APPETIZERS



Spinach & Artichoke Dip \$16

Paresan, Toasted Naan

Brussel Sprouts

\$16

Goat Cheese, Walnuts, Bacon, Citrus Honey Vinaigrette

Fried Calamari

\$18

Hot Cherry Peppers, Marinara Souce

Loaded Fries

\$14

Applewood Bacon, Smoked Cheddar, Spicy Ranch

Charred octopus

\$20

Grape Tomato & Cucumber Salad, Oregano Vinaigrette

302 Hummus

\$16

Sumac, Crispy Chickpea, Mediterranean Salad, Za'atar Pita Chips

Crispy Mahi Bites

\$16

Deep-Fried, Lemon Caper & Dill Aioli

Sticky Duck

\$15

Fried Duck Drumettes, Teriyaki Glaze or Orange Thai Chili, Sesame Seeds

Soup & Salad

Sweet Potato & Ricotta Salad \$18

Kale, Pistachio Crusted Ricotta, Peppadew Peppers, Citrus Maple Dressing

Wedge Salad

\$15

Iceberg, Bacon, Roasted Tomatoes, Pearl Onions, Blue Cheese Crumbles & Dressing

Beet Salad

\$16

Spring Mix, Goat Cheese, Candied Almonds, Strawberry Vinaigrette

Casprese Salad

\$14

Fresh Mozzarella, Tomato, Basil, Balsamic Glaze, Olive Oil

She-Crab Soup	\$12
French Onion Soup	\$10

MAIN

Skirt Steak \$34

Green Bean, French Fries, Tomato Chimichurri

* Pork Chop \$29

Roasted Potatoes, Brocclini, Teriyaki Glaze

Rosemary Chicken 30

Bone-In Chicken Breast, Mashed Potatoes Broccolini, Rosemary & Garlic Reduction

Vegetable Shrimp Scampi \$28

Fried Duck Drumettes, Teriyaki Glaze or Orange Thai Chili, Sesame Seeds

* Seared Scallops MP

Smoked Cheddar Grits, Red Onion Bacon Jam, Roasted Carrots, Balsamic Glaze

Alaskan Salmon \$34

Sun dried Tomato Risotto, Green Beans, Cilantro Lime Ailoli

Fish & Chips \$27

Fries, Spicy Tartar

Blackened Mahi \$30

Grilled, Vegetable Basmati Rice, Mango Chutney

HAND HELDS

Add Bacon \$3 / Add Mushrooms \$2 / Add Cheese \$1Sub Garlic Fries \$4 / Truffle Fries \$5 / Gluten Free Bun \$3

* Charlie Burger

\$18

Lamb Patty, Goat Cheese, Tzatziki, Pickled Onion, Arugula, Brioche Bun, Fries

* 302 Burger

\$17

Beef Patty, Greens, Tomato, Onion, Cheddar, Mayo, Brioche Bun, Fries

Crab Cake Sandwich

\$20

Saut'eed Crab Cake, Arugula, Spicy Tartar, Brioche Bun, Fries

Grilled Chicken Melt

\$17

Chicken Brest, Mozzarella, Roasted Red Peppers, Arugula, Balsamic Glaze, Ciabatta

PIZZA

Fig & Pig

\$20

Honey Ricotta, Parmesan, Prosciutto, Figs, Arugula

Charcuterie

\$19

Red Sauce, Mozzarella, Selection Of Cured Meats

4 Cheese White Pizza

\$16

Blend of Four Cheeses, Roasted Tomatoes, Garlic Oil, Balsamic Glaze

Truffle Pizza

\$18

Ricotta, Mushrooms, Roasted Peppers, Mozzarella, Arugula

Happy Hours

Key west island fish taco

Authentic pressed flour tortillas, crunchy super slaw, key lime-avocado ranch, mango tree salsa, cilantro

Beef & cheddar sliders

Iron seared petite angus beef patties, caramelized Sabrett's onion, smoked cheddar deli sauce, pickles

Popcorn Shrimp

Crispy-crunchy shrimp, blue kernel popcorn, candied jalapeno aioli, peas tendrils

Shishito Calamari

Rhode Island flash fried calamari, roasted shishito peppers, spiced mango mariara, chives

Everyday Im Trufflin

Flash fried rustic fries, smoked truffle-cheddar cheese deli sauce, scallions

Happy Hours

Schoolyard Pizza

Wood-oven squared dough, tomato jam, feathered mozzarella, torn basil

Roadside Hummus

Spiced boiled peanut hummus, chow-chow relish, corn chips, chili crush oil

Breaking Bread Spin-Dip

Farm spinach, charred artichoke hearts, ricotta, feta shaved parmesan, toasted shaved baguette

Keep Rollin

Fluffy yeast roll, sea salt - pepper dust, benne seed crust, pimento cheese dipper

Pickled Greenhouse

Rocked green, red oak leaf, pickled garden vegetables, Jammy egg, garlicbread crisp