SALADS

greek, organic valley greens, cucumber, heirloom tomato, onion, kalamata, feta cheese, pepperoncini & greek vinaigrette 12

cobb salad, romaine, egg, tomatoes, bacon, avocado, blue cheese crumbles, grilled chicken 14

wedge salad, iceberg, heirloom tomatoes, bacon, bleu cheese crumbles, onions & bleu cheese dressing 12

additions: grilled chicken 4 | shrimp 6 | chicken salad 5 | tuna salad 5 | fried chicken 6 | buffalo chicken 6

SMALL PLATES

chef's wings, jumbo flash-fried chicken wings served with house-made sauce & celery sticks 14

* sauc es, buffalo mild or hot, thai sweet chili, bbq *

hummus, chef's handcrafted hummus, and grilled pita bread 12

chicken tenders, fried golden-brown tenders with choice of side 12.75

chicken quesadilla, peppers, onions, cheese, sour cream & salsa 14

baja shrimp tacos, peruvian slaw & chipotle aioli 14

cobb salad, romaine, egg, tomatoes, bacon, avocado, blue cheese crumbles, grilled chicken 14

wedge salad, iceberg, heirloom tomatoes, bacon, bleu cheese crumbles, onions & bleu cheese dressing 12

additions: grilled chicken 4 | shrimp 6 | chicken salad 5 | tuna salad 5 | fried chicken 6 | buffalo chicken 6

french fries, sweet potato fries, onion rings, house made chips 3 side salad 3.50

HANDHELDs

buffalo chicken sandwich, buttermilk chicken breast topped with blue cheese crumbles, lettuce, tomato, onion 12.75

grilled chicken cordon blue, grilled chicken, black forest ham, swiss cheese, grained honey mustard served on a toasted bun 14

fried grouper sandwich, lettuce, tomato, remoulade sauce served on a toasted brioche bun 17.25

bacon ranch wrap, grilled chicken, bacon, lettuce, tomato 14

shrimp po'boy, shredded lettuce, dice tomatoes, 9th ward remoulade 13

BURGERS & MORE

served with choice of side

laurel classic burger*, chef crafted angus burger with lettuce, tomato, onion served on a toasted bun 14

Add-ons $1 : cheese, grilled onions, fried egg, bacon, onion rings

beyond meat burger, fire-grilled plant based burger with lettuce, tomato, red onion served on a toasted bun 14

ultimate burger, chef crafted angus burger with sweet grilled onions, bacon, avocado served on a toasted bun 16

CHEF'S GOURMET COOKIES

Made Fresh in House

Chocolate Chip, M&M, Oatmeal Raisin, White Chocolate Cranberry, Chocolate Espresso

Half Dozen: $7 Baker's Dozen: $14

Gluten Free Chocolate Chip Cookies, Kourabiedes (Greek Wedding Cookies)

Half Dozen: $8 Baker's Dozen: $16

Sip Sip Hooray Drink Menu

$3 Domestic Draft Beer
$4 Import/Craft Draft Beer
$5 House Wine
$5 House Cocktails
$6.25 Specialty Cocktails **
Everyday from 5pm-7pm

Ruby Red Cosmo**
Deep Eddy Ruby Red Vodka, Cointreau
Ruby red grapefruit, simple syrup
Raspberry Basil Margarita **
Milagro Tequila, Chambord, Agave
Lime & Basil
Guava 75**
Tito's Vodka, Guava Puree, Simple Syrup
Lemon & Sparkling Rose
American Mule**
Absolut Vodka, Owen's Ginger Beer
Caramelized Ginger & Lime
Golden Turmeric Mai Tai
Bacardi Rum, Golden Turmeric
Almond Orgeat & Lime
White Sangria
Hendrick's Gin, Dry Vermouth, White Wine
White Peach & Rosemary
Honey Badger Smash
Knob Creek Bourbon, Grand Marnier, Honey
Lemon, Aromatic Bitters & Mint
PB&J O F
Skrewball Peanut Butter Whiskey, Jim Beam White
Chambord & Aromatic Bitters

*THERE IS A RISK ASSOCIATED WITH THE CONSUMPTION OF RAW SHELLFISH AND ANY RAW ANIMAL PRODUCT. IF YOU HAVE AN ALLERGY OR CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD, OR YOU HAVE IMMUNE DISORDERS, YOU ARE AT A GREATER RISK AND CONSULT A PHYSICIAN PRIOR TO CONSUMPTION*