

Starters

Spinach Artichoke Dip \$10 (V)
Spinach and Artichoke Hearts, Cream Cheese & Fresh Parmesan with Naan Bread

**Freshly Baked Flatbread Pizza
Blackened Chicken \$13** ~ Grilled

Blackened Chicken, Ranch, Bacon,
Green Onions and Mozzarella

Mushroom Swiss \$13~ Roasted
Mushrooms and Spinach, White Sauce,
Mozzarella and Swiss (V)

Pepperoni \$10 | Cheese \$9 (V)

House Made Chips \$5
Served with Ranch, Blue Cheese or Honey Mustard

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

Fiesta Style \$9 ~ Cheddar, Pico De Gallo, Sour
Cream, and Green Onion

Bone-In Wings \$12
Plain or Choice of Sauce or Seasoning
(Buffalo, Sweet Chili, BBQ, Garlic Parmesan or Old Bay)

Cheese Fries \$9
BBQ Cheese Fries \$12
Pulled Pork, Cheese, BBQ
Chili Cheese Fries \$12
Chili and Cheddar
Pizza Cheese Fries \$12
Pizza Sauce, Cheese and Pepperoni

Pulled Pork Tacos \$11
Pulled Pork in a Bourbon BBQ Sauce with Cole
Slaw served in Naan Bread

Cheese Plate \$12
Assorted Artisan and local Cheeses served with
Fresh Fruit and Crackers

Fried Pickles \$8
Pickles dredged in Seasoned Flour, fried and
served with Ranch Dipping Sauce.

Shrimp Cocktail \$13
Peel and eat Shrimp served with Cocktail Sauce

Dinner Soup and Salads

Baked Onion Soup, Au Gratin \$7
Topped with crispy Tostados and Swiss Cheese

Chili Con Carne \$8 Cup \$4
Beef Chili topped with Cheddar Cheese

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

Caesar Salad \$9
Crisp Romain tossed with classic Caesar,
Croutons and Parmesan Cheese

Southwest Salad \$10 (V)
Crisp Romaine, Fire-Roasted Corn, Diced
Peppers, Black Beans and Salsa, served with
Tortilla Strips with Honey-Lime Dressing

**Blueberry and Pomegranate
Spinach Salad \$11 (GF)**
Blueberries, accompanied by Candied
Pecans, fresh Goat Cheese, Pomegranate and
Red Onion served with Blueberry Pomegranate
Vinaigrette

Tamarind and Apple Salad \$11
Fresh Fall Greens mix with Apple Slices, Dried
Cranberries, Goat Cheese Crumbles, Shaved Red
Onions, and Candied Nuts. Tossed with a
Tamarind and Apple Butter Dressing

Add On: Grilled Chicken \$7 | Beef Tips \$8 |
Salmon \$7 | Pan Seared Shrimp \$8 |
Primavera Vegetables \$3

Beverages

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

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)

Sandwiches

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

NB Steak Burger \$17

½ 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, Cheddar and Bacon on a
Pretzel Bun

Grilled Black Bean Sandwich \$14 (V)

Grilled Black Bean Patty with Pepper Jack,
Lettuce, Tomato, and Onion

Classic Club \$11

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

Pulled Pork \$14

Braised Pork Butt pulled and tossed with Chef's
BBQ Sauce and topped with Cole Slaw served on
a Brioche Roll

NB Signature Grilled Cheese \$9

American Cheese, Bourbon Caramelized
Onions, Bacon and Apple Butter

Plain Grilled Cheese \$6 (V)

Fish & Shrimp Basket \$18

Fried Fish with Beer Battered Fried Shrimp, Old
Bay Fries served with Tartar Sauce

Side Dishes \$5

Natural Bridge Spoonbread | Wild Grain Rice
French Fries | Sweet Potato Fries | Fruit |
Homemade Potato Chips | Side Market Salad |
Side Caesar Salad | Mashed Potatoes | Broccoli |
Vegetable of the Day

(GF Pasta Available)

Entrees

Bone In Pork Chop \$24 (GF)

Grilled Pork Chop glazed in a Pineapple Rum Sauce
topped with Toasted Coconut and served with Spoon
Bread and Braised Greens

Crispy Fried Chicken \$20

Two Chicken Breasts and Cheese Grits
with Bourbon BBQ Sauce and Green Beans

Natural Bridge Cut

12 oz	Rib Eye	\$32
5 oz	Filet Mignon	\$28
8 oz	Center Cut Sirloin	\$25

Served with Bourbon Caramelized Onions,
Mushrooms, Bourbon Demi-Glace with Mashed
Potatoes and Steamed Broccoli

Surf & Turf \$38

Cajun seasoned 5 oz Filet Mignon and BBQ Shrimp
Skewer served with Asparagus and
Parmesan Risotto

Hoppin John \$15 (GF)

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

Roasted Salmon or Flounder \$21

Seasoned and accompanied with Wild Rice and
Braised Greens finished with a Cajun Cream Sauce

Low Country Shrimp & Grits \$26 (GF)

Shrimp, Cheesy Grits, Diced Peppers, Green Onions,
and Bacon

Roasted Red Pepper & Goat Cheese Pasta \$16 (V)

Sauteed Mushrooms, Red Peppers, Spinach, Grape
Tomatoes, tossed in a Red Pepper Goat Cheese Sauce
on a bed of Cavatappi

Cavatappi \$14 (V)

Cavatappi tossed with choice of Basil Pesto,
Cajun Cream, Classic Alfredo, Red Sauce, or
Roasted Red Pepper

Add On: Grilled Chicken \$7 | Salmon \$7

Pan Seared Shrimp \$8 | Beef Tips \$8

Primavera Vegetables \$3

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