APPETIZERS

CHICKEN WINGS G

Traditional wings or Boneless: Your choice of Buffalo Mild, Medium or Hot, Garlic Parmesan, BBQ, Sweet Chili sauce or old bay dry rub. Served with blue cheese dressing and celery.
6 for 9- | 12 for 18-

LOADED BBQ SWEET FRIES G

Sweet potato waffle fries piled with house-smoked bologna burnt ends and white cheddar cheese curds, finished with a drizzle of buttermilk ranch, BBQ sauce and chopped scallions. 12-

CRAB DIP

A creamy dip filled with succulent Maryland blue crab, fresh chopped herbs and old bay seasoning. Topped with cheddar cheese and baked with a cheddar bay biscuit crust, served with fresh tortilla chips. 17-

ARTICHOKE FRENCH

Artichoke hearts lightly battered and sautéed in a lemon butter sherry wine sauce, topped with grated parmesan cheese and parsley. 15-

PICNIC PLATE *

A beach-inspired shareable spread of house-made hummus, cheddar cheese curds, salami, giardiniera, cucumber slices, and red grapes, served with sliced pita bread. 15-
G option: substitute pita for tortilla chips
V option: sub salami for extra hummus

CALAMARI

Fresh calamari and banana pepper rings, hand-battered and fried crisp. Served with Kalamata olives, lemon and our creamy chili-garlic sauce. 18-

STEAMED CLAMS G

A dozen clams served with drawn butter, fresh parsley and lemon. 18-

SHRIMP COCKTAIL G

Six chilled jumbo shrimp served with our house-made cocktail sauce and fresh lemon. 18-

SOUP & SALAD

SOUP OF THE DAY

Ask your server about today's house-made selection. 6-

SUMMERVILLE SEAFOOD BISQUE

The original rich and creamy seafood bisque, served with oyster crackers. 9-

HOUSE SALAD V

Chopped romaine with Kalamata olives, red onion, banana peppers and seasoned croutons. Choice of buttermilk ranch, blue cheese, house italian dressing. 11-
Add anchovies 2-
Add parmesan chicken cutlet 6-
Add grilled chicken 6-
Add six grilled shrimp 8-

CAESAR SALAD

Crisp romaine tossed with classic Caesar dressing, shaved asiago, romano and parmesan cheese with sliced red onions and seasoned croutons. 12-
Add anchovies 2-
Add parmesan chicken cutlet 6-
Add grilled chicken 6-
Add six grilled shrimp 8-

SOUP & SALAD COMBO

Soup of the day paired with your choice of Caesar or house salad and a slice of French bread. 15-
Substitute Seafood Bisque 2-

ANTIPASTO SALAD

Salami, cup and char pepperoni, house-smoked turkey, provolone, white balsamic tomatoes and banana peppers over arugula and romaine, finished with seasoned croutons and garlic parmesan dressing. 17-

PITTSBURGH STEAK SALAD G

Shaved ribeye, french fries, shredded cheddar cheese with banana peppers and cucumber over chopped romaine lettuce, served with our creamy buttermilk ranch. 19-

VINEYARD CHICKEN SALAD G

A heaping scoop of our Sonoma-style chicken salad made with roasted pecans, red grapes and red onion over fresh arugula, finished with a drizzle of balsamic reduction and served with a side of our house balsamic vinaigrette. 17-

FRENCH BREAD PIZZA

THE CLASSIC

Cup-and-char pepperoni, Italian sausage, mozzarella and parmesan cheese over marinara, finished with a touch of sweet chili sauce. 16-

THE BIG CHEESE V

Mozzarella, provolone, and white cheddar cheese curds melted over a white garlic sauce. 14-

BUFFALO CHICKEN

blue cheese base, Diced grilled chicken, mozzarella, celery finished with a drizzle of medium buffalo sauce. and green onions 16-

HANDHELDS

Includes your choice of side: cavatappi mac salad, French fries, or Sweet Potato Waffle Fries
Substitute for side salad 4-, Substitute for Soup of the Day 2-, Substitute for Seafood Bisque 4-
*Substitute a gluten free bun at no extra charge

SUMMERVILLE SMASH BURGER *

Quarter pound Angus ground beef patty topped with applewood-smoked bacon, white American cheese, dill pickles, lettuce and our Summerville secret sauce on a toasted brioche bun. 17-
Stack it up! Add another 4 oz patty 5-

GENOA GRILLED CHICKEN *

Italian Marinated grilled chicken, topped with mozzarella cheese, fried salami, banana peppers, lemon aioli and fresh arugula on a toasted brioche bun. 16-

EGGPLANT PARM V

Crispy breaded eggplant with marinara, melted mozzarella, parmesan asiago and Romano cheese with fresh basil on warm baguette bread. 16-

SONOMA CHICKEN PITA *

Our house made Sonoma-style chicken salad featuring roasted pecans, red grapes, red onion and fresh arugula. Finished with a drizzle of balsamic reduction and tucked into a pita pocket. 16-

FRIED BOLOGNA *

Thick-cut house-smoked bologna, seared on the griddle and topped with white American cheese, spicy brown mustard and dill pickles on toasted thick-cut white bread. 15-

CHICAGO BEEF *

Tender shaved ribeye simmered in rich beef jus, topped with melted provolone cheese and chopped pickled giardiniera on toasted baguette bread. 19-

SMOKED TURKEY MELT *

House-smoked turkey breast with applewood-smoked bacon, white American cheese and BBQ infused buttermilk ranch on toasted white bread. 17-

ITALIAN ASSORTED BAGUETTE

layers of genoa salami, pepperoni, house-smoked turkey and provolone cheese topped with marinated tomatoes, banana peppers, arugula, oil and vinegar, on toasted baguette bread. 16-

ENTREES

GREENS & BEANS G

Fresh escarole sautéed with cannellini beans, garlic, onion and Italian herbs in rich chicken broth, finished with grated parmesan cheese and chopped parsley . 16-
Add Italian sausage 4-
Add parmesan chicken cutlet 6-

CHICKEN FRENCH

Tender chicken cutlets lightly battered and pan-seared in our lemon-butter sherry wine sauce, served over angel hair pasta and finished with fresh parsley and grated parmesan cheese. 24-

CHICKEN PARMESAN

breaded chicken cutlet topped with marinara, melted mozzarella, and parmesan cheese. Served over linguine, finished with fresh chiffonade basil. 24-
V option: substitute for eggplant

SHRIMP SCAMPI

Six jumbo shrimp and artichoke hearts sautéed in a lemon-garlic white wine butter sauce over angel hair pasta, finished with fresh parsley and grated parmesan cheese . 26-

CRAB STUFFED SCALLOPS

Cajun dusted sea scallops topped with Maryland blue crab and a cheddar bay biscuit crust, broiled in a garlic butter sauce. Served with wild rice and the daily fresh vegetable. 34-

STEAK FRITES G

8 oz petite ribeye grilled to your liking and finished with a side of rich demi-glace. Served with seasoned French fries and daily fresh vegetable. 29-
Add Broiled Scallops 10-
Add 3 Grilled Shrimp 8-

SEAFOOD FRA DIAVOLO

three jumbo shrimp, three scallops, and four clams sautéed in a spicy roasted red pepper tomato broth, served over linguine. Finished with grated parmesan and Chopped parsley 38-

WHITE CHEDDAR MAC

Cavatappi pasta baked in a rich and creamy three cheese blend, topped with crispy house smoked BBQ bologna burnt ends. 21-

WILD COD G

10 oz fresh caught cod filet broiled with garlic, herbs and white balsamic tomatoes. Finished with fresh chiffonade basil and served with wild rice and the daily fresh vegetable. 32-

DESSERTS

CLASSIC TIRAMISU

Layers of espresso-soaked cake and creamy mascarpone finished with cocoa. 10-

CHOCOLATE PISTACHIO TORTE

Rich chocolate ganache layered with pistachio butter in a chocolate graham crust. 10-

ITALIAN LEMON CREAM CAKE

Yellow sponge cake with lemon cream layers with bright lemon cream and topped with vanilla crumb 10-

BOMBOLINI CHEESECAKE

Raspberry cheesecake layered with raspberry preserves, topped with Italian bombolini donut crumbles and whipped cream. 10-

SUMMERVILLE ORIGINAL G NO GLUTEN CONTAINING INGREDIENTS V VEGETARIAN