



APPETIZERS

Baked Crab Dip 	\$14	Fried Brussel Sprouts 	\$12
Blue crab, three cheeses, tortilla chips, toasted baguette		Crispy Brussel sprouts, maple sriracha, cotton fried onions	
Pit Ham & Cheddar Sliders 	\$12	Local Cheese Curds	\$9
Three smoked pit ham sliders with smoked cheddar and onion aioli on King's Hawaiian rolls.		Fried cheese curds served with marinara	
Spicy Shrimp	\$14	Herbed Burrata 	\$15
Buttermilk marinated shrimp fried in spicy batter with spicy garlic chili sauce		Burrata cheese, fresh herbs, spinach pesto, garlic and tomatoes, toasted baguette	
Wings Your Way 	\$14	Baked Philadelphia Pretzel Braid	\$8
Choice of sauce: buffalo, BBQ, sweet Thai chili, Nashville hot, Old Bay or house dry rub, served with celery, bleu cheese or ranch		Pretzel braid, horseradish Lager cheese, honey mustard and spicy mustard Add 1/2 sized portion of crab dip for \$6	
FLATBREADS	SUBSTITUTE GLUTEN FREE CAULIFLOWER CRUST ON ANY FLATBREAD FOR \$3		
Forest Style 	\$13	Buffalo Chicken 	\$14
Figs, pear, crumbled goat cheese, arugula, balsamic reduction		Grilled chicken, buffalo sauce, cheddar jack cheese blend	
Chicken Alfredo 	\$15	Margherita 	\$13
Grilled chicken, Alfredo, bacon, mozzarella, asiago, tomatoes		Marinara, mozzarella and Parmesan cheese, fresh herbs	
Caprese 	\$13	Maryland 	\$15
Pesto ricotta, fresh mozzarella, Roma tomato, basil chiffonade, drizzled with balsamic reduction		Blue crab, mozzarella, scallions	

SALADS AND SOUPS

CHICKEN \$6	SHRIMP \$9	SALMON \$10	STEAK \$13	CRAB CAKE \$18
Legends Salad 	half \$6 full \$9		Soup Du Jour	\$7
Spring mix, romaine, tomato, cucumber, red onions, carrots, croutons, choice of dressing			Our featured soup selected by the chef	
Classic Caesar Salad 	half \$7 full \$10		French Onion	\$9
Romaine, Caesar dressing, asiago cheese, croutons, anchovies upon request			Caramelized onions, Apple Jack Brandy. baked with a baguette crostini, provolone and Swiss cheese	
Apple Walnut 		\$12		
Mixed greens, spiced walnuts, honey crisp apples, dried figs, walnut crusted goat cheese, apple cider vinaigrette				
Pickled Beets and Chevre 		\$12		
Arugula, goat cheese, spiced walnuts, dried cranberries, red and golden beets, orange-sherry vinaigrette.				
Fruits and Nuts 		\$15		
A fresh mix of Arcadian greens, strawberries, blueberries, goat cheese, candied pecans, and walnuts, tossed in a house-made raspberry vinaigrette.				
<i>Dressings: Ranch, Bleu Cheese, Thousand Island, Orange Sherry Vinaigrette, Caesar, Balsamic, Raspberry Vinaigrette, Apple Cider Vinaigrette</i>				

BURGERS AND SANDWICHES SERVED WITH HOUSE CHIPS OR FRENCH FRIES. UPGRADE TO SWEET POTATO FRIES FOR \$2 OR SIDE SALAD FOR \$3	Marian's Grilled Cheese	\$11
	Sourdough bread and three cheese blend Add bacon or ham \$2, add tomato \$1	
Each item below may be substituted for a grilled chicken breast or upgraded to Beyond Burger for \$3	Chicken Asiago Sandwich 	\$17
	Grilled marinated chicken, Soppressata, Asiago Cheese, toasted Brioche with pesto aioli	
Peasant Burger 	Lil' John Turkey 	\$13
8oz brisket-chuck burger with lettuce, tomato, onion and pickle Add cheese or bacon \$	House-roasted turkey breast, basil mayo, sliced cucumbers, tomato, onion, alfalfa sprouts, dill Havarti cheese, whole-grain toast	
Honey Goat Burger 	Philadelphia Cheesesteak 	\$15
Goat cheese, roasted red pepper, mushrooms, spinach, honey drizzle	Beef and American cheese on a Philly roll - add onions, peppers or jalapeños upon request	
Bacon Jam Burger 	Italian Pulled Pork 	\$12
House-made bacon jam, cheddar cheese, cherry pepper relish	Pulled pork, red pepper relish, caramelized onion aioli and provolone on a toasted brioche bun	
Upper House Burger	Reuben 	\$14
Bacon, cotton-fried onions, mushrooms, BBQ sauce, Swiss & cheddar cheese	In-house, beer-poached corn beef, sauerkraut, Swiss cheese, Thousand Island, seeded-rye bread	
Chargrilled Chicken Caprese Sandwich 	Blackened Grouper 	\$20
Grilled chicken, mozzarella, Roma tomato, and fresh basil, brioche bun	Blackened grouper with spicy garlic sweet onion aioli on a toasted brioche roll	
Blackened Salmon Burger 	Crab Cake Sandwich 	\$19
Chopped Salmon, mozzarella, spinach, Roma tomatoes, pickled red onion, Kalamata tapenade, basil-pesto mayo, brioche bun	Loxley's crab cake oven fired, sweet relish tartar, lettuce and tomatoes on a toasted bun.	
French Dip 		
Shaved ribeye, sautéed onions, New Yorker cheese on a crusty roll with au jus and house chips		



PUB FARE

Fish & Chips Loxley's beer-battered Haddock served with French fries, coleslaw and tarter sauce.	\$20
Legends Grilled Meatloaf Our homemade blend of ground beef, pork and smoked bacon, grilled and served with mashed potatoes, cotton fried onions and homemade bordelaise sauce.	\$18
Cottage Pie ☼ Ground beef, celery, carrots and onions cooked in a warm beef gravy and topped with mashed potatoes or sweet mashed potatoes and cheese.	\$18
Crispy Chicken Fritters Buttermilk battered fried chicken tenders served with fries and a sweet honey mustard. Traditional or Nashville-style.	\$15

PASTA

Penne Alfredo ☼ Your choice of Alfredo or basil pesto Alfredo sauce, tossed with spinach and pasta and finished with asiago cheese and basil chiffonade. Add chicken for \$6, add shrimp for \$9 or add salmon \$10	\$17
Roasted Tomato and Pesto Penne ☼ Oven roasted ripe grape tomatoes, pan seared with fresh pesto, spinach and herbs with fresh Parmesan cheese.	\$18
Wild Mushroom Ravioli Wild mushroom ravioli, sautéed asparagus tips, carrots, roasted peppers, spinach and sun-dried tomatoes. Finished with a pesto cream sauce.	\$20
Butternut Ravioli Tender poached butternut raviolis with seared yams, shallots, Figi apples, garlic and olive oil and sprinkled with chopped pecans	\$22
Tuscan Burrata Gnocchi ☼ Sautéed potato gnocchi with julienned American Soppressata in a tomato cream sauce adorned with creamy fresh burrata mozzarella	\$22
Shrimp & Gnocchi ☼ White shrimp sautéed with garlic and white wine over potato gnocchi in parmesan cream.	\$28

LAND & SEA

Outlaw Salmon ☼ Pan-seared salmon filet topped with our maple-bacon glaze and served with sweet potato mash and the vegetable du jour.	\$26
Beef Chateau Two cast-iron-seared tenderloin filets with cabernet mushroom reduction, Yukon mash, and vegetable du jour.	\$30
NY Strip ☼ Hand-cut 12 oz New York strip steak served with sautéed asparagus and creamy mashed potatoes. Smothered with onions and mushrooms \$4 / Upgrade to loaded mash +\$2	\$28
Crab Cake ☼ Jumbo lump crab cakes with a lemon herb vinaigrette served with Yukon mashed potatoes and asparagus	\$30
Bone-In Pork Chop ☼ Locally raised bone-in pork chop with fresh herb compound butter and served with Yukon mashed potatoes and the vegetable du jour.	\$23

SIDES

- Asparagus \$4
- Vegetable du jour \$4
- Yukon Mashed Potatoes \$4
loaded with cheese and bacon +\$2
- Sweet Potato Mash \$5
- Coleslaw \$3
- House Chips \$3
- French Fries \$4
- Sweet Potato Fries \$5

BEVERAGES

- Coke
- Diet Coke
- Coke Zero
- Sprite
- Ginger Ale
- Dr. Pepper
- Barq's Root Beer
- Unsweet, Sweet or Raspberry Tea
- Lemonade or Fruit Punch
- Hot Tea, Coffee or Decaf

☼ Denotes that this dish is gluten friendly upon request. Please be aware of an added \$3 cost for some gluten free substitutions and allow for extra time to prepare these dishes. Any fried item is subject to cross contamination.

☼ Denotes that dish is vegan friendly upon request

Please inform your server of any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please be advised of a 3% convenience fee added to credit card transacations.