

MELT

KITCHEN AND BAR

To Start or To Share

🍷 **Duck Fat Fries** 11.50

a basket of our hand-cut duck fat fries with creamy herb & maple dijon

Crab Cake Bites 14.50

eight lump crab cake bites over mixed greens with a chipotle mayo drizzle, sprinkled with Old Bay & topped with chives & parmesan cheese

Melt Mozzarella Sticks 12.50

five house-made mozzarella sticks paired with marinara sauce & creamy herb

The Melt-Prese Salad 11.75

fried halloumi cheese & tomato on arugula topped with our balsamic reduction & basil

🍷 **Panko-Fried Cauliflower** 13

served with house-made creamy herb & buffalo dipping sauces + make it vegan! ask for our vegan sambal aioli +

Smoked Gouda Spinach Dip 14.25

house-made spinach & artichoke dip with smoked gouda, fresh tortilla chips

🍷 **Almost Famous Sprouts** 14.75

crispy brussels sprouts, bacon, fried capers, dried cherries, balsamic glaze, pistachio vinaigrette +make it vegan with no bacon+

Pulled Pork Nachos 15

fresh tortilla chips, pulled pork, house-made queso sauce, pico de gallo, pickled red onions, creamy herb drizzle & chives

Melt Wings 16

eight traditional chicken wings with choice of house-made thai sweet chili, buffalo, honey BBQ or garlic parmesan

Signature Salads

add ~ chicken +6 ~ shrimp +6 ~ fried artichoke +4 ~ salmon +7

🍷 **House Salad** 12.50

cucumber, cherry tomato, shredded carrot, red onion & radish on a bed of mixed greens + balsamic vinaigrette +

🍷 **Cyprus Salad** 13.95

grilled halloumi cheese, roasted red peppers, banana peppers, kalamata olives, cucumbers & red onion on mixed greens + roasted shallot vinaigrette +

🍷 **Beet Salad** 13.95

whipped feta & goat cheese, pickled beets, candied pecans, crispy bacon, mixed greens + raspberry vinaigrette +

🍷 **Sunrise Salad*** 13.95

mixed greens, artichoke hearts, marinated portobello, roasted red peppers, crispy bacon, parmesan, topped with a sunny side up egg* + lemon basil vinaigrette +

🍷 = item available vegan

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness ~auto gratuity will be added to parties of six or more~

Specials

🔥🍷 **Rasta Pasta** 16

spicy house-made marinara sauce, red, yellow, green peppers, garlic & spices tossed in cavatappi pasta topped with chives & parmesan cheese {make it vegan-ask for no cheese} + add~spicy andouille sausage+5 ~chicken+6 ~shrimp+6 ~salmon+7 ~fried artichokes+4 +

Tacos

+ set of 2 tacos served on flour or corn tortilla & with your choice of side +

🔥 **CeCe's Fried Buffalo Chicken** 14.50

fried chicken tossed in house-made buffalo sauce, slaw, blue cheese crumbles & chives

Carne Asada 14.50

carne asada steak, lettuce, radish, red onions, topped with house-made cilantro vinaigrette, cotija cheese & fresh cilantro

🔥 **Buffalo Shrimp** 14.50

grilled shrimp, buffalo sauce, slaw, blue cheese crumbles, chives

🔥 **Fish Tacos** 14.50

grilled cod, slaw, avocado, mango-habañero sauce, cilantro

🍷 **Fried Artichoke** 14.50

panko-cruste artichoke, sesame cabbage, pickled carrots, cucumber, vegan sambal aioli

Pulled Pork Tacos 14.50

slow cooked pork, bbq, pineapple, pickles, slaw, russian dressing, pickled onions & chives

Mini-Melts

for our guests 12 and under choose fries, mac & cheese or apple slices

Kid's Sliders 10

two all beef sliders with american cheese

Grilled Cheese 8

Chicken Tenders 9

Mac & Cheese 8

Quesadilla 8

Sides

duck fat fries ~ mac & cheese ~ cup of soup ~ chips & salsa ~ side salad ~ parmesan broccoli ~ pasta salad

sub brussel sprouts or cauliflower +\$2

Dressings

lemon basil vinaigrette ~ raspberry vinaigrette ~ shallot vinaigrette ~ creamy herb ~ blue cheese ~balsamic vinaigrette ~ russian ~ maple dijon

♥ all of our dressings are house-made

🔥 = spicy

Paninis

served on locally made sourdough bread, choice of side ~ substitute gluten-free bread +\$2

🍷 The Melt 13

choose two: swiss, gouda, mozzarella, cheddar, pepper jack, brie, provolone or american
vegan cheese available (+\$2)
+ tomato pesto +

The Granny 14.50

turkey, granny smith apples, onion jam, brie, mozzarella
+ maple dijon +

Cuban Reuben 15

slow cooked pulled pork, pastrami, swiss, slaw & pickles
+ russian dressing +

The Scarlett 15

steak, provolone, caramelized onions, mushrooms, poblano peppers
+ creamy herb +

🔥 The Godfather 15

hot capicola, salami, spicy cherry pepper spread, shaved yellow onion, provolone
+ pesto aioli +

Ham & Brie 14.50

black forest ham, brie, mozzarella, house-made fig jam
+ creamy dijon +

Duck Club 15.50

duck confit, crispy bacon, gouda, caramelized onions, apricot thyme jam

🍷 The Nicki B. 13.75

portobello mushrooms, artichoke hearts, roasted red peppers & mozzarella
available with vegan cheese (+\$2)
+ roasted red pepper aioli or vegan sambal aioli +

🔥 Buffalo Chicken 15

fried chicken, buffalo sauce, bacon, pickles & mozzarella
+ blue cheese +

The Mallory 15

grilled chicken, house-made pimento cheese, pickled red onion & mozzarella
+ creamy herb +

The Chicken Parm 15

fried chicken breast topped with our house-made marinara, parmesan cheese, mozzarella cheese, provolone cheese & fresh basil

The Roast Beast 15

sliced roast beef, house-made slaw, fried onion straws with sharp cheddar & swiss cheese
+ creamy horseradish & au jus +

Sauces

roasted red pepper aioli ~ creamy herb ~ maple dijon
russian ~ pesto aioli ~ blue cheese ~ creamy dijon
~ creamy horseradish ~

♥ all of our sauces are house-made

Burgers, Wraps & More

½ lb patty served medium on a locally made brioche bun ~ substitute gluten free bun or vegan bun for +\$2 +your choice of side+

Melt Burger* 15.75

certified angus beef, american cheese, mixed greens, tomato, avocado, house-made pickles & creamy dijon

Pimento Cheese Burger* 15.75

certified angus beef, pimento cheese, bacon, pickled red onion & mixed greens

The Patty Melt Burger* 15.75

certified angus beef, caramelized onions, Swiss cheese, sautéed mushrooms, russian dressing on brioche bun

The Jam Burger* 15.75

certified angus beef, house-made sweet & spicy tomato jam, whipped feta & goat cheese, arugula, balsamic reduction & fresh basil

Substitute an Impossible Burger +3

🍷 Black Bean Burger 14

house-made black bean burger, pepper jack, chipotle mayo, avocado, mixed greens, tomato & red onion
+ available vegan +

Fried Chicken Sandwich 14.75

fried chicken breast with greens, tomato, red onions, topped with pepper jack cheese, pickles & chipotle mayo on a local made brioche bun

Chicken Salad Wrap 13.95

cranberry chicken salad with mixed nuts, red onion, balsamic reduction & mixed greens

Salmon BLT* 15.75

grilled salmon, bacon, mixed greens, tomato & pesto aioli on a brioche bun
+ also available as a wrap +

Chef's Crab Cake Croissant 23

½ lb house-made lump crab cake served on a locally made croissant with pepper jack cheese, bacon, mixed greens, tomato, red onion & chipotle remoulade

Sweets

NEW NY Style Cheesecake 10

house-made cheesecake topped with our raspberry sauce, whipped cream & blueberries

French Quarter Beignets 9

house-made beignets tossed in powdered sugar, served with chai caramel and raspberry sauces

GF Flourless Chocolate Cake 10

rich, decadent chocolate cake served with fresh berries, sprig of mint & raspberry drizzle

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🔥 = spicy

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