



LUNCH COMBOS

PICK 2 LUNCH COMBO...\$9.96

PICK 3 LUNCH COMBO... \$12.95

Jambalaya Soup
Lobster Bisque +\$1

Summer Salad with Strawberry
Vinaigrette
House Salad

Pulled Pork Slider
Half Turkey Sub
Brisket Slider

SIGNATURE BOWLS

Poke Bowl13.96

Ahi Tuna, Pineapple, Green Onion, Wakame, Sesame Seeds, Soy and Sesame Oil.

VEGAN Marinated Tofu (Vegan) 10.93

Marinated Tofu, Roasted Eggplant, Carrots and Potatoes, Tomatoes, Cucumbers, Olives, Spicy Lemon Hummus,

Smoked Chicken Bowl11.94

House Smoked Chicken Thigh, Black Beans, Roasted Corn, Avocado, Pico di Gallo, Green Goddess Sauce, Queso Fresco Cheese

Seared Spicy Tuna Bowl14.96

Sesame Crusted Tuna, Soy Jalapenos, Cucumbers, Radishes, Wakame, Sweet Soy and Wasabi Aioli

BUILD YOUR OWN BOWL

PROTEIN

Smoked Chicken Thigh 11.96
Falafel 10.94
Double Protein
variable depending on protein choice
\$

Ahi Tuna 13.96
Seared Salmon 16.96

Sesame Crusted Tuna 14.96
Marinated Lamb & Steak 12.95
Marinated Tofu 10.94

BASE

White Rice

GLG Lettuce Mix

Kale & Cabbage

TOPPING

Wakame
Carrots
Pickled Onions
House Made Pickles
Avocado +1.00

Green Onions
Cucumber
Cherry Tomato
Hummus
Bean Sprouts

Pickled Ginger
Cilantro
Red Onion
Pickled Radishes
Pineapple

SAUCES

Sriracha Lime
Roasted Garlic Chive Aioli
Wasabi Aioli
Sesame Oil

Jamaican Jerk
Garlic Dill
Soy

Green Goddess
Sweet Soy Garlic Ginger
Human Furnace Harissa

CRUNCH

Crispy Onions

Crispy Won Tons

Sesame Seeds

APPETIZERS

Grilled Eva Street Corn 6.94

Fresh Cilantro, Queso Fresco, Lime Aioli, BBQ Spice, Lime Zest

Whole Chicken Wings- House Smoked or Pub Style 9.97

Sriracha Lime, Double Dipped Buffalo, Watty's a Jerk Sauce (Jamaican Jerk), Sweet Soy Garlic Ginger, Whitey Low BBQ, Carolina BBQ. Add Blue Cheese, Ranch, Celery or Carrots...l

Fried Plantains 6.83

Queso Fresco, Lime Aioli

Calamari ala Chubbwah 11.93

Flash Fried Calamari, Spicy Pepper Rings, Lime Aioli

Franks Fried New Potatoes 9.98

Roasted and Fried New Potatoes with Cheese Curds, Romano and Green Onion. Chipotle Aioli, Garlic Chive Aioli and Ketchup served on the side.

Warm Stuffed Grape Leaves7.98

Feta Cheese, Garlic Dill Sauce, Human Furnace Harissa Sauce

Go Home Hummus, You're Drunk 11.98

Human Furnace Harissa Sauce, Onions, Tomatoes, Melted Cheddar, Kalamatta Olives, Sour Cream, Either Orr Garlic Naan Bread

T.A.B. Tuna Nachos 14.87

Fried Won Tons, Wasabi Aioli, Green Onion, Sesame Seeds, Sweet Soy, Soy Marinated Jalapeno

ENTRÉE

Those Who Fear Fried Chicken Lunch 9.98

Breast and Drumstick, Choice of Side. Honey, Hot Sauce or Chipotle Honey available upon request

Fish and Chips 15.95

Beer Battered Cod, Remoulade Sauce, Cole Slaw, choice of side

Pho 14.87

8 hour Beef Broth with Brisket and Sliced Sirloin, Cilantro, Thai Basil, Lime, Hoisin Sauce, Sriracha, Bean Sprouts and Jalapenos on the side

House Smoked Ribs 12.97

½ Rack House Smoked Ribs with choice of two sides



SALADS

F.D. House Salad **8.97**
 GLG Lettuce Mix, Carrots, Cucumbers, Croutons, Cherry
 Tomato, Cheddar or Mozzarella Cheese. Choice of
 Homemade Dressing
 ~ add a small house salad to any entrée...5.97

Poached Pear and Fried Goat Cheese Salad **12.96**
 GLG Lettuce, Candied Walnuts, Poppseed Dressing, Red
 Wine Poached Pears, Fresh Berries and Fried Ohio Goat
 Cheese

Homemade Dressings
 Maple Balsamic, Blue Cheese, Buttermilk Ranch, Vinny's
 Italian, Poppseed, Styx Strawberry Vinaigrette, White
 Balsamic Vinaigrette, Smoked Great Tomato Vinaigrette
 ~ Extra Dressing .95

Peach Salad **12.94**
 Grilled Peaches, Blueberries, Raspberries, Blackberries,
 Candied Walnuts, Feta Cheese, GLG Lettuce, Styx
 Strawberry Vinaigrette

Grilled Watermelon Salad **12.96**
 Feta Cheese, GLG Lettuce, Fresh Mint, White Balsamic
 Vinaigrette

Seared Salmon Salad **17.97**
 GLG Lettuce, Chickpeas, Roasted Red Peppers, Tomatoes,
 Olives, Cucumbers, Smoked Great Tomato Vinaigrette

★ add to any salad:
 Seared Salmon 12, Grilled Chicken 5, Calamari 8, Seared
 Sesame Crusted Ahi Tuna 12

SOUPS

Jambalaya Soup **cup 5.97 Bowl...7.97**
 Smoked Chicken Thighs and House Smoked Kielbasa

Lobster Bisque **Cup 7.47 Bowl...9.97**

SANDWICHES

SERVED WITH YOUR CHOICE OF SIDE

Art's Pulled Pork Sandwich **11.87**
 Smoked Pork Butt, Crispy Coleslaw, Spicy or Mild BBQ
 Sauce, Brioche Bun.

A2 Whatever Dude Falafel **11.94**
 Fresh Homemade Falafel, House Made Pickles, Roasted
 Vegetables, Lettuce, Tomato, Red Onions, Cucumbers,
 Garlic Dill Sauce, Human Furnace Harissa Sauce (Spicy),
 Red Cabbage

Yo Adrian, There's Lamb in my Cheesesteak **14.94**
 Thin Sliced Leg of Lamb, Swiss, Mushrooms, Onions,
 Butter Toasted Sub Bun and Horsey Sauce

Where's the Beef Brisket Sandwich **13.97**
 House Smoked Brisket, Homemade BBQ Sauce, Cheddar
 Cheese, Crispy Onions, Brioche Bun

Lenny me a Doner (the original gyro) **14.57**
 Lamb and Steak with Middle Eastern Spices. House made
 Pickles, Cucumber, Tomato, Roasted Vegetables, Lettuce,
 Red Onions, Red Cabbage, Garlic Dill Sauce, Human
 Furnace Harissa Sauce (Spicy), Either Orr Naan Bread
 ~ Sub Hummus for a vegetarian option...10

Triple Cheese BT2 Burger **14.87**
 Two 4oz Heritage Meats Chuck Blend Burger Patties with
 Lettuce, Tomato, Onion, Roasted Garlic Chive Aioli, 3
 slices of Cheddar and Swiss, Brioche Bun
 ~ Add House Smoked Bacon 1, Sautéed Mushrooms .50,
 Grilled Onions .50

Smoked Turkey **10.94**
 House Smoked Turkey, Lettuce, Tomato, Onion, Provolone,
 Herb Aioli. Available as a Sub or a Wrap

PIZZAS

Regular Toppings- 4 cut \$1.50- 8 cut \$3.00

Mushroom, Onion, Red Onion, Sausage, Pepperoni, Roasted Garlic, Mild Pepper Ring, Green Pepper, Kalamatta Olive, Green Olive

Detroit Style Pizza **4 cut...9.97 8 cut...16.97**
 Vinny's Pizza Sauce, Sidari's Blend Mozzarella and Provolone, Fresh Basil.

SPECIALTY PIZZAS

Chicken Bacon Ranch **4 cut...13.47 8 cut...23.67**
 Homemade Ranch Sauce, Cheddar and Provolone
 Cheeses, Smoked Bacon, Red Onion, Breaded Chicken,
 Sriracha Drizzle

Dino's Bar and Grill **4 cut...14.67 8 cut 25.67**
 Whitey Low BBQ Sauce, Smoked Chicken Thighs, House
 Smoked Pork, Jalapeno's, Red and White Onion, Cheddar,
 Mozzarella and Provolone

Vespucci Takes on the Pacific **4 cut...13.67 8 cut...24.67**
 Mushrooms, Onions, Red Onions, Roasted Garlic,
 Kalamatta Olives, Provolone, Mozzarella, Ohio Goat
 Cheese, White Balsamic Reduction, Soy Garlic Ginger,
 GLG lettuce mix

Achilles Last Stand **4 cut...14.67 8 cut 25.67**
 Vinny's White Sauce, Marinated Lamb and Steak,
 Mozzarella, Provolone, Feta topped with Lettuce, Tomato,
 Onion, Garlic Dill Jimmy Page Sauce and Solos

SIDES

Double Butter Mashed Potatoes **5**
 with Gravy
Battered Fries **3**
Smoked Gouda Mac n Chz **5**

Cowboy Beans **5**
Potato Salad **4**
Zucchini Fries **4**
 homemade Ranch

Seasonal Veg of Day **4**
Jo Jo Fries **4**
 Apple Cider Vinegar Aioli