



Patio Tavern Menu

STARTERS

Greek Hummus Plate (V)

Classic garlic & roasted red pepper hummus, carrots, celery & warm pita chips - 12

Fried Mozzarella Sticks (V)

Six lightly breaded Mozzarella sticks served with our Tomato Basil sauce - 12

Fresh Calamari

Fresh Calamari lightly breaded and fried until golden brown with side of Tomato Basil sauce- 15

Coconut Shrimp

Eight large shrimp lightly breaded with coconut & fried until golden brown
& served with sweet chili sauce- 16

****Chicken Wings***

Ten Chicken wings fried until golden brown and served with celery sticks & bleu cheese dressing
Choice of Plain, Buffalo, Sweet Chili sauce – 12

Veggie Egg Rolls (V)

Six veggie egg rolls fried until golden brown and served with sweet chili sauce- 10

SOUPS

Creamy Tomato Basil

Our famous creamy tomato basil soup – Cup- 4, Bowl- 6

****Crab Bisque***

Our most popular soup bursting with crabmeat – Cup- 6, Bowl – 8

SALADS

Classic Caesar Salad (V)

Crisp romaine lettuce tossed in our Caesar vinaigrette dressing
sprinkled with garlic croutons & shredded parmesan cheese – 12

****Greek Salad (V)***

Chopped romaine lettuce with sliced cucumbers, red onions, half grape tomatoes, kalamata olives
tossed in Feta vinaigrette dressing and topped with Feta cheese – 14

Buffalo Chicken Salad

Buffalo style fried chicken breast on top of mixed garden greens with grape tomatoes, cucumber & red onions
Served with bleu cheese dressing. – 14

Any of our salads can be topped with following choices:

Grilled or blackened Chicken Breast – 4

Grilled or blackened Salmon or Shrimp – 6

Salad Dressings

Buttermilk Ranch, Bleu Cheese, Honey Mustard, Pepper Parmesan, Fat Free Italian,
Thousand Island, Balsamic Vinaigrette, Raspberry Vinaigrette

***House Specialty, V- Vegetarian, GF-Gluten Free, O-Organic,**



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CHEF'S ENTREES, SANDWICHES & WRAPS...

*Sandwiches served with choice of Jersey fries, Cole slaw, potato chips & pickle spear
Substitute for Onion rings, Garden or Caesar salad for \$3 extra*

Chicken Parmesan

Breaded chicken breast, fried until golden brown, topped with tomato basil sauce & provolone cheese
Served over linguini & side of garlic toast – 20

Veal Parmesan

Breaded veal cutlet, fried until golden brown, topped with tomato basil sauce & provolone cheese
Served over linguini & side of garlic toast -24

Sugar Hill Crab Cakes

Broiled jumbo lump crab cake, served with cilantro-lime aioli sauce
One crab cake – 16, Two crab cakes – 29

Atlantic Salmon (GF)

North Atlantic Salmon filet grilled or blackened, lemon vinaigrette – 29

****Lobster Mac & Cheese***

Orecchiette pasta shells sautéed in creamy alfredo sauce with chunks of lobster meat
& served with garlic toast- 22

****Yogi's Specialty Burger***

An 8 oz. Angus beef, short ribs & brisket meat burger grilled to your liking and
topped with Vermont sharp cheddar cheese, smoked bacon and fresh jalapeno slices
served with fresh leaf lettuce, sliced tomatoes and red onion ring on a corn dusted bun – 16

****Vegan Beyond Burger (V) (GF)***

Sautéed Vegan Beyond Burger served on a corn dusted bun
with a slice of tomato and red onion rings & side of salsa - 12

Pulled BBQ Pork sandwich

Pulled pork in our BBQ sauce served on corn dusted roll & a side of Cole slaw- 12

Sugar Hill Crab Cake Sandwich

Our famous crab cake broiled & served with special Old bay sauce on a corn dusted roll
& slice of tomato, red onion rings- 14

Buffalo Chicken Sandwich

Lightly breaded chicken breast, fried until golden brown, dipped in our Buffalo sauce
Served on a Pretzel roll with side of bleu cheese dressing
& slice of tomato, red onion rings – 14

Grilled Chicken Caesar Wrap (O)

Diced grilled chicken breast, wrapped in flour tortilla wrap with romaine lettuce,
Caesar dressing, shredded parmesan – 12

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Desserts

Yogi's Bread Pudding – 6
NY Style Cheesecake – 8
Triple Layered Chocolate cake – 8
Bourbon Pecan Pie- 8