

Lunch

Starters

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

Bone-In Wings \$12 (GF)

Plain or Choice of Sauce or Seasoning

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

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

Soup and Salads

Baked Onion Soup, Au Gratin \$7

Topped with toasted Baguette and Gruyere Cheese Cup \$4

Roasted Garlic Tomato Bisque \$7 (VN)(GF) Cup \$4

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



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)

Lunch

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 \$12

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

Side Dishes \$5

Wild Grain Rice | Seasonal Vegetables | Mashed Potatoes | French Fries | Sweet Potato Fries | Fruit | Homemade Potato Chips | Side Market Salad | Side Caesar Salad

Entrees

Crispy Fried Chicken \$10

One Chicken Breast, Mashed Potatoes with Demi-Glace and Green Beans

Red Pepper & Goat Cheese Pasta \$10 (V)

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

Hoppin John \$9 (GF)

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

Low Country Shrimp and Grits \$15 (GF)

Shrimp, Cheesy Grits, Green Onions and Bacon

Cavatappi \$10 (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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