, Heirloom Grape Tomatoes, Olive Oil, and White Wine

## CHICKEN OR PORK RICE BOWL \$26.00

Seasoned Rice Layered With Black Beans, Corn, Pico De Gallo, Cheddar Cheese, And Your Choice Of Braised Chicken Or Pork Carnitas, Finished With Chipotle Aioli

## CRAB CAKE DINNER \$36.00

Pan-Seared Jumbo Lump Crab Cake with Lemon Remoulade, Ivory White Rice, and Chef's Vegetable

## FISH AND CHIPS \$22.00

Beer-Battered Haddock Served With Golden Fries, Coleslaw, And Tartar Sauce

## SESAME CRUSTED SEARED TUNA - GF \$34.00

Yellowfin Tuna With A Sesame Crust, Pan-Seared And Served With Wasabi Sauce, Ivory White Rice, And Chef's Vegetable

## TUSCAN SHRIMP AND PASTA \$28.00

Shrimp And Fettuccine Tossed With Artichokes, Sun-Dried Tomatoes, Spinach And A Cozy Tuscan-Style Sauce

## GRILLED NY STRIP STEAK - GF \$44.00

Grilled 12 Oz. NY Strip Finished With Caramelized Onion Demi-Glace, Served With Mashed Potatoes And Vegetables

Add Garlic Butter Shrimp For \$8

## GRILLED ANGUS FLAT IRON STEAK - GF \$30.00

Grilled 8 Oz. Flat Iron With Chimichurri Sauce, Crispy Onions, Mashed Potatoes, And Chef's Vegetable

## STEAK FRITES \$28.00

Sliced grilled flat iron steak finished with herb butter, served with Parmesan truffle fries and truffle aioli

# Sides

## FRIES/TRUFFLE/SWEET POTATO \$6 / \$8 / \$8.00

## MASHED POTATO \$6.00

## CHEF'S VEGETABLES \$5.00

## MAC & CHEESE \$6.00

"The consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."