

THE HARE & THE HOUND

*****PLEASE INFORM YOUR SERVER OF ANY ALLERGIES*****

FEATURED ITEMS ARE LIMITED IN QUANTITY – FIRST COME, FIRST SERVE, WHILE SUPPLIES LAST!

SOUP & APPETIZERS

TUSCAN ARTICHOKE – \$9

FIRE ROASTED ARTICHOKE, SUN-DRIED TOMATOES, SPINACH AND FRESH HERBS IN A CREAMY BROTH

LOADED SWEET POTATO SKINS – \$17

WHIPPED FETA, AVOCADO, AND CRISPY CHILI FLAKES DRIZZLED WITH HOT HONEY

ZUCCHINI & SQUASH CHIPS – \$15

BREADED AND FRIED, SERVED WITH MARINARA SAUCE FOR DIPPING!

JALAPENO POMEGRANATE MEATBALLS – \$16

HOUSE-MADE SWEDISH MEATBALLS, RICH INFUSED GRAVY WITH ROASTED JALAPENO AND POMEGRANATE SERVED WITH GRILLED BREAD

ENTREES

GRILLED PINEAPPLE SALAD – \$16

ARUGULA AND SPINACH TOPPED WITH RED ONION, BLUEBERRIES, GRILLED PINEAPPLE AND WALNUTS SERVED WITH A PINEAPPLE VINAIGRETTE

► **ADD ON'S : HARD BOILED EGG +2 | AVOCADO +3 | CHICKEN +8 | TUNA SALAD +8 | STEAK TIPS +13 | SALMON +14**

LOBSTER ROLL \$36

CHILLED LOBSTER CLAW AND KNUCKLE MEAT, LEMON HERB AIOLI AND SHAVED LETTUCE ON A BUTTERED BRIOCHE BUN SERVED WITH SWEET POTATO FRIES

LOBSTER MAC & CHEESE \$34

SAUTEED LOBSTER MEAT TOSSED WITH FRESH HERBS, OUR HOUSE-MADE MAC AND CHEESE SAUCE WITH SHELL PASTA, TOPPED WITH RITZ CRACKER CRUMB, BAKED TO PERFECTION!

LOADED BAKED POTATO QUESADILLA – \$18

LOADED WITH A CHEDDAR CHEESE BLEND, SLICED BAKED POTATOES, BACON BITS, AND SCALLIONS, SERVED WITH SOUR CREAM

FRENCH TOAST CHICKEN SANDWICH – \$20

BUTTERMILK FRIED CHICKEN, TOPPED WITH MAPLE AIOLI, APPLEWOOD SMOKED BACON, SUNNYSIDE UP EGG, DRIZZLED WITH HOT HONEY, SERVED ON FRENCH TOAST WITH A SIDE OF HASHBROWN STICKS

DESSERT

CHURRO CHEESECAKE BARS – \$12

CLASSIC CHEESECAKE WITH CINNAMON AND SUGAR TOPPING AND A CHURRO BITE!

BOOZY CUPCAKES – \$5

▪ ASK FOR OUR CURRENT FLAVORS!