# **STARTERS**

WOOD FIRED OVEN FLATBREAD	6
Ask server for choice of toppings	
FRIED PORTABELLA	
MUSHROOM SLICES	7
BEEF SLIDERS (3 TOTAL)	8
ONION RINGS	6
FRIED MOZZARELLA	
MEZZALUNA WITH MARINARA	7
FRIED JALAPEÑO CAPS	5.50
CHILI CHEESE FRIES	7
FRIED GREEN TOMATOES	6
FRIED CHICKEN TENDERLOINS	6.50
POTATO SKINS (5)	7
BONELESS WINGS	7

#### **DIPPING SAUCES**

BBQ Ranch Bang Bang Honey Mustard Truffle Aioli Chipolte Ranch Texas Pedal Bacon Aioli

BASKET OF FRIES 3.50
Krinkle cut, sidewinders, natural cut
sweet potato fries
FREE SEASONINGS
Parmesan garlic, ranch,
cinnamon sugar

## JUMBO WINGS

Served with Celery and Ranch or Blue Cheese

TRADITIONAL OR CHARGRILLED 8 - 9.00 ~ 15 - 15.00 ~ 25 - 23.00

Parmesan Garlic
Natural
Honey BBQ
Horey BBQ
Teriyaki
Hot Datil
Sweet and Tangy
Chipolte
Chipolte Ranch
Carolina Reaper (Hot)
Siracha Glaze
Boom Boom
Mild
Red Chili
Medium Datil
Sweet and Tangy
Chipolte
Carolina Reaper (Hot)

# **GOING GREEN**

GARDEN SALAD 3.50 / 7.00 leeberg lettuce, onion, cucumber, cherry tomatoes and shredded cheddar.

CAESAR SALAD 3.50 / 8.00 Romaine lettuce, croutons, sundried tomato, shredded parmesan.

CHEFS SALAD 10.50
Ham, turkey and cheddar cheese served over a bed of iceberg lettuce with cherry tomatoes and red onions.

APPLE AND WALNUT 10.50 Spring mix, red apple, red onion, bacon, feta cheese, walnuts, cherry tomatoes, dried cranberries, white raisins and cucumbers.

SPINACH SALAD 11.00
A bed of fresh spinach, red onions, cut pears, sundried tomatoes, cucumbers, gorgonzola cheese, bacon, pecans, yellow raisins, dried cranberries, boiled egg topped with shredded parmesan.

Add Chicken 3.00 or Salmon 5.00 to your salad

#### DRESSINGS

Ranch Oil and Vinegar
Blue Cheese Balsamic Vinaigrette
Apple Vinaigrette Honey Mustard
French Thousand Island
Golden Italian Greek with Feta
Caesar Raspberry Vinaigrette
Blueberry Pomegranate Vinaigrette



# 100% USDA PRIME

# BURGERS

All Burgers come with natural cut fries or colesiaw. We offer a 1/3 or 1/2 pound burger and cook them medium to medium well unless otherwise requested. Thank you!

1/3 lb. 1/2 lb.

KING STREET CLASSIC 9 11
American cheese, lettuce, tomato, red onion.

RIBERIA STREET SPECIAL 10 12 Swiss cheese, sautéed mushrooms, caramelized

FRENCH CONNECTION 10 12

onions

Burger on a croissant roll with cheddar cheese, caramelized onions.

**THE BOSS** 10.5 12.50 Melted cheddar, crispy thick cut bacon, jalapeños.

BLACK AND BLEU 10 12

Crumbled blue cheese on top of a blackened burger with sautéed onions.

FARMER JOE 10.5 12.50

A fried egg and crispy bacon with cheddar cheese.

PIZZA BURGER

8 oz. prime patty topped with prosciutto, fresh mozzarella, pepperoni and wrapped in our dough with marinara sauce.

THE CALI 10.50 12.50

Jalapeño infused bacon with avocado and fresh tomato and red onion topped with swiss cheese.

# SPECIALTY BURGERS

#### TURKEY BURGER 10

All natural turkey burger infused with brown rice, spinach, roasted onions served with fresh mozzarella, lettuce, tomato and fresh onion.

VEGGIE BURGER

A garden patti with sautéed green and red peppers and sautéed onions.

BISON BURGER 14.50

Free range bison with your choice of fixins.  $\frac{1}{2}$  pound only.

SALMON BURGER 11.50

Wild salmon fillet served with lettuce, tomato and onion and truffle aioli sauce.



# OWN BURGER

1/3 LB BURGER 1/2 LB BURGER

11

CHEESES

1.00

American, Swiss, Cheddar, Provolone, Gorgonzola, Pepper Jack, Mozzarella, Blue Cheese Crumbles.

TOPPINGS 7

Sautéed Onions, Sautéed Mushrooms, Guacamole, Avocado, Sautéed Peppers, Fried Green Tomato, Onion Rings, Coleslaw, Pineapple.

PREMIUM TOPPINGS

1.50

Boar's Head Ham, Thick Cut Bacon, Jalapeno Bacon, Fried Egg, Shaved Ribeye, Prosciutto.

## OTHER THAN BURGERS

All Sandwiches served with natural cut fries or coleslaw.

SALT RUN SPECIAL

10

Catch of the day served on a brioche bun with lettuce, tomato and onion. Get it fried, grilled or blackened. Add banana peppers, Jalapeño peppers with melted provolone cheese for an additional 2.50.

THE CHICK

10

Marinated chicken breast served on a brioche bun with lettuce, tomato and onion served fried, grilled or blackened.

BIG DOG 8.50

½ lb foot long angus hot dog served with your choice of toppings. Coleslaw or Chili add 1.00 each.

#### LINCOLNVILLE PULLED PORK 9.50

Hand pulled pork slow roasted and served on a brioche bun with our homemade BBQ sauce.

#### SAMMY'S RIBEYE SAMMICH 11

Roasted shaved ribeye served with sautéed peppers, onions and melted mozzarella. Substitute ribeye for seasoned chicken.



TURKEY SUB

8.50

Boar's head turkey and swiss cheese served on a sub roll with lettuce, tomato and onion.

# FOR THE YOUNG UN'S

(12 and Under Please)

All Kid's Meals come with a Drink

CHEESEBURGER AND FRIES 6
HOT DOG AND FRIES 5
GRILLED CHEESE AND FRIES 5
FRIED CHICKEN TENDERS AND FRIES 6
GRILLED CHICKEN TENDERS AND FRIES 6
PIZZA (Cheese or Pepperoni) 6

## **WOOD FIRED PIZZAS**

Wood fired pizzas are cooked at temperatures exceeding 900 degrees. The crust of this style pizza will have a charred blistering appearance. Because of the lighter makeup of this pizza we recommend no more than three toppings

#### THE MARGHERITA

Fresh grande mozzarella, san marzano tomato, fresh basil.

#### THE VEGGIE (WHITE PIE)

Ricotta, grande mozzarella, fresh garlic, sautéed spinach, fresh mushrooms, red onions.

#### WISE GUY

Spicy italian sausage, sautéed red and yellow peppers, red onions.

**PEPPERONI** 

Fresh grande mozzarella, san marzano tomato, pepperoni.

#### MEAT

Pepperoni, Sausage, Meatball, fresh garlic.

#### PHILADELPHIA PIZZA

(White Pie) Ricotta, grande mozzarella, shaved ribeye, sautéed red and yellow peppers, sautéed red onions, sautéed mushrooms.

#### CHICKEN AND ARTICHOKE 14

(White Pie) Ricotta, grande mozzarella, marinated chicken, roasted artichoke, sautéed spinach, sautéed red and yellow peppers, fresh garlic.

### CREATE YOUR OWN PIZZA

#### START WITH A CHEESE PIZZA FOR 10 BUCKS

12 inch and choose up to three toppings.

#### **MEAT TOPPINGS**

Pepperoni, meatball, ham, hot Italian sausage, sweet Italian sausage, grilled chicken, hamburger, shaved ribeye.

#### **VEGGIES & MORE**

Red onions, mushrooms, sautéed mushrooms, sautéed green peppers, sautéed red and yellow peppers, sautéed spinach, roasted artichoke, black olives, pineapple, hot cherry peppers, jalapeño peppers, banana peppers, sliced kalamata olives.

#### **EXTRA CHEESES**

Feta, ricotta, cheddar

#### SEASONINGS

MICH ULTRA

N/C Fresh garlic, fresh basil, olive oil, sea salt, oregano

#### Daily Special

Get a Drink, side salad and any smaller size pizza (8 inch) or create your own for 10 Bucks

# **DESSERTS**

ASK YOUR SERVER FOR OUR WEEKLY SELECTION 5.75

# ICE CREAM AND SHAKES

#### CONE OR CUP

SMALL	2.75
MEDIUM	3.75
LARGE	4.75

#### TOPPINGS - 50¢ PER TOPPING

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SHAKES	MALTS ADI	) 50¢
SMALL		4.25
LARGE		5.25
SUNDAES		
LARGE		5.50
BROWNIE DE	LIGHT	5.50
STRAWBERR'	Y DELIGHT	5.50

### TAKE SOME HOME

ROOTBEER FLOAT

PINT	5
QUART	9

#### ICE CREAM FLAVORS

Saited Caramel Banana Pudding

# Espresso Chip Chocolate Chip Cookie

SHAKE FLAVORS Banana Pudding Espresso

# DRINKS

COCA COLA PRODUCTS	2.50
SWEET AND UNSWEET TEA	2.50
FRESH BREWED COFFEE	2
BOTTLED SPRING WATER	2
SAN PELLEGRINO WATER	3
ACQUA PANNA WATER	3

4.50

# TRY OUR FROZEN BEER (Ask your server)

4.00

#### 16 oz. DRAFT YUENGLING 3.50 3.50 BUD **BUD LIGHT** 3.50

BOTTLES	
16 oz. BUD ALUMINUM	3.25
16 oz. BUD LIGHT ALUMINUM	3.25
SHOCK TOP ALUMINUM	3.75
SWEETWATER 420	4.75
STELLA	4.25
CORONA	4.25
AMBER BOCK	3.50
HEINEKEN	4.75
16 oz. COORS LIGHT SILVER BULLET	3.25
SAM ADAMS	4.75

# WINE

G	LASS	BOTTLE
SYCAMORE LANE PINOT GRIGIO	5	16
FERRARI CARANO FUME BLANC		25
SEVEN DAUGHTERS MOSCATO		25
NOBLE VINES 667 PINOT NOIR	8	25
MENAGE A TROIS MIDNIGHT RED	8	25
SLEDGEHAMMER CABERNET	7	21
SYCAMORE LANE WHITE ZINFANDEL	5	16
BLU RIESLING MED SWEET	6	19
SANTA MARGHERITA PINOT GRIGIO		33
BERTANI VILLA ARVEDI AMARONE		79

# TY KU SAKE

SAKE-RITA	7
STRAWBERRY BLISS	7

FLORIDA'S FOOD SERVICE INDUSTRY CONSUMER ADVISORY - Consuming raw or undercooked meats such as steaks and lamb, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.