



STARTERS

Charcoal Chicken Marinated Chicken Breast, Bacon Jam, Mango Salsa, Moonshine BBQ *GF* **9.5**

Warm Spinach & Artichoke Dip Pita Chips *v* **10**

Sticky Meatballs House-Made Meatballs, Sweet & Smokey Glaze, Fried Onion **8.5**

Crispy Calamari Red Cabbage, Gremolata, Sweet Jalapeno Chili Sauce **9**

Mini Crab Cakes Panko-crusted Crab Cake Bites, Remoulade Sauce **9.50**

Fried Green Tomatoes Pimento Cheese, Sweet & Spicy Pepper Jam, Relish *v* **9**

SALADS

The House Mixed Greens, Cider Vinaigrette, Cucumber, Carrot, Tomato, Shaved Parmesan *v GF* **7**

The Wedge Bacon, Tomato, Fried Onion, Bleu Cheese Crumble, Blue Cheese Dressing *GF* **8**

Autumn Greens Goat Cheese Profiteroles, Apples, Candied Walnuts, Apple Cider Vinaigrette **8** *GF upon request*

BURGERS AND SANDWICHES

Fried Chicken - Nashville Style Hot Chicken, Dill Pickles, Fried Onions, Ranch, Brioche Bun **12**

Perfect Burger 8 oz. Angus Beef Burger, Gruyere Cheese, Candied Bacon, Garlic Aioli, Mixed Greens **14**

The Impossible Burge Plant-Based Patty *VGN*, Avocado, Lettuce, Tomato Relish, Brioche Bun **14**

Build Your Own Burger 8 oz. Angus Beef Burger on a Brioche Bun **11** Add Bacon **+1.50**

Choose: Cheddar, Pepper-Jack, Provolone, Blue Cheese

Add Fried Egg **+1.00**

Toppings: Lettuce, Tomato, Onion, Pickles, Mushrooms, Jalapenos

MAINS

Shrimp & Crab Rice Carolina Gold Rice, Crab, Shrimp, Bacon, Trinity Mushrooms, Sauce Verte *GF* **23**

Pappardelle Wide Ribbon Pasta, Roasted Red Pepper Romesco Sauce, Heirloom Tomatoes, Basil, Parmesan Panko

Crumbs *v* **15** w/ Chicken **17** w/ Beef **18** w/ Shrimp, or Salmon **21** ****CONTAINS PEANUTS**

NY Strip Basted in Brown Butter, Balsamic Ginger Jus, French Fries, Seasonal Veg *GF* **25**

Fish & Chips Beer Battered Fried Cod, Shoe-String Fries, Red Cabbage Relish **15**

Mama's Meatballs Penne Pasta, Marinara, Grated Parmesan, Garlic Bread **16**

Blackened Snapper Potato and Bacon Hash, Wilted Spinach, Citrus Butter *GF* **21**

DESSERTS

Chocolate Tart Dark Chocolate Ganache with Cocoa Nib Crust **7**

Banana Fosters Bread Pudding with Espresso Rum Syrup **7**

NY Style Cheesecake Graham Crust, Fruit Coulis **7**

S'mores Cake Chocolate Cake, Graham Cracker Crumbles, Marshmallow Frosting, Chocolate Sauce **7**

Cherry Wood Smoked Panna Cotta Brown Butter Ginger Cake, Cherry Compote **7**

Black Forest Cake White Chocolate Mousse, Cherry Jam, Chocolate Cake **7**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you are pregnant or have certain medical conditions.

Make your next reservation on:

GF – Gluten Free V – Vegetarian VGN -- Vegan

Some menu items can be altered to be Vegetarian or Vegan. Inquire with your server.

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