

Refusto

SMALL PLATES

BURGER SLIDERS* 11
TWO SLIDERS TOPPED WITH CHEDDAR CHEESE, LETTUCE, TOMATO, ONION & BACON JAM
SERVED ON BRIOCHE ROLLS

HUMMUS PLATE 10
ROASTED GARLIC & LEMON HUMMUS WITH VEGGIES AND GRILLED PITA

VARSIY WINGS* 10
EIGHT LARGE WINGS, CHOICE OF SWEET CHILI, HONEY BBQ, OR BUFFALO
SERVED WITH BLUE CHEESE OR RANCH

MARGARITA FLATBREAD 9
ROASTED PLUM TOMATOES, FRESH BASIL & MOZZARELLA CHEESE

CHARCUTERIE PLATE* 9
DOMESTIC & IMPORTED CHEESE, LOCAL CURED MEATS & MARINATED OLIVES

GRILLED PIMENTO CHEESE 9
PIMENTO CHEESE WITH APPLEWOOD SMOKED BACON ON ARTISAN BREAD, WITH MIXED GREENS

SOUPS & SALADS

TUSCAN MINISTRONE SOUP 7

SOUP OF THE DAY 7

GARDEN GREENS SALAD 9
MIXED GREENS, GRAPE TOMATOES, ENGLISH CUCUMBER, RED ONION, & SHAVED CARROT

CAESAR SALAD 9
HEARTS OF ROMAINE, PARMESAN CROSTINI & HOUSE MADE CAESAR DRESSING

ADDITIONS TO SALADS: CHICKEN 4, SHRIMP OR SALMON 8

SANDWICHES & ENTRÉE PLATES

MILLENNIUM BURGER* 14
GRASS FED BEEF WITH LETTUCE, TOMATO, ONION, & PICKLE ON A BRIOCHE BUN
SERVED WITH FRIES

FARMERS MARKET VEGETABLE PANINI 13
MARINATED ZUCCHINI & SQUASH, PORTOBELLO MUSHROOM,
ROASTED RED PEPPER & HERB GOAT CHEESE

PECAN GLAZED CHICKEN* 16
POTATO GNOCCHI, & BABY CARROTS

SHRIMP & GRITS* 19
SUNDRIED TOMATO, PANCETTA & GARLIC WHITE WINE SAUCE OVER SMOKED MOZZARELLA GRITS

GRILLED SALMON* 18
SEARED SPINACH, HERB & PARMESAN POLENTA & A LEMON BUTTER SAUCE

GRILLED NY STRIP STEAK* 25
NY STRIP STEAK, MASHED RED BLISS POTATOES, SAUTÉED GREEN BEANS & HERB BUTTER

SPINACH FLORENTINE RAVIOLI 17
SERVED IN A ROSE SAUCE, WITH FRESH PARMESAN & BASIL

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. This establishment uses the following allergens: milk, wheat, eggs, Peanuts, tree nuts, fish, shellfish and soy beans

An 18% gratuity will be added for all parties of six or more.
Chef James Russell