

SMALL PLATES

Loaded Brisket Fries steak fries topped with cola brisket, smoked cheddar melt	7
Black Eyed Pea Hummus chimichurri topping, grilled flatbread, celery and carrot sticks	8
Portabella Fries trio of dips to include horseradish aioli, chipotle ketchup and southern ketchup	9
Chicken Wings tossed with your choice of pineapple teriyaki, sweet and spicy cola or classic buffalo	10
Chicken Quesadillas fire braised shredded chicken, Monterey jack cheese, black beans, served with pico de gallo, sour cream and guacamole	11
Chicken Nachos fire braised shredded chicken, black beans, monterey jack cheese, jalapeños, topped with pico de gallo and	11
Flash Fried Calamari curry paint and chutney dipping sauce	12

HEALTHY SELECTIONS

Chef's Daily Soup Creation please ask your server for today's selection	Cup 3 Bowl 4
Tennessee Onion Soup homemade beef broth, caramelized onion and bourbon	5
Farmers Salad arugula, spinach, roast golden beets, heirloom tomatoes, steamed baby potatoes and goat cheese, tossed in a sherry vinaigrette	9
The Caesar hearts of romaine, garlic croutons, shaved parmesan, roasted peppers, yellow and red grape tomatoes	9
The Gateway spring lettuce, sun-dried cranberries, candied pecans, tomato, cucumber, crumbled bleu cheese, tossed in a vidalia onion dressing	9
Boston Wedge Salad bibb lettuce, boursin crostini, chopped egg, tomato, bacon and gorgonzola crumbles, topped with bleu	9

Additions: grilled chicken breast 4 | pan seared salmon 6 | sautéed shrimp 5

SANDWICHES

all sandwiches served with your choice of steak fries, house made chips or fresh cut fruit

Boro Burger 8 oz. black angus beef, lettuce, tomato, onion, pickle on toasted brioche bun, your choice of american, swiss, pepper jack, cheddar or bleu cheese, bacon, mushrooms or sautéed onion	10
Cola BBQ Brisket cola braised beef brisket, smoked gouda, Applewood bacon, broccoli slaw, heirloom tomatoes on brioche bun	10
Chicken Caprese grilled chicken breast, pesto, mozzarella, heirloom tomato on toasted cibatta	10
Pulled Pork Sliders spicy bbq, napa cabbage slaw on mini brioche buns	10
Salmon Tacos tossed with cilantro napa cabbage slaw, chili aioli and black bean side	11
Cuban Sandwich mojo pork loin, swiss cheese, sliced pickle, glazed ham, mustard on ciabatta bread	11
Salmon Sliders cajun dipped and topped with a cilantro napa cabbage slaw on mini brioche buns	11

ENTREES

Filet Mignon seared tenderloin topped with a cabernet portabella demi, seasonal local vegetables and garlic mashed potatoes	29
Apple Glazed Salmon seared salmon, topped with swiss chard with quinoa and heirloom carrots	23
Fettuccine Primavera sweet peppers, onions, mushrooms and baby spinach tossed in a creamy alfredo sauce with fettuccine pasta	16

FLATBREAD PIZZA

Margherita heirloom tomatoes, warm mozzarella, roasted garlic, basil and balsamic paint	9
Pulled Pork smoky bbq pulled pork, melted cheddar cheese	10
Black and Bleu seared tenderloin, caramelized onion, warm bleu cheese, horseradish drizzle and arugula	11

CHILDREN'S MENU

(age 12 and under please)

Macaroni & Cheese elbow macaroni in a creamy cheese sauce, served with applesauce	4
Grilled Cheese Sandwich served with fries	4
Fried Chicken Tenders served with ranch dip and fries	5
Grilled Chicken Breast served with fresh seasonal vegetables	8
Grilled Salmon pan seared and served with fresh seasonal vegetables	12

The Menu prices are for dine in only room service prices may differ in price

Not all ingredients listed. Please inform your server of any food allergies. Raw or undercooked shellfish, fish, chicken, beef, pork and lamb can contain food borne illness. All meats will be cooked to an internal temperature of 140 degrees (medium well) unless otherwise directed by the guest