Dinner Features

November 2, 2026

Soups

	Cup	Bowl
Beef Gumbo	6.99	8.99
Maryland She Crab Soup	8.99	10.99

Appetizers

15.99 Buffalo Wings
Crispy fried fresh jumbo chicken wings tossed in Buffalo sauce. Served with celery sticks and Bleu cheese dressing.

15.99 Fried Calamari
Served with Marinara sauce.

13.99 Steamed Mussels
Fresh Maine mussels steamed in white wine with butter, lemon, and garlic. Served with sundried tomato toast.

Features

42.99 Duck With Wild Mushroom Ravioli
Chargrilled duck breast sliced thin over wild mushroom ravioli tossed in a marsala wine sauce with roasted garlic and basil. Served with a house salad.

38.99 Scallops Norfolk
Fresh sea scallops sauteed in a white wine lemon butter sauce with old bay, parsley, and garlic topped with panko breadcrumbs baked golden brown. Served with a side and a house salad.

25.99 Tuscan Chicken and Italian Sausage Cavatappi Pasta
Chargrilled Italian herb marinated chicken breast, Italian sausage, mushrooms, onions, and roasted red peppers sauteed in a creamy white wine tomato sauce, tossed with cavatappi and topped with Parmesan cheese . Served with a house salad.

38.99 Rainbow Trout stuffed with Crab
Pan-fried fresh North Carolina Mountain rainbow trout stuffed with crab Imperial. Served with a side and salad.

45.99 Chargrilled Rack of Lamb with Herb Roasted Potatoes
Chargrilled rosemary red wine marinated New Zealand spring lamb chops and herb roasted hierloom potatoes served over a port wine sauce with mushrooms, onions, sun-dried tomatoes, basil, oregano, and roasted garlic. Served with a house salad.

28.99 Shrimp And Grits
Louisiana srimp and andouille sausage sauteed in a cajun white wine, lemon, butter sauce with scallions and tomatoes served over appalachian jimmy red grits. served with a house salad.

15.99 Patsy's Wrap
Chicken salad, lettuce, tomato, bacon and Havarti cheese wrapped in a Cheddar flour tortilla with french fries.

Vegetable of the day - Collard Greens

Drink Specials

7.99 3 notchd biggie smores imperial stout
An Imperial milk stout with chocolate malts and graham crackers

8.99 Lodi Cabernet Sauvignon
Rich, dark fruit flavors with a delicate oak spice that rounds out the palate and flows through the finish.