

~ SHOW OPENERS ~

FOUNDRY FLAT BREAD 7 VEGETARIAN

Oven-baked Crispy Flat Bread Topped with Honey-herb Sundried Tomato Spread, Feta Cheese, Roma Tomatoes, Sweet Onions Artichokes, and Fresh Sweet Basil

BARBECUED PORK BELLY 8 CHEF'S PICK

White Marble Farms Center-cut Pork Belly, Golden-crispy Outside Juicy Inside, with Unforgettable Texture and Tenderness. Honey-mustard BBQ and Seasonal Greens with Pickled Onion

CHILEAN BLUE MUSSELS* 8 CHEF'S PICK

One Dozen of Blue Mussels Steamed in a Wine-Butter Broth, with Tomatoes, Artichokes, Shallots, Garlic, and Parmesan Toast

MELTING POINT DIP TRIO 8 VEGETARIAN

Trio of Hummus, Pimento Cheese, and Black Bean Dip, Olives, Roasted Red & Banana Peppers, and Lavash Chips

BLUE OLIVES AND PROSCIUTTO 8

Greek Olives Marinated with "Ostenberg" Danish Blue, Paired with Prosciutto and Pickled Onions on a French Bread Crisps

RISOTTO CRAB CAKES 9

Three Pan-seared Jumbo Crab Cakes Made with Arborio Rice Citrus Aioli, Parsley Oil, Mango Coulis, and Fresh Herb Salad

FRIED CALAMARI TENDERS* 9

Marinated, Lightly Dusted in Cornmeal with Seasonings, and Flash-fried, Served with Banana Peppers and Basil Tomato Sauce

~ BASKETS ~

CHICKEN APPLE BRAT 7

Gourmet Chicken Apple Bratwurst with Granny Smith Apple Slaw

FRIED GREEN TOMATOES 7 VEGETARIAN

Sliced Green Tomatoes, Dusted in Cornmeal, Flash-fried and Served with Honey-Basil Goat Cheese Spread

CHICKEN GYRO WRAP 8

Our Greek Special is Back! Sliced and Roasted Chicken Gyro Meat Wrapped in Greek Pita with Romaine, Tomato, Red Onions, and Traditional Tzatziki Sauce

JUMBO WINGS "MY WAY" 9

Dozen of Premium Jumbo Wings Slow-Cooked in a Lemon Sweet Tea, Flash-Fried, and Smothered in Chef's Signature Wing Sauce (Slightly Spicy) Offered with Mild Blue Cheese Dip

~ FROM THE FIELD ~

MELTING POINT SALAD 6 Vegetarian

Mix of Fresh Garden Greens with Shaved Red Onions, Fresh Feta Cheese, Carrots, Candied Walnuts, and Apple Cider Vinaigrette

GOURMET CAESAR SALAD 6 Vegetarian

Freshly Cut Romaine Lettuce with Shredded Parmesan Boiled Egg, Lavash Crouton, and Our Own Caesar Vinaigrette

BUTTERNUT SQUASH BISQUE 5 Vegetarian

Honey-Roasted Butternut Squash Bisque with Asian Five-spice Finished with a Cognac Cream and Japanese Smoked Sea Salt

ADD PROTEIN TO ANY SALAD AND MAKE IT AN ENTRÉE*

Sautéed Shrimp 6 Blackened Tilapia 6
Grilled Chicken Breast 4 Fried Chicken Tenders 4

* Advisory: The consumption of raw or undercooked foods such as meat, poultry, fish, shellfish or eggs which may contain harmful bacteria and cause serious illness

~ SANDWICHES ~

CENTER-STAGE BURGER* 9

½ Pound of Fresh Black Angus Beef Grilled to Order. Kaiser Roll, with Lettuce, Tomato, Red Onion, House Pickle, Kettle-fried Potato Chips
Additional \$1 Toppings:

American, Swiss, Cheddar, Provolone, Pimento, or Blue Cheese
Smoked Bacon, Sautéed Mushrooms, Caramelized Onions, Fried Onions

CHICKEN CORDON BLEU PHILLY* 9

Marinated and Grilled Chicken Breast, Sliced and Sautéed with Roasted Bell Peppers, Bacon Confit, Caramelized Onions, Ham and Provolone
Served on Hoagie Roll, with House Pickle and Kettle-fried Potato Chips

BLACK BEAN TOFU BURGER 9 VEGETARIAN

Made Fresh Daily with Black Beans and Tofu, Served on a Kaiser Roll with Mixed Garden Greens, Apple Cider Vinaigrette, and Fresh Avocado

HOUSE-SMOKED TURKEY REUBEN 9

Our Signature House-smoked Turkey Breast on Sweet Pumpernickel Rye with Sauerkraut, Melted Swiss Cheese, Thousand Island Remoulade, House Pickle and Kettle-fried Potato Chips

FISH MARKET SANDWICH* 12 CHEF'S PICK

Always Fresh Fish!! Ask Your Server about Today's Catch
Chef's Weekly Pick of Halibut, Grouper, Mahi-Mahi, or Iceland Cod
Your Choice of Cornmeal Dusted and Fried, or Blackened
Served on Toasted Hoagie Roll with Our House-made Tartar Sauce
House Pickle, and Kettle-fried Potato Chips

~ THE MAIN STAGE ~

SHRIMP & LOCAL GRITS 14

White Shrimp Sautéed with Shallots, Garlic, Bacon Confit, Tomatoes, Sliced Mushrooms, and Served Over Red Mule Farm Yellow Grits

BONE-IN PORK CHOP 16

Grilled 14oz Bone-in Pork Chop with Roasted Garlic Whipped Potatoes, Seasonal Vegetables, and Dijon Molasses Butter

BLACKENED TILAPIA 15 CHEF'S PICK

14 oz Blackened Tilapia Filet, Served with Barbecued Collard Greens, Red Mule Farm Yellow Grits, and BBQ Compound Butter

BLACK FORREST RIB EYE* 18

12 oz Black Angus Beef Rib Eye, Dry-Rubbed with Our Seasoning Blend
Grilled to Your Desired Temperature and Served with Roasted Garlic Whipped Potatoes, Topped with Onion Crisp, and Argentinian Chimichurri

LINGUINI YOUR STYLE

House-made Fresh Linguini Prepared to Order with Baby Spinach Red Bells, Shallots, Garlic, Choice of Alfredo Cream or Basil Marinara.
VEGETARIAN – Seasonal Vegetables and Mushrooms 12
CHICKEN* - Grilled Chicken breast & Chicken Apple Bratwurst 14
BEEF* - Sautéed Black Angus Tips 16
SEAFOOD* - Sautéed Shrimp & Scallops 17

~ ON THE SIDE ~

Add any Side to your Plate \$2

Brew City Fries, Sweet Tater Puffs, Vegetable Medley, Lavash Bread Crisps
Beer Battered Onion Rings, Kettle-fried Potato Chips, Side MP Salad

~ DESSERT SHOTS ~

Desserts Presented in a Glass Shooter
Each Dessert Shot \$2 Taste Any Three for \$5

Key Lime Pie with Coconut Cream
Pumpkin Cheesecake with Cinnamon Cream
American Apple Pie with Caramel Almond Streusel
Chocolate Lover's Cake with Raspberry Coulis
Strawberry Shortcake and Whipped Cream