
soups & salads

Sweet Herb Salad - 13

Mixed greens, granny smith apple, bleu cheese crumbles, dried cranberries, spiced pecans, carrots and sweet herb vinaigrette. GF, VEG

ADD CHICKEN FOR 5, SALMON FOR 10, 6 GRILLED SHRIMP FOR 9.

Chop Salad - 12

Bacon, snap peas, carrots, red onion, hard-boiled egg, quartered cherry tomatoes with a red wine vinaigrette. GF

ADD CHICKEN FOR 5, SALMON FOR 10, 6 GRILLED SHRIMP FOR 9.

House Salads – 6

Mixed green salad served with dressing of choice.

Romaine lettuce topped with Caesar dressing, parmesan cheese, and croutons.

Wedge with bleu cheese dressing and crumbles, bacon, and quartered cherry tomatoes.

Soup of the Day – 6

Hungarian Mushroom Soup – 7

small plates

Deviled Eggs – 7

Two halved eggs with fried capers and jalapeño jam. GF, VEG

Fried Clam Basket – 10

Served with Cajun remoulade.

Flat Bread Pizza of the Week – Market Price

Wood-fired pizza crust served with a weekly feature of sauce and toppings.

Shrimp and Grits – 14

Four Gulf shrimp with a smoky tomato broth with cured bacon, mushrooms and green onions. GF

Salmon Nachos – 9

Fried tortilla shells with a dill cream cheese mousse topped with fresh pico de gallo.

Bavarian Pretzels – 8

Served with beer cheese and spicy mustard. VEG

Brie en Croute – 11

Brie cheese wrapped in puff pastry and topped with Chef's choice of marmalades or jams. VEG

Beer Cheese and Bacon Fries – 11

A new twist on a CCN classic. Cheddar and bacon fries served with handmade beer cheese dipping sauce.

Potato Skins – 9

Bacon and cheddar with a chive-infused sour cream.

happy hour menu

From 5pm to 7pm all Happy Hour items are \$7.

Brie en Croute

Brie cheese wrapped in puff pastry and topped with Chef's choice of marmalades or jams. VEG

Bavarian Pretzels

Served with beer cheese and spicy mustard. **VEG**

Salmon Nachos

Fried tortilla shells with a dill cream cheese mousse topped with fresh pico de gallo.

Beer Cheese and Bacon Fries

A new twist on a CCN classic. Cheddar and bacon fries served with handmade beer cheese dipping sauce.

CCN Burger

An 8oz beef patty served on an egg bun with bacon, lettuce, tomato, onion, pickle, American cheese and garlic aioli.

Potato Skins

Bacon and cheddar with a chive-infused sour cream.

entrées

All entrées served with choice of side salad or soup of the day, in addition to Chef’s fresh starch and vegetable.
Included house salad may be upgraded to a Sweet Herb salad for \$3 upcharge. Upgrade the soup du jour for Hungarian Mushroom for \$1 upcharge.

Weinerschnitzel with Candied Red Cabbage – 27

Thinly sliced veal, pounded out and pan fried. Finished with lemon juice.

Butternut Squash Ravioli – 24

Six butternut squash ravioli with a sage cream sauce. **VEG**

Brown Sugar Glazed Meatloaf – 19

Chef’s homemade meat loaf with a delicious brown sugar glaze.

Pork Osso Bucco – 32

Valcano pork hind shank topped with red wine vegetable au jus.

BBQ Smoked Chicken – 23

Two chicken quarters smoked to perfection then covered in our wonderful black strap molasses BBQ sauce. **GF**

Grilled Filet – 6oz. 30, 8oz. 35

Served with house made tarragon butter compound. **GF**

NY Strip – 29

12oz NY Strip steak topped with a roasted shallot-beef demi glaze. **GF**

Shrimp and Grits – 29

A larger portion of our famous shrimp and grits served with eight Gulf shrimp. **GF**

GF denotes a meal that is gluten-free. VEG denotes a vegetarian option.