



## BAR MENU

### PAN SEARED SEA SCALLOPS

edamame succotash, red pepper  
puree 15

### EDAMAME

sea salt 7

### MEDITERRANEAN PLATE

traditional hummus, assorted veggies,  
grilled pita 8

### FRIED GREEN BEANS

breaded, deep fried, ranch for dipping 5

### SHRIMP COCKTAIL

jumbo shrimp, spicy cocktail sauce,  
freshly shaved horseradish 13

### SAUTÉED MUSSELS

lemon, garlic, white wine, grilled  
ciabatta 14

### CHICKEN MEATBALLS

housemade with mushroom thyme jus 8

### TRIPLE THICK CUT BACON

locally sourced bacon lacquered in maple  
and cracked pepper 6

### CARNITAS NACHOS

sweet corn, tomatoes, red onion,  
peppers, jalapeños, chipotle  
cheese sauce 12

### PRETZEL BITES

everything bagel topping,  
scallion cream cheese 8

### ALABAMA BBQ RIBS

slow roasted pork ribs, alabama  
white sauce, toasted peanuts,  
charred scallion 15

### WINGS

Sauced with buffalo or BBQ,  
blue cheese dressing 12

### THE MARK FRITES

fries tossed in parmesan, garlic,  
parsley 5

### CHARCUTERIE & CHEESE

assortment of meats and cheese,  
accompaniments, grilled ciabatta 16

 vegetarian  gluten free  vegan

 can be made GF by removing / changing  
one item

\*Notice: Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of food borne illness.

Please let us know if you have any food allergies, sensitivities or any special dietary needs.