

Scallions

Let's Begin

Tapas Platter

Tabouli, hummus, falafel and grilled shrimp salad.
Served with naan 14

Guacamole Brie Melt

French baguette filled with guacamole
and sundried tomatoes topped with
brie cheese and herbs 10

Scallions Flatbread

Grilled flatbread, caramelized onions, artichokes,
kalamata olives, melted havarti, arugula
and balsamic reduction 11

Spinach-Artichoke Dip

With grilled naan and flatbread crackers 8.5

Polenta and Mushrooms

Grilled polenta rounds, roasted mushrooms
and shaved parmesan 12 

Maple Brook Farm Burrata

Grilled farm bread, local honey, pickled red onion,
arugula, and grape tomatoes with
balsamic reduction 14

Fried Green Tomatoes

With sweet sriracha dipping sauce 10 

Hummus

With grilled naan 9  With crudite 9  

Falafel

With sweet Thai chile sauce 9 

A Well Dressed Salad

Add French Baguette 3. Add Grilled Naan 2.

Chicken & Sundried Tomato Salad

Grilled chicken, sun dried tomato, red onion,
roasted red peppers, kalamata olives and
walnuts served on greens with
our house vinaigrette 14 

Souvlaki Salad

A salad of grilled marinated chicken,
chopped romaine, red onion, kalamata olives,
tomato and feta cheese on grilled naan
with tzatziki sauce 14

Citrus Duck Salad

Baby spinach, dried cranberries, oranges, pecans,
goat cheese and duck leg confit with a
sweet poppyseed vinaigrette 17 

Steak Salad Tanner

Sliced steak over romaine and spinach with
artichokes, plum tomato, red onion, crumbled
bleu cheese and house vinaigrette 17 

Crabcakes & Greens

Two grilled Maryland crabcakes over
vinaigrette dressed greens with sliced tomato,
cucumbers and a creamy roasted
red pepper sauce 15

Shrimp & Fennel Salad

Grilled shrimp, crispy prosciutto, fennel,
artichokes, and shaved parmesan tossed with
vinaigrette dressed arugula 15 

Citrus Salmon

Grilled salmon filet over arugula,
fresh berries, goat cheese,
pecans, and a citrus vinaigrette 17 

Trio Salad

Curry chicken, tuna and quinoa salad over
greens with tomato and pickle 14 

Mediterranean Cobb Salad

Grilled halloumi cheese, roasted red peppers,
haricot verts, grape tomatoes, hard cooked eggs,
kalamata olives, chic peas, walnuts, arugula
and tahini-lemon dressing 15 

Farm Stand Salad

Grilled eggplant, portobello mushroom,
chick peas, roasted tomato, roasted red peppers,
beets and pine nuts over arugula, with
extra virgin olive oil and balsamic 14  

Quinoa Salad

Quinoa, mango, scallions, red onion,
red pepper and cilantro tossed
with sweet chile vinaigrette over
baby spinach with roasted beets and
a dollop of mashed avocado 14  

Tofu Salad

Buckwheat soba noodles
tossed with julienned vegetables, arugula,
and sesame soy vinaigrette, topped
with grilled tofu 14 

 = GLUTEN FREE  = VEGAN

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Wraps & such

Crispy Quinoa Burger

Crispy pan fried quinoa cake, melted pepper-jack, avocado, greens, tomato, sprouts, and sriracha mayo on a brioche roll 13.5

Grilled Chicken & Rice Wrap

Grilled chicken, rice, Swiss cheese, garlic mayo, roasted red peppers, sour cream and salsa in a grilled wrap 13.5

Maui Chicken Wrap

Curry chicken salad, Swiss, greens, tomato and sprouts with mango-chutney mustard in a wrap 13.5

Raspberry Chipotle Turkey Wrap

Smoked turkey, havarti, bacon, red onion and raspberry chipotle sauce in a grilled wrap 13

Smoked Salmon Wrap

Sliced smoked salmon, bacon, greens, tomato, red onion, avocado and sprouts in a wrap 14

Tuna Wrap

Our tuna salad with lettuce, tomato, hard cooked eggs and sweet pickles in a wrap 13

Falafel Wrap

Homemade falafel in a wrap lined with hummus, greens, tomato, cucumber and sweet chili sauce 13 

Grilled Garden Wrap

Portobello mushroom, eggplant, tomato, spinach, artichokes, and wild rice with romesco sauce in a grilled wrap 13.5 

Paninis

Rock Hill Breads ~ Grilled and Pressed

Galileo

Grilled chicken with Swiss & smoked mozzarella, roasted red peppers & garlic mayo on grilled cheddar-jalapeño bread 13.5

Turkey & Brie

Smoked turkey and brie cheese with fig jam on grilled olive bread 13.5

Reuben

Corned beef, melted Swiss, sauerkraut and roasted red pepper dressing on grilled marble rye 13.5

Old Fashioned Ham & Cheese

Applewood ham and melted cheddar on grilled cinnamon-raisin bread 13.5

Dinner... after 5pm

Served with Dinner Salad and Naan

Kobe Flatiron Steak

A marinated 10 oz. steak with mashed potato, brussel sprouts, and a demi-glaze 28 

Pan Roasted Cod

Over roasted vegetable ratatouille with grilled lemon and romesco sauce 23 

Orange Ginger Salmon

Wild caught Atlantic salmon with an orange-ginger glaze, wild rice and haricot verts 25 

Sesame Tuna

Seared sesame crusted sashimi grade tuna over a chilled buckwheat soba noodle salad laced with julienne vegetables, arugula and sesame soy vinaigrette 24

Roasted Shrimp & Lobster Scampi

Served over garlic and lemon linguine 30

Chicken and Polenta

Pan roasted chicken breasts, roasted red peppers, fresh mozzarella, with sautéed spinach, grilled polenta and a basil-pesto aioli 25 

Vegan Romesco Linguine

Roasted vegetable ratatouille and chic peas over linguine tossed with romesco and crispy lemon-parsley panko 22 

Maple-Bourbon Pork Chop

Oscar's 12 oz. smoked pork chop with maple bourbon glaze, cranberry apple chutney, mashed potatoes, and roasted baby carrots 26 

Gnocchi Bolognese

Potato and ricotta gnocchi tossed with pork, veal, beef, parmesan, tomato and basil 23

Sweet Corn Ravioli

Crispy sage, toasted walnuts in a brown butter sauce with sautéed spinach and freshly grated parmesan 23

Wild Mushroom Saute

A robust mix of wild mushrooms over mashed potatoes with truffle oil, shaved parmesan and haricot verts 23 

Vegan Braised Lentils

Braised lentils with roasted tomatoes, portobello mushroom, roasted baby carrots and vegan roasted garlic aioli 23  

Vegan Tofu Bowl

Grilled miso marinated tofu, buckwheat soba noodles, mushrooms, carrots, edamame, and pickled red onion in a dashi broth 23 

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