

## APPETIZERS

MAC N' CHEESE BALLS 8

CRISPY MAC N' CHEESE, SERVED WITH SAN MARZANO SAUCE

BUFFALO WINGS 9

TRADITIONAL BUFFALO WINGS WITH BLUE CHEESE

TURKEY CHILI 9

BEER BLESSED OVEN ROASTED TURKEY, SERVED WITH FLATBREAD

MAC N' CHEESE SPRING ROLLS 9

SWEET & SPICY CHILI DIP

SPINACH & ARTICHOKE DIP 8

BRICK OVEN BAKED, SERVED WITH CORN TORTILLA CHIPS

GUACAMOLE | VEGGIE CHILI | SALSA 11

TRIO OF GUAC, HOUSE VEGGIE CHILI & SALSA PICANTE, WITH TORTILLA CHIPS

## MAC N' CHEESE

LOBSTER 17

MAINE LOBSTER, SMOKED GOUDA & BLACK TRUFFLE OIL

POPEYE 15

SPINACH, ARTICHOKE & BACON WITH 4 CHEESE CREATION

ORIGINAL 14

FAMOUS 4 CHEESE CREATION | ADD TOMATO, BACON, OR CHORIZO 2

BUFFALO 15

BUFFALO CHICKEN MAC, WITH 4 CHEESE CREATION

## SIDES

TATER TOTS 5

CLASSIC | ADD CHEESE & GRAVY 3

FRESH BAKED FLATBREAD 4

BRUSHED WITH CHIMICHURRI SAUCE

HAND CUT FRENCH FRIES 5

DUSTED WITH SALT, PEPPER & HERBS

GRILLED VEGETABLES 6

FRESH GRILLED VEGGIES | ASK YOUR SERVER FOR DAILY SELECTIONS

## MAINS

SWEET & SOUR CHICKEN SKEWERS 16

PINEAPPLE, PEPPERS, SQUASH, RED ONION, ZUCCHINI, SERVED WITH WILD RICE

PAN ROASTED SALMON 17

ARUGULA, FENNEL, CUCUMBER, SERVED WITH FRESH GARDEN SALAD

NOLITA HOUSE FILET BURGER & TATER TOTS 13

LETTUCE, TOMATO & ONION | CHEESE OR BACON 2

SHRIMP TACOS 16

AVOCADO & QUESO FRESCO, SERVED WITH VEGETABLE RISOTTO

NOLITA SALAD 13 - ADD CHICKEN 3 OR SHRIMP 4 -

ARUGULA, DRIED CRANBERRIES, WALNUTS & RASPBERRY VINAIGRETTE

BAKED FRIED CHICKEN 17

"SOUTHERN FRIED CHICKEN", HONEY, BISCUIT & SIDE MAC N' CHEESE

## BRICK OVEN PIZZAS

CARAMELIZED PEAR & GORGONZOLA 15

MOZZARELLA, FONTINA, CARAMELIZED SWEET ONIONS & ARUGULA WITH RANCH

ROASTED ARTICHOKE & SPINACH 15

GARLIC, FONTINA, MOZZARELLA, & PARMESAN CHEESE

PROSCIUTTO & ARUGULA 16

SAN MARZANO TOMATO, MASCARPONE, PARMESAN & TRUFFLE OIL

MARGHERITA PIZZA 14

SAN MARZANO TOMATO, MOZZARELLA, FONTINA & BASIL

TOPPINGS -2ea-

PEPPERONI, CHORIZO, ANCHOVIES, ITALIAN SAUSAGE, OLIVES, ROASTED PEPPERS  
CARAMELIZED ONIONS, MUSHROOMS, ARTICHOKE HEARTS, TOMATOES



WINTER MENU 2012

TRY OUR FAMOUS BOOZY BLUEGRASS BRUNCH SATURDAYS & SUNDAYS - 10AM-4PM