

# 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 and Triple Cheese topped with Garlic Romano (V)

**Pepperoni \$9 | Cheese \$8 (V)**

**House Made Chips \$5 (GF)**  
Served with dipping sauce of your choice  
**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 or Chili Cheese Fries \$12**  
Pulled Pork, French Fries, Cheddar with BBQ Sauce or Chili and Slaw

**Southwest Eggrolls \$8**  
Served with Ranch Chipotle Dipping Sauce

## Soup and Salads

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

**Beef Chili \$8 Cup \$4 (GF)(VN)**  
Topped with Cheddar

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

**Pear and Pumpkin Salad \$12 (V)(GF)**  
Spinach, Pear, Roasted Pumpkin, Red Onion, Goat Cheese, Candied Pecans with White Peach Vinaigrette

**Fall Chop Salad \$11 (V)**  
Broccoli, Cauliflower, Carrots, Radicchio, Gold Beets, Kale, Dried Cranberries, Sliced Almonds with Maple Dijon Vinaigrette

**Southwest Salad \$12 (GF)**  
Crisp Romaine, 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

## 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**

Marinated Grilled Chicken Breast, Lettuce,  
Tomato, Onion, Swiss, Roasted Mushrooms  
With Maple Dijon Aioli on a Pretzel Bun

### **Grilled Cajun Vegetable Wrap \$16 (V)(GF)**

Grilled Asparagus, Bell Peppers, Red Onions,  
with Lettuce, Tomato, with Ranch Spread

### **Po' Boy ~ Shrimp \$16, Cod \$14**

Beer Battered Fried Shrimp or Cod, 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 Basket \$12**

Beer Battered Fried Cod with homemade  
Tartar and choice of Fries

## Side Dishes \$5

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

(GF Pasta Available)

## Entrees

### **Bone In Pork Chop \$23 (GF)**

Grilled 8oz. Pork Chop with Apple Butter Glaze,  
Fried Apples served with Spoon Bread and  
Braised Greens

### **Crispy Fried Chicken \$16**

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

### *Natural Bridge Cut*

12 oz	Rib Eye	\$29
5 oz	Filet Mignon	\$27
8 oz	Center Cut Sirloin	\$24

Served with Caramelized Onions and Herb Butter,  
Mashed Potatoes and Steamed Broccoli

### **Surf & Turf \$38**

Coffee rubbed 5oz Filet Mignon topped with  
Blue Cheese, with Garlic Romano tossed  
Steamed shrimp, Roasted Brussels and  
Butternut 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

### **Grilled Trout or Salmon \$20 (GF)**

Seasoned and accompanied with Wild Rice,  
Sautéed Spinach with Dried Cranberries and  
Pumpkin Alfredo 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, Red Sauce or  
Pumpkin Alfredo.

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

An 18% gratuity is added to parties of 8 or more. Gluten-Free items \$2.00. Substitute items \$1.00.

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)