

The Hound's Tale

Charcuterie 23

Mixed Country Olives, Gherkins, Prosciutto, Pepperoni, Assorted Cheeses, Pickles, Whole Grain Mustard, Jam & Crackers

Deviled Eggs of the Day - Traditional or Smoked Salmon

Soup of the Day - Roasted Feta & Tomato w/ Orzo Pasta

Toasted Herb Focaccia Tapanade 7

Homemade Olive Spread & Toasted Herb Focaccia

Fried Brussels 9

Homemade Spiced Tomato Sauce, Garlic Aioli & Shaved Pecorino

Hot Crab Dip 12

The Hound's Tale famous Crab Dip Served with Naan

Warm Pimento Cheese Dip 9

Grilled Pita Point or Gluten Free Cauliflower Bread (\$3.99) or upgrade to a Grilled Jumbo Fancy Pretzel (\$4.99)

Mac N Cheese Egg Rolls 13

Served with a Side of Chipotle Ranch

Jumbo Fancy Pretzel 9

Cheese Sauce or Beer Mustard

Flatbread 12

-Buffalo Chicken, White Cheddar, Blue Cheese Crumbles, Celery, Red Onions, & Zesty Buffalo Sauce

- Pepperoni, White Cheddar, Tomato Sauce and Basil Pesto

- Scallops, Shrimp and a Garlic White Sauce 14

Scallop Mac & Cheese (GF) 12

Gluten Free Pasta, 3 Pan Seared Scallops, 3 cheese fondue sauce & bacon

Starters

Salads

Ultimate Wedge Salad 15

Iceberg Wedge, Cherry Tomato, House Made Blue Cheese Dressing, Bacon, Croutons, Red Onion & Blue Cheese Crumbles.

Hound's Tale Niçoise Salad 16

Mixed Greens Served with, Artichokes, Mixed Country Olives, Roasted Red Pepper, Red Bliss Potatoes, Mozzarella Pearls & Lemon Vinaigrette Dressing.

Add Steak, Chicken, Shrimp, Scallops or Salmon to any Salad

Entrees

Bangers and Mash ~ Special 23

Served with a Cream Mustard Sauce & Vegetables

Chicken Florentine ~ Special 19

Penne Pasta Dish served with Chicken, Roasted Tomato's, and Spinach

Blackened Duck Breast ~ Special 32

Served over Truffled Vegetable Nage with a Chambord Demi-Glaze

Pork Ossobucco 32

Pork Shank over Herb Mashed Potato & Flash Fried Brussels with a Apricot Demi Glaze

Hound's Tale Burger 17

3 Cheese Fondue, Bacon, Katsu Sauce, Caramelized Onions with Hand Cut Fries

Korean Short Rib (GF) 28

Homemade Kimchi & Coconut Rice

Flank Steak 30

Sauteed Onion & Mushroom Gravy, Served with Truffled Fries & Vegetable of the Day

Hound's Tale Dog 12

All Beef quarter pound hot dog, Housemade Mustard, Sweet Pepper Relish & Pickled Onion Hand Cut Fries

Grilled Chicken Tikka Masala (GF) 18

Coconut Rice, Curry Stew & Naan Bread or substitute for cauliflower bread (GF) \$3.99

Herb Crusted Lamb Chops 32

Brussels Sprouts, Mashed Potatoes, Appricot Demi-Glaze

Seafood Skillet (GF) 27

Shrimp, Scallops, Cod covered in Tomato Basil Cream Sauce served w/ Coconut Rice & Broc

Shrimp & Grits (GF) 24

Blackened Shrimp, Andouille Sausage and Smoked Tomato Beurre Blanc on Anson Mill Grit

*Add Scallops 7

Fish and Chips 18

Beer Battered Cod & House Cut French Fries with Coleslaw

Seared Salmon 32

Hoppin John, Pecan Sage Romesco, Herb Garlic Butter

Lobster Ravioli 33

Served with a Jumbo Crab Cake drizzled in a Tomato-Basil Cream Sauce with Sautéed Mixed Veggies