

IN THE BEGINNING

BETTER THAN BUFFALO

single ... \$7 double ... \$12 triple ... \$17

wings tossed in our homemade hot sauce served with carrot and celery sticks. choice of blue cheese or ranch dressing

LIGHTWEIGHT TAGLIATA ... \$9

grain mustard-marinated, grilled and sliced NY strip steak served on toasted rosemary ciabatta rolls with caramelized shallots and horseradish cream

BRIAN'S BESMOKED BABYBACKS

3 pieces ... \$7 7 pieces ... \$15

spicy, brown sugar rubbed, maple-bacon wrapped and cherry apple wood-smoked served with our house or carolina BBQ sauce

NACHOS PETITE ... \$5

red and blue corn tortilla chips, guacamole, refried beans, shredded chihuahua cheese, sour cream, tomato, red onion, cilantro and drizzled with jalapeno citrus oil
add chicken ... \$2 grilled steak ... \$3

TACO À TROIS ... \$8

choice of steak, chicken or veggies grilled and tossed with green peppers, jalapenos, spanish onions, cilantro, tomatos, guacamole and salsa verde served with warm corn tortillas

THE CRAB PROPHECY ... \$9

fresh pulled crab meat dip with roasted orange peppers and spinach served with homemade tortilla and potato chips
add **toasted pita chips** ... \$2

MAC 'N CHEESE ME ... \$5

noodles nestled in bacon cheese sauce topped with fresh grated provolone and chives

GUACAMOLE ... \$5

our own guacamole served with red and blue corn tortilla chips

RED, BLUE AND SALSA ... \$3

red and blue corn tortilla chips served with pico de gallo, salsa verde and traditional salsa

DISTINGUISHED

A CHILI NOTION cup ... \$3 bowl ... \$5

anti-establishment chili with seasonal hot peppers, sweet onions, andouille sausage, sweet potatoes and beans topped with grated cold-smoked cheddar, sour cream and chives

SPECIAL SOUP cup ... \$3 bowl ... \$5

ask your server for details

ROOTS & REVELATIONS

ANY SALAD: add chicken ... \$3 grilled steak ... \$5 fish of the day ... market

THEORY DOMICILE ... \$8

baby mesclun field greens, raisins, sunflower seeds, sliced hard-boiled egg, shaved carrots and sliced tomato, dressed with ranch

EDEN'S FRUIT ... \$11

fresh spinach and arugula, apples, pears, tomatoes, avocado and roasted corn topped with a seared jumbo scallop, dressed with citrus vinaigrette

GREEN EUPHORIA ... \$9

mizzuna and mesclun, green beans, broccoli, tomatillo and crispy leeks, dressed with smoked jalapeno lime vinaigrette

ABSOLUTELY BONKED ... \$8

chopped mixed greens, tomato, red onion, crispy noodles and shredded chihuahua cheese dressed with house vinaigrette

SMASHING CAESAR ... \$9

grilled romaine, homemade croutons, shaved parmesan, dressed with our house caesar

KARMA ... \$10

smoked buffalo mozzarella, tomato, red onion drizzled with guajillo balsamic vinaigrette

Dressing substitutions may be made. Choose from ranch, citrus vinaigrette, smoked jalapeno lime vinaigrette, house vinaigrette, house caesar or guajillo balsamic vinaigrette

NUCLEUS

all sandwiches served with theory fries (our mix of regular and sweet potato), creamy slaw and a pickle.
substitute theory fries to any other side: \$2.00 extra.

1/2 LB. THEORY ... \$12

blended in house burger on toasted focaccia served with lettuce, tomato and onion. cheese options: smoked swiss, smoked cheddar, merkts cheddar, american, bleu cheese.
add **bacon** ... \$3

BENJI'S BET ... \$11

roasted and grilled veggie pattie on toasted focaccia served with lettuce, tomato and onion. cheese options: smoked swiss, smoked cheddar, merkts cheddar, american, bleu cheese. add **bacon** ... \$3

LIGHTNING ATTACK ... \$13

sliced ham, salami, prosciutto, smoked swiss, maple bacon and caramelized onions on a toasted long roll with sweet chipotle mayo

NEW ENGLAND LANGOUSTE ... \$18

lump fresh lobster tossed with *biting remoloude*, red onion, tomato and chives piled high on a long roll

TICKLED TOM ... \$12

cherry and apple wood-smoked chicken tossed in BBQ sauce on a toasted brioche bun with lettuce, tomato and onion

CARNE ASADA ... \$14

marinated and grilled skirt steak on a toasted jalapeno roll topped with pico di gallo, sour cream, guacamole and salsa verde

CHICKEN SALAD SAMMY ... \$12

our mix of smoked chicken, walnuts, raisins, grapes, celery and dijon chive mayo on toasted sourdough

GOLDEN STATE CRAB CAKE ... \$15

lump crab, onions, sweet and spicy peppers on toasted sourdough with a dollop of *biting remoloude* and lettuce, tomato and onion

PULLED ... \$14

18-hour cherry and apple wood-smoked pork on a toasted brioche bun with a side of our house or carolina BBQ sauce

 indicates house specialty.

All menu items are homemade creations by Executive Chef/Partner, Brian Merel.

BONUS

theory fries ... \$5
our mix of regular and sweet potato

creamy slaw ... \$3
roasted corn—elotes style ... \$5
roasted corn—regular ... \$4

sauteed vegetables ... \$5
side salad ... \$4

SWAN SONG

ice cream cookie sandwich trio ... \$9 

lemon sponge cream cake ... \$7
seasonal cobbler (ask your server) ... \$6

chocolate ... \$7

SPECIALTY DRINKS

PURPLE HAZE ... \$7
skyy infusion grape, pineapple juice, orange juice

FUZZY ... \$8
bacardi peach red, fresh squeezed lime juice,
simple syrup mint leaves with a splash of soda

THE TROPHY ... \$10
patron silver, grand marnier, fresh squeezed lime juice

BELVEDERE GRAND COSMO ... \$11
belvedere vodka, grand marnier, cranberry juice,
fresh squeezed lime juice with a lemon twist

POME MARTINI ... \$10
pearl pomegranate vodka, triple sec, pama,
squeeze of fresh lime

THE ORYTINI ... \$12
pearl blueberry vodka, pama, cranberry juice,
vieve champagne

JOHN DALY ... \$7
sweet carolina (sweet tea infused vodka), lemonade mixed
and served over ice with a lemon slice

GRAPES OF WRATH ... \$12
ciroc vodka, white grape juice, triple sec with a
white grape garnish

HAWAIIAN ... \$9
skyy cherry, pama, cranberry juice and soda

BEER

DRAFT BEER
blue moon ... \$5
delirium tremens ... \$8
fat tire ... \$5
guinness ... \$6
half acre ... \$5
miller lite ... \$4
sam adams seasonal ... \$5
stella artois ... \$5

NON-ALCOHOLIC
o'doul's ... \$4

DOMESTIC BOTTLES
alpha king ... \$5
budweiser ... \$4
bud light ... \$4
coors light ... \$4
goose honkers ale ... \$5
goose island's 312 ... \$5
gumballhead ... \$5
mgd 64 ... \$4
miller high life ... \$4
miller lite ... \$4
shiner bock ... \$4

IMPORT BOTTLES
amstel light ... \$5
bass ... \$5
corona ... \$5
corona light ... \$5
delirium nocturnum ... \$11
heineken ... \$5
heineken light ... \$5
hoegaarden ... \$5
leffe ... \$5
pacifico ... \$5
peroni ... \$5
red stripe ... \$5
strongbow ... \$5

WINES

a-mano pinot grigio/italy ... \$8 glass/\$24 bottle
root 1 sauvignon blanc/chile ... \$8 glass/\$24 bottle
clean slate riesling/germany ... \$7 glass/\$21 bottle
14 hands chardonnay/washington state ... \$6 glass/\$19 bottle
newton red label chardonnay ... \$12 glass/\$42 bottle
hob nob pinot noir/france ... \$8 glass/\$28 bottle
brassfield pinot noir/high serenity, ca ... \$13 glass/\$44 bottle
napa cellars cabernet/napa ... \$9 glass/\$30 bottle
casa lapostolle cuvee alex cab/chile ... \$13 glass/\$44 bottle
terrazas malbec/argentina ... \$8 glass/\$26 bottle

SPARKLING WINE
mionetto prosecco champagne ... \$7 splits
veuve champagne ... \$18 glass

18% gratuity added for parties of 6 or more.
Reservations accepted for parties of 5 or more.