

SUMMER MENU

APPETIZERS

THE BOARD FOR 2

CHEF'S CHOICE OF ASSORTED MEATS, CHEESE, MUSTARD, PICKLE AND CROSTINI

SERVES 2 \$18

SERVES 4 \$32

GYOZA

FRIED PORK DUMPLINGS SERVED OVER SEAWEED SALAD, SIDED WITH SESAME SOY DIPPING SAUCE \$10

SANDWICHES

SHAWARMA

GRILLED CHICKEN, PICKLED ONION, ROMA TOMATOES, SPINACH, GARLIC SAUCE, AND HAND CUT FRIES ROLLED IN LAVASH BREAD \$11

DUCKALICIOUS

DUCK CONFIT ON SOURDOUGH WITH BRIE, PROVOLONE, BACON AND APPLES, SIDED WITH HAND CUT FRIES AND HONEY DIJON \$15

ENTRÉES

GREEN CHILI BURRITO

SPICY GREEN CHILI CHICKEN, SEASONED RICE, REFRIED BLACK BEANS AND PEPPERJACK CHEESE, RANCHERO SAUCE, LETTUCE, AVOCADO, DICED TOMATO AND CILANTRO \$14

THE Q SPOT

BABY BACK RIBS, EBEL'S BBQ SAUSAGE AND HOT SPICED FRIED CHICKEN DRUMSTICK, SIDED WITH BRUSSELS SPROUTS SLAW, HAND CUT FRIES AND NORTH CAROLINA Q \$23

PERCH

COCONUT FRIED PERCH SERVED OVER SEASONED RICE, SIDED WITH FRESH GREEN BEANS, TOPPED WITH MANGO SALSA, FINISHED WITH JAMAICAN JERK SAUCE \$18

DESSERTS

CHEESECAKE \$6.75

FROZEN PEANUT BUTTER PIE

FROZEN PEANUT BUTTER PIE WITH AMERICA'S FAVORITE COOKIE CRUST \$6.5

CHOCOLATE LAVA CAKE

LAVA CAKE WITH WHIPPED CREAM, COOKIE CRUMBLE AND CHOCOLATE SAUCE \$7

INTERRACIAL COWBOY

BROWNIE, BLONDE, AND SALTED CARAMEL GELATO WITH CHOCOLATE SAUCE \$6.5