



### **Starters**

**Mezza Plate** – House-made hummus, veggies, feta, and olives served with warm pita bread – 7

**Shepherd's Plate** – Chorizo, sharp white cheddar, hard-boiled egg, crostini and grapes - 8

**Pimento Cheese Dip** - House-made sharp cheddar cheese and pimento dip served with carrots, celery and crostini - 7

**Bacon Wrapped Dates** – Thin sliced bacon wrapped around a date and baked to caramelized perfection - 8

**M & M Platter** - Manchego cheese and Marcona almonds served with crostini, house-made quince chutney and fruit - 11

**Chips and Salsa** – House-made chipotle salsa served with tortilla chips - 3.50

**Black Bean Nachos** – Corn tortilla chips, black beans, sharp white cheddar, sour cream and house-made salsa and guacamole – 6

**Spanish Caesar Salad** – Romaine lettuce, shaved Manchego cheese, house-made Caesar dressing and crostini croutons – 5

### **Sandwiches and Such**

All sandwiches served with chips and side salad. Items with a \* served on City Bakery French Sandwich bread. Add avocado or bacon for a buck.

**Veggie Sandwich** – House-made hummus, veggies and Swiss cheese – 6\*

**BLT** – If you have to ask, seriously... - 7\*

**Southern Grilled Cheese** – House-made pimento cheese panini – 7\*

**Cuban** - Black Forest ham, roasted pork, Swiss cheese with mustard and pickles OR strawberry jam – 8

**Rejuvenile** – Peanut butter and strawberry jam sandwich served with chips – 5\*

**Ham & Swiss** – Black Forest ham, Swiss cheese and Dijon mustard panini – 6\*

**Black Bean Wrap** – Black beans, house-made guacamole, sharp white cheddar, roasted red peppers and romaine lettuce on a flour tortilla, served with sour cream and house-made chipotle salsa – 7

**Meatloaf Sandwich** – Lean ground beef meatloaf topped with cumin tomato glaze, topped with choice of cheddar or Swiss – 8

**Desoto Club** – Turkey, ham, bacon, provolone, roasted red pepper aioli, lettuce, tomato and red onion - 8

### **Desserts**

Please see the board for dessert special. These are handmade in our kitchen and rotate often.

Please order at the bar

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## Draft

Please see board

### Bottles & Cans

#### **Domestics - 2.50**

Genesee Cream Ale Miller High Life, Lite  
PBR Tall Boy Dundee Honey Brown  
Genesee - 2.00 Little Kings 7oz. - 1.50  
Miller High Life 40oz (served on ice!) - 5.00

#### **Imports - 4.00**

Corona Guinness  
Red Stripe Stella Artois  
Pilsner Urquell

#### **Craft - 4.00**

**Anchor Steam**, San Francisco, CA  
Ale / Liberty Ale  
**Anderson Valley**, Boonville, CA  
Boont Amber Ale,  
**Bell's**, Kalamazoo, MI  
Amber Ale  
**Bridgeport**, Portland, OR  
IPA  
Black Strap Stout  
**Chimay**, Belgium - Red - 8.00  
**Duck Rabbit** Brown, Farmville, NC  
**Flying Dog**, Frederick, MD  
Doggie Style Pal- 4.00  
**Framboise**, Belgium Raspberry - 8.00  
**Hardcore**, Cincinnati, OH Cider,  
**Highland Brewing**, Asheville, NC  
Gaelic Ale  
**Lagunitas**, Petaluma, CA IPA,  
**Mother Earth**, Kinston, NC Kolsch  
**New Belgium**, Fort Collins, CO  
Fat Tire  
Mothership Wit  
Ranger IPA  
Mighty Arrow Pale  
**Rogue**, Newport, OR  
Brutal Bitter & seasonal (see board)  
**Sierra Nevada** Chico, CA - Pale Ale  
**French Broad**, Asheville, NC 13 Rebel - 7.00

Please order at the bar

## Wine

### Reds

**House** - 5

**El Coto** Rioja Crianza - Spain - 6

**Chateau Saint Michelle** Orphelin - Columbia Valley, Wa - 6

**Wallace Brook** Pinot Noir - Willamette Valley, Or - 7

### Whites

**Casal Garcia** Vinho Verde - Portugal - 5

**Calina** Chardonnay - Chile - 6

### Bubbles

**Coppola** Sofia Blanc de Blanc - Monterey County, Ca - 7

## Non-alcoholic

RC, Cheerwine, 7up, Diet Rite, ginger ale - 2

Coffee - 2

Bottled Water - 2

Please order at the bar