

JACK RABBIT

SCRATCH SOUPS

HOMEMADE FAMILY RECIPES
SERVED WITH FRESH BAKED BREAD

BEST DAMN CHICKEN NOODLE

rotisserie chicken in a rustic house-made broth, slow cooked to perfection with carrots, celery, and onions. \$6

SEASONAL VEGETABLE SOUP **V**

it's always going to be homemade, delicious, seasonal, and vegetarian. please ask your server for details. \$5

VEGETABLES

BRUSSELS SPROUTS

pan seared with garlic and topped with roasted almonds and balsamic glaze. \$8

ROASTED BEETS sauteed with rosemary and extra virgin olive oil. \$6

SAUTÉED SEASONAL VEGGIES

a medley of locally sourced vegetables - served in a hot skillet \$7

HOUSE SALADS

ADD PULLED ROTISSERIE CHICKEN \$6. STEAK \$10

RUSTIC

fresh arugula, mixed greens, goat cheese, shaved almonds, red onions and strawberries tossed in extra virgin olive oil with balsamic vinegar and glaze. \$12

BEET BALSAMIC roasted beets, served on a bed of fresh arugula and tossed in lemon vinaigrette with creamy goat cheese, pickled red onions, and walnuts - topped with balsamic glaze. \$12

CAESAR

crispy romaine lettuce with homemade croutons, and parmesan cheese - tossed in our house caesar dressing. \$13

NOT-SO-BIG SALAD

mixed greens, tomatoes, cucumbers, onions, and choice of dressing. \$8

HOUSE DRESSINGS: BALSAMIC VINEGAR, LEMON VINAIGRETTE, BLEU CHEESE, RANCH, CAESAR.

SNACKS AND SIDES

TOTS served with ketchup. \$6
(ASK ABOUT OUR HOUSE SAUCES)

HAND CUT FRIES served with ketchup. \$8
(AGAIN WITH THE HOUSE SAUCES)

PURPLE MASHED POTATOES

served with a side of chicken gravy. \$8

LOADED TOTS house gravy, cheddar cheese, caramelized onions and bacon. \$10
UPGRADE TO HAND CUT FRIES. \$2

MEATBALLS three homemade beef, pork, and veal meatballs served in a hot skillet with house red sauce and a ricotta parmesan cheese blend. \$12

HOUSE-MADE SAUCES \$.50: BLEU CHEESE, CHIPOTLE BBQ, HONEY MUSTARD, SRIRACHA AIOLI, RANCH, STEAK SAUCE, FRANK'S, MAC SAUCE, ROTISSERIE CHICKEN GRAVY

BURGERS, BOMBERS, AND SANDWICHES

SERVED WITH TOTS OR A SIDE SALAD.
UPGRADE TO HAND CUT FRIES OR PURPLE MASHED POTATOES \$2

HOUSE BURGER

a double stack of premium chuck beef patties with caramelized onions, bacon, american cheese, weber's mustard and house-made pickle - on a brioche bun. \$15

CHICKEN FINGER SUB

giant fried chicken tender, tossed in hot sauce and topped with provolone, lettuce, tomato, onion and house bleu cheese - on a costanzos roll. \$14

STEAK SANDWICH

8oz char grilled strip steak topped with caramelized onions and provolone cheese - on a costanzos roll with a side of steak sauce. \$18

CHEESESTEAK HOAGIE

shaved steak sauteed with peppers, onions, mushrooms, banana peppers and topped with melted provolone cheese and steak out sauce. - on a costanzos roll \$15

ROASTED TURKEY SAMMY

french cut turkey breast, brined with our house recipe, rotisserized and basted to golden perfection, served cold with house made green onion mayo, lettuce, tomato. \$14 **ADD BACON AND AVOCADO \$3**

CHICKEN FINGER SNACK WRAP

our *relatively* famous giant chicken tender with romaine, tomato, red onion, cheddar cheese and homemade ranch dressing - in a white or wheat wrap. \$12

BEET BURGER **V**

roasted ground beet patty topped with arugula, tomato, and a house-recipe blueberry tomato jam. \$14

ROASTED ALMOND & CHICK PEA **V**

vegan almond and chickpea salad with mixed greens, red onion, and dijon mustard. - in a white or wheat wrap \$12

TUNA SALAD SANDWICH

classic tuna salad topped with lettuce, tomato, onion, oil and house pickles on toasted sourdough. \$11

BUSTERS

HOMEMADE HANDHELD TOASTED BREAD BOWLS
FILLED WITH DELICIOUSNESS

BUFFALO CHICKEN

rotisserie chicken, bleu cheese, and frank's hot sauce, topped with melted mozzarella. \$7

PHILLY CHEESESTEAK shaved steak with peppers, onions, mushrooms, banana pappers, provolone and mozzarella. \$8

ROASTED VEGGIE AND CHEESE

locally sourced marinated vegetables and NY State smoked cheddar. \$5

PULLED ROTISSERIE CHICKEN SANDWICHES

MOIST, HOT, AND DELICIOUS CHICKEN - SLOW COOKED AND PULLED.
SERVED WITH TOTS OR A SIDE SALAD.
UPGRADE TO HAND CUT FRIES OR PURPLE MASHED POTATOES \$2

HONEY CHIPOTLE PEPPERJACK

topped with house made honey chipotle BBQ sauce and a thick slice of pepperjack cheese. \$13

CHICKEN BACON RANCH

accompanied by crispy bacon and topped with lettuce, tomato and house made ranch dressing. \$14

THE BLACK FRIDAY

smothered in homemade chicken gravy - topped with tomato blueberry jam. \$14

CAROLINA BBQ

covered in a homemade tangy carolina bbq sauce and topped with cheddar cheese and purple coleslaw. \$14

BUFFALO PULLED CHICKEN

soaked in frank's hot sauce, topped with provolone, tomato, onion and house bleu cheese. \$14

BANGING ROTISSERIE CHICKEN

BRINED AND INFUSED WITH OUR HOUSE SPICE BLEND, THEN RUBBED AND SLOW ROASTED IN OUR ROTISSERIE OVEN TO GOLDEN PERFECTION.

WHOLE CHICKEN DINNER

whole chicken quartered and butterflied. served with two sides. \$22

HALF CHICKEN

breast and thigh. served with one side. \$13

QUARTER BIRD choice of breast or thigh. with one side. \$10

CHICKEN TENDERS

two giant chicken tenders, fried to perfection. Choose plain, honey mustard, chipotle BBQ, or hot sauce/bleu cheese - with one side. \$14

SIDES: TOTS, HAND CUT FRIES, PURPLE MASHED POTATOES, BRUSSELS SPROUTS, ROASTED BEETS, SAUTÉED VEGGIES, OR A SIDE SALAD.

CAST IRON PIZZA

COOKED IN A FIERY HOT SEASONED 12" SKILLET WITH HOUSE RED SAUCE, CHEESE BLEND, AND FRESH TOPPINGS.

CLASSIC CHEESE AND CUP 'N' CHAR PEPPERONI those delicious little pepperonis we all know and love. with our custom cheese blend. \$15

BUFFALO ROTISSERIE CHICKEN

rotisserie chicken, cut and shaken in frank's with home made bleu cheese, crumbly bleu, mozzarella, parmesan, celery, and carrots. \$15

SPICY STRIP STEAK

sliced strip steak, adobo marinara sauce, goat cheese, caramelized onions, topped with arugula and balsamic glaze. \$17

WHITE PIZZA house roasted garlic oil, mozzarella and parmesan cheese, sliced tomatoes, white onions, fresh oregano. \$14

DESSERT please ask your server for our seasonal dessert offerings.