

Dinner at the Eagles Nest

Appetizers

Buffalo Shrimp & Oysters

RT Wings

Smoked Gouda & Bacon Fries

Blue Cheese Crumble

Mustard BBQ/ Buffalo/ Naked Banana Peppers/ Green Onions

Soups & Salads

House Salad

Giddy Goat

Artisanal Greens/ Croutons/ Cheddar Cheese/ Grape Tomatoes/ Cucumbers/ Balsamic Dressing Goat Cheese/ Grape Tomatoes/ Lemon-honey

Arugula/ Seasonal Berries/ Candied Walnuts/ Vinaigrette

Classic Caesar

Cobb

Romaine/ Croutons/ Pecorino Romano Caesar Dressing

Artisinal Greens/ Egg/ Avocado/Bacon/ Blue Cheese Crumble/ House Made Ranch

Greek Salad

Romaine/ Tomatoes/ Cucumbers/ Kalamata Olives/ Banana Peppers/ Feta Cheese/ Greek Vinaigrette

Add Chicken 3/*Shrimp or Oyster 5

FlatBread Pizzas

Blackened Shrimp/ Goat Cheese & Pickled Green Tomatoes 11

Crispy Ham/ Pineapple & Sharp Cheddar 10

Cremini Mushroom/ Gruyere & Arugula 10

^{*} Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness*



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Entrees

*Our Burger

Angus Beef/ Pimento Cheese/ Bacon/ Chow Chow/ Brioche Bun/ House Cut Fries

12

Buttermilk Fried Chicken

Roasted Mashed Potatoes/ Maple Glazed Green Beans/ Mushroom Cream Reduction

16

Moroccan Shrimp Tagine

Preserved Lemon/ Country Olives/ Tomatoes/ Saffron Grits

22

Chicken Mushroom & Hazelnut Pesto Cream Pasta

Grilled Marinated Chicken/ Bucatini Pasta/ Pecorino Romano

19

*Grilled 14oz Bone-In Pork Chop

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

24

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