



# Eagles Nest

## Appetizers

Buffalo Shrimp & Oysters  
blue cheese crumbles  
9

Smoked Gouda & Bacon Fries  
banana peppers/ green onion  
7

RT Wings  
mustard bbq/buffalo/naked  
6

## Soup & Salads

House Salad 7  
artisanal greens / croutons /  
cheddar / grape tomatoes /  
Cucumbers  
Balsamic Vinaigrette

Giddy Goat 8  
arugula / seasonal berries /  
candied walnuts/  
goat cheese / grape tomatoes  
Lemon-Honey Vinaigrette

Cobb 9  
artisanal greens / egg /  
avocado / bacon /  
blue cheese crumbles /  
House Made Ranch

Spring Salad 8  
bibb lettuce / strawberries/  
feta / watermelon radish/  
pickled red onion  
Strawberry Basil Vinaigrette

Classic Caesar 7  
romaine/ croutons/  
pecorino romano  
Caesar Dressing

Add Chicken to Any Salad 3  
Add Shrimp or Oysters to Any Salad 5

Soup of the Day  
4/6

## Flatbread Pizzas

Blackened Shrimp, Goat Cheese  
& Pickled Green Tomatoes  
Walnut Pesto Base  
11

Crispy Ham, Pineapple & Sharp Cheddar  
Charred Tomato Base  
10

Cremini Mushroom, Gruyere & Arugula  
Bechamel Sauce  
10

• consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness •



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## Entrees

### Our Burger

Pimento Cheese/ Bacon/ Chow Chow

Brioche Bun

Served with a side of House Made French Fries

12

### Fish of the Day

Chef's choice of fresh Fish and Preparation

Market Price

### Buttermilk Fried Chicken

Roasted Garlic Mashed Potatoes/ Maple Glazed Green Beans

Mushroom Cream Reduction

16

### Moroccan Shrimp Tagine

Preserved Lemon/ Country Olives/ Tomato/ Saffron Grits

22

### Chicken Mushroom & Hazelnut Pesto Cream Pasta

Grilled Marinated Chicken Breast/ Bucatini Pasta/ Pecorino Romano

19

### Grilled 14oz Bone-in Pork Chop

Smoked Gouda Mac & Cheese/ Collard Greens/ Lemon-Herb Jus

24

### Steak of the Day

Roasted Garlic Mashed Potatoes/ Spring Vegetables/ Rosemary Demi

Market Price