

STANDARD SERVICE

DINNER

APPETIZERS

Parmesan Kale Dip • \$14

just like your favorite spinach dip (only better), served with tortilla chips

Chips & Queso • \$11

white queso topped with sour cream, pico, pickled red onions & cilantro

Meatball Sliders • \$14

braised in red sauce, melted mozzarella and provolone cheeses, fresh basil

Heirloom Tomato & Burrata • \$15

heirloom tomato, burrata cheese, watermelon, cucumber, balsamic, basil & mint

Crispy Thai Brussel Sprouts • \$12 ^N

fresh mint, thai basil, cilantro, crushed peanuts & shredded carrot tossed in soy-lime vinaigrette

Cheese Sticks • \$13

house made & served with red sauce & ranch

Ahi Tuna Tacos • \$16

marinated watermelon radish, cucumber with citrus-sesame ponzu and wasabi sauce

Crispy Shrimp Lettuce Cups • \$18

tossed in a tangy sweet & sour sauce with mango, red pepper slaw & lettuce cups

SALADS & SOUPS

HG Caesar • \$12

kale, sourdough bread crumbs, fresh grated parmesan cheese & caesar dressing

Summer Kale • \$16 ^N

kale and spring mix, strawberries, citrus beets, blistered green grapes, watermelon radish, goat cheese, savory granola and lemon basil vinaigrette

Ranch Wedge • \$16 ^N

tomatoes, bacon, grilled corn, banana peppers, pickled red onion, candied pecans, green onion, blue cheese crumbles & ranch dressing

grilled or crispy chicken +\$7

sautéed or crispy shrimp +\$9

grilled salmon +\$12

8oz angus new york strip + \$15

Mediterranean • \$16

mixed greens, tomato, banana peppers, castelvetrano olives, roasted peppers, cucumber, shaved red onion, feta cheese & red wine oregano vinaigrette

Soups

Cream of Tomato Soup

Cup \$4 | Bowl \$6

our version of the classic

Soup of the Day

Cup \$5 | Bowl \$7

ask your server for today's special

Entrée Salads

Chicken Cobb • \$18

grilled chicken, avocado, egg, bacon, tomatoes, blue cheese, crispy onions & blue cheese dressing

Crispy Sesame Shrimp • \$19

tossed in sesame – sweet & sour, shaved cabbages, greens, mandarin oranges, avocado, carrot, sweet peppers, edamame & crispy wontons in ginger – carrot vinaigrette

Ahi Tuna Sushi Bowl • \$20

avocado, cucumber, sushi rice, seaweed salad, spicy chile mayo, crushed wasabi peas, tobiko & sesame

Chicken Ranch • \$18

crispy chicken, tomatoes, carrots, bacon, grilled corn, pickled banana peppers, egg, cheddar, avocado, green onions & ranch

^N CONTAINS NUTS

20% gratuity will be added for parties of 8 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

SANDWICHES

Grilled Chicken • \$16

white cheddar, spicy cherry peppers, arugula, tomato & pesto mayo on sourdough

Loaded Grilled Cheese • \$16

white cheddar, american, bacon, griddled tomato & avocado on sourdough

The Rueben • \$16

shaved brisket pastrami, swiss cheese, sauerkraut, "awesome sauce" on marble rye

The Remedy Burger • \$15

american cheese, creamy mustard, dill pickles, sweet onion, shredded lettuce & tomato

Patty Melt • \$15

wagyu beef patty, swiss cheese, caramelized onion, "awesome sauce" on marble rye

Red Rooster Sliders • \$16

crispy buttermilk chicken tossed in sriracha honey with lettuce, tomato & pickled jalapeno

served with choice of french fries, house salad, caesar salad, cream of tomato soup +1, sweet potato fries +3, fresh fruit + 2
sub the impossible burger + 2 | sub gluten free bun + 3

ENTREES

Signatures

Chicken Fried Chicken • \$22

two crispy chicken breasts, mashed potatoes, green beans & chicken gravy

Market Fish • MKT ^N

citrus grilled escarole with summer vegetables & cracked wheat and honey dijon caper relish

Chicken Pot Pie • \$22

pulled chicken with summer squash, sweet red peppers, corn, potato in homestyle brown gravy

Roasted Olive Oil Salmon • \$29

sautéed summer vegetables and heirloom tomato and charred tomato-honey vinaigrette

Steak Frites • \$38

grilled 12oz angus ribeye with chimichurri butter & truffle fries

Pastas

Chicken Parmesan • \$22

topped with mozzarella & served with spaghetti & red sauce

Spaghetti & Meatballs • \$18

hand rolled beef meatballs with house red sauce

Short Rib Stroganoff • \$25

braised beef short rib, egg noodles, roasted mushrooms, caramelized onion, truffled marsala stroganoff sauce

Cheese Ravioli Chicken Alfredo • \$24

five cheese ravioli, grilled chicken, spinach & garlic blistered tomatoes

SIDES

Mixed Steamed or Sautéed Vegetables • \$6

Mashed Potatoes & Gravy • \$5

Garlic Parmesan Bread • \$4.5

French Fries • \$4

Sweet Potato Fries • \$6

House Salad • \$6

DESSERTS

ICE CREAM

The Ricky • \$11 ^N

dark chocolate brownie, vanilla ice cream, peanut butter & chocolate sauces, chopped peanuts & whipped cream

PIES

Remedy Coconut Cream • \$8

topped with vanilla whip cream and toasted coconut in traditional crust

Banana Pudding Pie • \$8

the southern classic in pie form topped with whipped cream & nilla wafers in graham cracker crust

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