

SATURDAY LUNCH

BREAKFAST Served 11am-2pm

Belgian Waffle	8.50
Crispy Light Waffle; Choice of Applewood Smoked Bacon or Fruit	
Hot Chicken and Waffle	13.50
Hand-breaded Spicy Chicken Breast, Drizzled with Chili-infused Honey Syrup	
Steak and Biscuits	14.00
Angus Filet with Roasted Potato Hash and Scrambled Eggs	
Huevos Rancheros Wrap	13.50
Scrambled Eggs, Vegetables, Cheddar and Fontina Cheese, Tomatillo Salsa Topped with Pico, Avocado, and Sour Cream. Side of Stewed Black Beans and Potato Hash	
Shrimp and Grits	18.00
Creamy Asiago Cheese Grits Topped with Jumbo Shrimp and Tasso Gravy	
Square Scrambler	12.50
Two Eggs Any Way with Biscuits, Potato Hash, Ham, or Fruit	

APPETIZERS

*Fried Artichoke Hearts	12.00
Served with Buttermilk Garlic Dipping Sauce	
Hummus Duo	10.00
Traditional Chick Pea Hummus and Zesty Black Bean Hummus Served with Lavash Bread	
*Hot Spinach & Artichoke Dip	13.00
A Savory Blend of Artichoke Hearts, Spinach, Garlic, and Two Cheeses; Served with Fresh Baked Crostini	
Calamari	12.00
Hand Breaded and Fried to Perfection; Served with Chile Infused Marinara	
*Fried Green Tomatoes	11.00
Hand Floured and Fried Just to the Right Crispness, Layered with Goat Cheese, Roasted Red Peppers, Basil and Tabasco Remoulade	
Wood Oven Shrimp	13.00
Jumbo Shrimp in a Spicy Sauce Made with Fresh Herbs, Garlic, Butter, and Creole Seasonings; Served with French Bread	

SOUP & SALADS

Fresh Daily Soup	6.00
*House Salad	6.25
Chopped Lettuce with Fresh Mozzarella, Red Onion, and Tear Drop Sweet Peppadew Peppers, with Your Choice of Dressing	
*House Caesar	6.25
Romaine Lettuce Tossed with Sun Dried Tomatoes, Parmesan Cheese, Croutons, and Homemade Caesar Dressing: Add Anchovy Filets 1.00, Add Grilled Chicken 7.00, Add Portabella Mushrooms 6.00, Add Grilled Salmon 9.00	
Emerald Steak Salad	16.00
House Chef Blend Lettuce and Emerald Kale, Mango, Avocado, Grape Tomatoes, and Prime Beef; Tossed in Asian Vinaigrette	
Southwest Grilled Chicken Salad	14.50
Romaine Lettuce, Ancho Spiced Grilled Chicken, Avocado, Tomatoes, Red Peppers, Black Beans, Cotija Cheese and Jalapeno Ranch Dressing	
Fried Chicken Salad	14.50
Romaine Lettuce, Fried Chicken Tenders, Tomatoes, Bacon, and Chopped Egg; Served with Honey Mustard Dressing	
Seared Tuna Salad	16.00
Sushi Grade Tuna (Seared Rare) over Soy Mustard Dressing with House Chef Blend Lettuce: Tossed in Sesame Ginger Vinaigrette; Served with Red Peppers, Pickled Ginger, and Wasabi	
*Gorgonzola Pear Salad	14.00
Gorgonzola Cheese, Sliced Pear, Sun Dried Cranberries, and Spice Crusted Walnuts; Served over House Chef Blend Lettuce; Tossed in Raspberry Vinaigrette	

ENTRÉES Side Salads or Soups: 3.00

Wood Oven Planked Salmon	16.00
North Atlantic Salmon Marinated in a Soy-Pineapple Glaze and Roasted on a Cedar Plank; Served with Roasted Asparagus	
Baked Lasagna Bolognese	15.00
Tender Pasta Layered with Bolognese Sauce, Porcini Mushrooms, Fresh Herbs, and Two Cheeses	
Eggplant Manicotti	15.00
Fried Eggplant Filled and Rolled with Ricotta Mozzarella Garlic and Parmesan, Then Baked and Served Over Capellini Pasta	
Chicken and Sausage Rigatoni	15.00
Italian Sausage and Chicken with Red and Green Peppers, Tossed in a Red Wine Marinara Sauce Over Rigatoni Pasta	
*Black Bean & Goat Cheese Tamale	14.00
Black Beans, Roasted Vegetables, and Mozzarella, Encrusted in Masa Dough, Baked in a Plantain Leaf; Served with Pico De Gallo, Sour Cream, and Goat Cheese. Served with Elote	

WOOD-FIRED OVEN PIZZAS Side Salads or Soups 3.00

Germantown Purist	13.00
BBQ Chicken, Shaved Red Onions, Smoked and Whole Milk Mozzarella	
*California	13.00
Chèvre Cheese, Mozzarella, Sun Dried Tomatoes, Fresh Basil, and Pine Nuts on an Olive Oil Crust	
Palermo	14.00
Sweet Italian Sausage, Pepperoni, Portabella Mushrooms, Pizza Sauce, and Whole Milk Mozzarella	
Pollo Diablo	14.00
Mesquite Smoked Chicken Breast, Poblanos, Pepper Jack, Whole Milk Mozzarella, and Fresh Cilantro; Topped with Spicy Diablo Sauce	
*Mediterranean	13.00
Pesto, Spinach, Artichokes, Tomatoes, Kalamata Olives, and Feta, with Pizza Sauce and Whole Milk Mozzarella	
Philly Cheese Steak	16.00
Shaved Angus Steak, Mushrooms, Sautéed Onions, Red and Green Peppers, and Provolone and Mozzarella Cheese	
Buffalo Chicken	13.00
Marinated Chicken with Mozzarella Cheese, Celery, Crumbled Gorgonzola, Buffalo Sauce, and Jalapeno Ranch Dressing	
Chorizo Camaron Pizza	15.00
Mexican Chorizo Sausage and Gulf Shrimp, Poblano Peppers, Tomatoes, Pepper Jack and Mozzarella with Jalapeno Ranch Drizzle	

SANDWICHES

Choice of Fresh Fruit, Pasta Salad, Fries.	
Garlic Parmesan Fries 2.00. Side Salads or Soups 3.00	
Blackened Fish Sandwich	13.00
Fish Filet Dusted in Cajun Spices and Blackened; Served on a Fresh Baked Hoagie with Shredded Lettuce, Tomato, and Remoulade	
BoscOs Burger	13.00
Fresh Ground Creekstone Farms Angus Brisket and Chuck Blend Served with Tomato, Onion, Pickle, and Lettuce; Served on a Homemade Brioche Bun with your Choice of Cheese	
Grilled Chicken Breast	13.00
Soy and Pineapple Marinated Chicken Breast Grilled and Topped with Fontina Cheese, Tomatoes, Lettuce, and Basil Mayonnaise	
*Vegetable Burger	12.50
Handmade Black Bean, Pearl Barley Vegetable Patty, Served with Spinach, Roasted Red Pepper, Onion, and Fontina Cheese on a Homemade Brioche Bun with Avocado Mayo.	
Angus Steak Sandwich	16.00
Hand-Cut 10oz Ribeye Char-Grilled with Tabasco Onions, Sourdough, and Green Onion Remoulade	
Pastrami Rubeen Sandwich	13.00
Shaved Pastrami, Sauerkraut, Baby Swiss, and Thousand Island Dressing on Grilled Rye	

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.