

Wood Kettle Pretzels	\$8
Served with WKB spicy mustard and honey mustard.	
House-made Portobello Fries	\$9
Tossed with parmesan cheese and truffle oil.	
Chef Gianni's Chili	\$9
Ground pork & beef served in a crock with red onion, sharp cheddar, sour cream and chives.	
Vegetarian Flatbread	\$10
Flatbread with broccoli, sautéed onions, banana peppers, roasted red peppers, garlic and oil parmesan finished with balsamic glaze.	
Pepperoni & Banana Pepper Flat Bread	\$11
Flatbread with pepperoni, banana peppers, fresh mozzarella, finished with tomato sauce.	
Smoked Sausage Flatbread	\$12
Smoked sausage, caramelized onions, wild mushrooms, fresh mozzarella, and tomato sauce, finished w/balsamic glaze.	

Tomato and Mozzarella Stack	\$12
Served with Hickory Maple smoked bacon, fresh arugula salad, finished with balsamic dressing.	
Prosciutto Panini	\$14
Prosciutto, buffalo mozzarella, basil, tomato, and topped with oil and vinegar.	
Served with arugula salad.	
Grilled Cheese Panini	\$12
A trio of cheeses with Hickory Maple smoked bacon, and sliced beefsteak tomato.	
Served with arugula salad.	
Hot Angus Roast Beef and Cheddar	\$14
Served with truffle mayo, Apple-wood bacon, sharp cheddar & jalapeño relish on a pretzel roll, and house-made pasta salad.	
Corned Beef Reuben	\$13
Served with sauerkraut & Swiss cheese and finished with thousand island dressing and house-made pasta salad.	

Friday Feature	
Hot Tuna Melt	\$10
A Fresh Albacore Tuna Salad with banana peppers & caramelized onions, on a three tier Texas cut white bread, with cheddar and smoked gouda cheese. Served with a side of pasta salad.	
Saturday Feature	\$9
Wood Kettle braised Meatball	
A 6oz Meatball with fresh tomato sauce & ricotta cheese served in a crock	

Executive Chef: Gianni Colilli

****Tax Included****