

Dinner

Starters

Spinach Artichoke Dip \$8 (V)
Spinach and Artichoke Hearts, Cream Cheese & Fresh Parmesan with grilled Flatbread

Freshly Baked Flatbread Pizza
Black and Blue \$12 ~ Blackened Beef Tips, Blue Cheese, Cheddar, Bacon and Green Onions
Broccoli Alfredo \$11 ~ Roasted Broccoli, Alfredo, Triple Cheese and Garlic Romano (V)
Pepperoni \$9 | Cheese \$8 (V)

House Made Chips \$5 (GF)
Served with dipping sauce
Blue Style \$9 ~ Blue Cheese Dressing, Blue Cheese Crumbles, Bacon and Green Onions
Ranch Style \$9 ~ Ranch Dressing, Cheddar, Bacon, and Green Onion with Buffalo Sauce

Cheese Plate \$12 (V)
Assorted Cheeses accompanied by Crackers, Fruit, Jams, and Nuts

Bone-In Wings \$12 (GF)
Plain or Choice of Sauce or Seasoning

Crab Fritters \$9
Deep Fried with Sweet Pepper Jelly

Fried Pickles \$7 (V)
Seasoned Pickles served with Ranch Dressing

BBQ Cheese Fries \$12
Pulled Pork, House Chips, Cheddar with BBQ Sauce and Slaw

Southwest Eggrolls \$8
Served with Ranch Chipotle Dipping Sauce

Soup and Salads

Baked Onion Soup, Au Gratin \$7
Topped with toasted Baguette and Gruyere Cheese

Roasted Garlic Tomato Bisque \$7 (VN)(GF)

Fresh Market Salad \$7 (GF)(VN)
Local Greens, Sliced Cucumber, Grape Tomatoes, Red Onion, Shredded Carrots with choice of Dressing

Strawberry Caprese Salad \$10 (V)(GF)
Strawberries, Baby Tomatoes, Mozzarella, Red Onions with Balsamic Reduction and Basil Puree tossed with Fresh Greens

Kale Quinoa Salad \$11 (V)(GF)
Kale, Quinoa, Berries, Red Onion and Goat Cheese served with Berry Vinaigrette

Caesar Salad \$9 (V)
Crisp Romaine, Parmesan, Garlic Croutons and Classic Caesar Dressing

Southwest Salad \$12 (GF)
Blackened Chicken, Fire Roasted Corn, Peppers, Black Beans, Mango Salsa, Tortilla Strips and Honey-lime Dressing

Add On: Grilled Chicken \$4 | Pan Seared Shrimp \$5 | Salmon \$5 | Beef Tips \$6
Primavera Vegetables \$3

Beverages

Coffee, Tea, Hot Chocolate \$2
Soda, Ice Tea, Juice, Milk \$3
Pepsi | Diet Pepsi | Mt. Dew | Root Beer
Sierra Mist | Dr. Pepper | Pink Lemonade
Arnold Palmer | Milk | Chocolate Milk
Unsweetened/Sweetened Ice Tea
Apple | Orange | Cranberry

An 18% gratuity is added to parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food borne illness.
Vegetarian (V), Gluten Free (GF), Vegan (VN)

Dinner

Sandwiches

Choice of French Fries, Sweet Potato Fries,
Homemade Chips or Side Salad.
(GF rolls available)

NB Steak Burger \$14

1/2 Pound Steak Burger, Lettuce, Tomato,
Onion, choice of Cheese on a Brioche Roll

NB Grilled Chicken Sandwich \$14

Pesto Chicken, Bacon, Lettuce, Tomato, Onion,
Provolone, and Basil Puree on a Pretzel Bun

Roasted Vegetable Wrap \$16 (V)(GF)

Roasted Pesto Vegetables in a grilled Tortilla
with Lettuce, Tomato, Onion, and Provolone

Shrimp Po Boy \$16

Beer Battered Fried Shrimp, Lettuce, Tomato,
Onion on Toasted Sub Roll with Remoulade
Sauce

Classic Club \$11

Turkey, Ham, Bacon, Lettuce, Tomato and
Mayonnaise served on choice of Toast

NB Signature Grilled Cheese \$9

American Cheese, Bourbon Caramelized
Onions, Bacon and Apple Butter

Plain Grilled Cheese \$6 (V)

Fish & Chips \$14

Beer Battered Fried Cod on Brioche Roll,
with homemade Tartar and choice of Fries

Side Dishes \$5

Natural Bridge Spoonbread | Wild Grain Rice
Seasonal Vegetables | Mashed Potatoes
French Fries | Sweet Potato Fries | Steamed
Broccoli | Fruit | Homemade Potato Chips
Side Market Salad | Side Caesar Salad

Entrees

Bone In Pork Chop \$23 (GF)

Grilled 8oz. Pork Chop glazed with Bourbon
BBQ Sauce, Fried Apples served with Spoon
Bread and Braised Greens

Crispy Fried Chicken \$16

Two Chicken Breasts, Mashed Potatoes with
Demi-Glace and Green Beans

Ribeye Steak \$26 (GF)

Grilled 12oz, Topped with Bourbon
Caramelized Onions and Herb Butter, Roasted
Red Bliss Potatoes and Sautéed Spinach

Surf & Turf \$35

Coffee rubbed 4oz Fillet Mignon, Blue Cheese
with garlic Romano tossed Steamed shrimp,
Roasted Brussels and Parmesan Risotto

Red Pepper & Goat Cheese Pasta \$15 (V)

Pasta tossed with Mushrooms, Tomatoes,
Spinach, and Roasted Red Peppers in a Sweet
Creamy Cheese sauce (GF Pasta Available)

Hoppin John \$14 (GF)

Blackened Chicken over Wild Rice, sautéed
Black Eye Peas, Peppers and Onions with
Bacon pieces

Roasted Trout or Salmon \$20 (GF)

Seasoned and accompanied with Wild Rice,
Sautéed Greens with Cajun Cream Sauce

Low Country Shrimp and Grits \$25 (GF)

Shrimp, Cheesy Grits, Green Onions and
Bacon

Cavatappi \$12 (V)

Cavatappi tossed with choice of Basil Pesto,
Cajun Cream, Classic Alfredo or Red Sauce.
(GF Pasta Available)

Add On: Grilled Chicken \$4 | Pan Seared
Shrimp \$5 | Salmon \$5 | Beef Tips \$6
Primavera Vegetables \$3

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