Beverage List

Beer

Craft Beers

Vienna Lager	6.50
O'Fest Lager	6.50
Heavenly Trip IPA	6.50
Trogenator	6.50
13.Five Oktoberfest Lagerbier	6.50
Full Nelson Pale Ale	6.50
Stare Hill IPA	6.50

Domestic

Budweiser	5.25
Bush Light	5.25
Bud Light	5.25
Michelob Ultra	5.25





Wine

White Wine

Chateau Morrisette - *Sweet Mountain Laurel*	7.00
Barboursville - *Chardonnay*	7.00
Williamsburg Winery - *Governor's Wine*	7.00

Red Wine

Chateau Morrisette - *Red Mountain Laurel*	7.00
Barboursville - *Merlot*	7.00
Barboursville - *Cabernet Sauvignon*	7.00
Williamsburg Winery - *Two Shilling Red*	7.00

Soft Drinks & Non-Alcoholic Beverages

COLD

Sweet Tea	2.50
Unsweet Tea	2.50
Coke	2.50
Coke Zero	2.50
Diet Coke	2.50
Sprite	2.50

HOT

Tea	2.50
Coffee	2.50

Dining Menu

Appetizers

1 Soft Pretzel……..……..6.50
Pretzel served with Hot Mustard and Cheese

3 Soft Pretzels……..……14.25
Pretzels served with Hot Mustard and Cheese

Veggie Tray w/ Hummus……...7.50
Fresh sliced celery, green peppers, cherry tomatoes, carrots, and parsnips served with hummus & ranch for dipping.

Cheese Plate…….....10.00
Assortment of cheddar, pepper jack, and swiss cheeses served with crackers and mustard

Bohemian Bruschetta…….....6.00
Fresh sliced tomato and fresh basil served with aioli on gourmet cracker

Carrots & Parsnips……..6.50
Seasoned, roasted and served in a house-made sauce (Vegetarian, Gluten Free)

Flat Bread Meals (12”)

Garlic Infused Olive Oil Flatbread.....14.00
Shiitake mushrooms, red & green peppers, onions with mozzarella cheese

Pesto Flatbread…….....14.00
Flatbread with a pesto base, sliced tomatoes, onions, red & green peppers, basil covered in mozzarella and baked to a tasty caramelization

Sun-Dried Tomato Flatbread.....14.00
Sun-dried tomato base, shiitake mushrooms, green peppers, onions, sliced tomatoes, mozzarella baked & caramelized

Hot Meals

Grilled Chicken w/ Choice of 2 Sides…….....13.50
2 grilled chicken breast pieces served with oven roasted potatoes and asparagus – seasoned to perfection.

Grilled Salmon w/ Choice of 2 Sides…….....14.25
1 filet of grilled salmon pieces served with oven roasted potatoes and asparagus – seasoned to perfection.

Add Protein to Flatbreads, Salads, or Wrap!

Chicken…….5.00 ,
Shrimp…….6.00,
Salmon…….8.00

Salads

Mixed Green Salad…….....11.50
Shredded cheese, tomato, red onion, olives and croutons

Spinach & Arugula…….....11.50
Feta cheese, cucumber, walnuts and dried cranberries

Sandwiches

Bread Options: White, Multigrain, Flour Wrap
Cheese Options: White American, Cheddar, Swiss
Condiment Options: Mayo, Mustard, Ketchup, salt, pepper

Turkey Club…….....9.50
Sliced turkey breast with bacon, lettuce, tomato, condiments of choice, and choice of cheese served on bread of choice

Terry Pettit…….....9.50
Sliced Virginia ham with choice of cheese, choice of condiments, served on bread of choice. Named after Stanley’s Town Manager, who’s been doing an excellent job for over 40 years

Veggie Wrap…….....8.00
Shiitake mushroom, onion, banana peppers, lettuce, tomato with house-made vinaigrette, served on flour wrap

Da Mayor…….....6.00
Inspired by longtime mayor Doug Purdham, this peanut butter and banana sandwich is a southern classic.

Classic BLT…….....6.25
Bacon, Lettuce, Tomato – add Mayo if you’d like!

Kids Menu

Chicken Fingers…….....7.50
Grilled chicken fingers with ranch or ketchup, served with a bag of chips

Grilled Cheese..…….....5.25
Warm melted cheese sandwich served with a bag of chips

PB & J..…….....3.75
Every kid’s favorite, and a few adults too!

Side Dishes

Mini Potatoes…….....6.50
Roasted Asparagus…….....6.50
Roasted Carrots & Parsnips.....6.50

ALLERGY NOTICE: *Our kitchen uses nuts, shellfish, and other common allergens. Cross-contact may occur on shared equipment and preparation surfaces. Please inform your server of any food allergies before ordering.*

VEGAN OPTIONS: *If a vegan dining option is needed, we will make our best effort to accommodate your request. Our flatbreads can be made vegan by subtracting the cheese. Salads can also be made vegan by subtracting the cheese.*