

## SIGNATURE KOBE BURGERS

### BUILD YOUR OWN BURGER

through the garden 12

#### add ons:

\$1.25 each

\$2.50 each

aged wisconsin cheddar  
 fol epi swiss  
 caramelized red onion  
 asian pickled red onion  
 goat cheese crumbles  
 maytag blue cheese  
 tomato bruschetta  
 caribbean mango salsa  
 roasted poblano peppers

cherrywood bacon  
 wild mushroom ragout  
 italian pancetta  
 herbed boursin cheese  
 fresh buffalo mozzarella  
 fried mozzarella  
 shaved pecorino romano  
 queso blanco

#### all burgers served with your choice of:

house-made potato salad  
 sweet potato fries  
 or shoestring fries

**substitute:** ham & cheddar grits -  
 mango chili glazed green beans -  
 josh's famous collard greens -  
 beer battered onion rings -  
 or house salad  
 for additional charge.

*our burgers are ground fresh in house using grass fed, hormone and steroid free meat. made with a blend of Kobe chuck and Certified Angus Beef® filet, NY strip, and rib eye. We roll all of our ingredients into our burgers making them uniform and unique.*

## ENTREES

### 'SIGNATURE DISH'

#### **GF** 4 OZ FILET POMPEII

tiger prawn, peekaboo crab,  
 garlic citrus butter, chef starch, asparagus 21

#### **GF** CHERRYWOOD SMOKED BACON WRAPPED PORK MEDALLION

with spiced apples 13

#### SALMON BURGER

sesame mayonnaise & pickled onion 12

#### **GF** \* MEMPHIS CHIPOTLE BRAISED RIBS

chef's choice starch  
 half -19' full - 30'

#### GRILLED SALMON BLT

fresh tomato & applewood  
 smoked bacon 13

#### **V** VEGGIE BURGER

oven roasted portabella & fresh mozzarella 10

#### FUNKY CHICKEN

amish herb rubbed chicken, goat cheese,  
 pecan wood bacon, wild mushroom ragout,  
 & white ruffle meyer lemon aioli 13

#### CHICKEN PARMESAN SANDWICH

houosemade tomato sauce &  
 parmesan mozzarella blend 12

\* signature dish **V** vegetarian **GF** gluten free

Executive Chef: Dane Massie • First Chef: Jerry Morehead • Mixologist: Will Walker  
 Partner: Josh Sweeney • Partner: Matthew Sweeney • Manager: Tye Morris

18% gratuity may be added to parties of six or more • Consuming raw or undercooked meats or shellfish may increase your risk of foodborne illness



## LUNCH MENU

### STARTERS

**GF APPLE & PECAN HOUSE SMOKED CHICKEN WINGS**

bbq - garlic buffalo - tropical mango habenero -  
bourbon sriracha bbq - parmesan garlic - 10

**BACON CHEESEBURGER POTATO SKINS**

with chive sour cream 9

**\*BLACK TIGER SHRIMP AND GRITS**

4 piece with mango salsa 15

**V FRIED MOZZARELLA CAPRESE**

tomato bruschetta & balsamic reduction 8

**CALAMARI**

chipotle aioli & housemade mariana 10

**ITALIAN SAUSAGE, TOMATO, &  
GOAT CHEESE BRUSCHETTA**

with foccacia bread 11

**TRADITIONAL SPANISH TACOS**

pan asian mango slaw, roasted poblano & lime aoli  
With Filet Mignon Carne Asada 2/11

### SOUPS

**V CHARRED TOMATO BISQUE**

with grilled cheese bites  
cup - 4 bowl - 7

**CRAB AND CORN CHOWDER**

cup - 4 bowl - 8

**SOUP DU JOUR**

cup - 4 bowl - 7

### SALADS

**THIRD AND MAIN BLT**

tomato, applewood bacon, & creamy ranch 8

**V GF JAPANESE GARDEN SALAD**

carrot ginger dressing, prepared shiitake  
mushrooms, cucumbers, & tomatoes 8

**V GF FRESH BEEFSTEAK TOMATO CAPRESE SALAD**

tomatoes, fresh mozzarella, basil, tuscan  
vinaigrette, & balsamic reduction 9

**CAESAR SALAD**

house made dressing &  
focaccia croutons 7

**V GF GARDEN SALAD**

tomato & cheddar cheese 5

**ADD TO ANY SALAD:**

*black tiger shrimp 9*

*salmon 8*

*chicken 6*

*seared tuna 14*

**PLAN YOUR NEXT EVENT AT  
THIRD AND MAIN  
-OR-  
THE NEW SPEAKEASY PARTY ROOM "3AM"  
PARTIES FROM 8 TO 85 - OFFSITE CATERING AVAILABLE**

\* signature dish

V vegetarian

GF gluten free