## SMALL PLATES

Tracy's BEST Bruschetta
3 crostini topped with tomato \& basi and 3 crostini topped with roasted red pepper, maytag blue cheese 8.50

## Roasted Beet Platter

Roasted beet, goat cheese, walnut, greens, and balsamic reduction in a build your style with grilled bread. 8.50

Dumplings
zucchini, squash, ricotta-salata,
parmesan, butter and basil chiffonade 6.50

## Devilish Eggs

6 egg halves, house made filling, and a hint of jalapeno and chives 5.50

## Feisty Fab Cakes

three bayou-esque lump crab cakes with honey jalapeno sauce 13.00

Nantucket Crab Dip Yum! served warm with a touch of spice, assorted crackers, grilled bread 8.50

## Aphrodite Dip

hot artichoke and garlic dip with assorted crackers, grilled bread 8.50

## Barcelona Fondue

goat cheese infused marinara sauce,
spinach topped with asiago cheese
and balsamic, and grilled bread 8.50
Mighty Aphrodite
a sampling of 3 of our house-made dips above - barcelona, nantucket crab, and aphrodite, served with crackers and grilled bread 13.50

## Fiesta Fondue

3 house-made dips - black bean \& cheese, salsa, guacamole with corn tortilla chips for dipping 12.50

## Chips \& Salsa

alone 4.50 extra chips 1.00

## SALADS

## Row House Salad

mixed greens, walnuts, blue cheese, dried cranberries, raspberry poppy seed dressing 8.00

## Tracy's Caesar Salad

romaine, walnuts, red onions, asiago, croutons, caesar dressing, romaine lettuce 10.00 / 6.00 small

- add grilled chicken to any salad 3.00 -

Chopped Sedona Salad
mixed greens, warmed bbq chicken roasted corn, black beans, tomato, sweet bell pepper, red onion, cilantro and lime vinaigrette dressing 9.00

## Kale Salad

kale chiffonade, juilenne of seasonal vegetables, chives, thyme, asiago, lemon cream dressing 8.00

## SANDWICHES

SERVED WITH KETTLE CHIPS AND PASTA SALAD

## Burger

$1 / 2 \mathrm{lb}$ chuck with the works 8.50
add cheese . 50 bacon 1.00

## Pork Belly Panini

seared pork belly, chili bbq sauce, and ginger slaw 8.50

## Steak Panini

sliced sirloin with mushrooms, onion, chipotle mayo, and cheddar cheese 8.50

## Turkey Wrap

turkey, tomato, avocado, onion, spinach, smoked gouda cheese, fresh herbs, and herb mayo in a tomato basil wrap 10.00

## LARGE PLATES

## Beer Braised Chicken

leg, thigh, andouille sausage, tomato sauce, red pepper, garlic mashed potatoes 12.50

## Pan Fried Trout

grilled zucchini and squash, green onion, dijon cream sauce and baby
new potatoes 13.00

## Risotto Primavera

wild mushroom, carrots, peas and squash 11.50

## FLATBREAD

## Original Row House

our signature topped with fresh spinach, artichoke hearts, tomatoes and ricottasalata 7.00

## Pork Belly Pineapple

seared pork belly lardoons, pineapple, arugula, crème fraiche, chili bbq sauce 8.00

Go White
mushroom, basil, chicken, garlic oil and creme fraiche 8.00

## Pulled Porker

pork shoulder, pulled and tossed into our house made bbq sauce, on a brioche bun 7.75

## Grinder

italian beef, rope sausage, giardiniera, pickled red pepper, arugula, provolone, dijon aioli 9.50

## Veggie Burger

mushroom, pecan, quinoa, arugula,
pickled beets, b\&b pickles on a
seeded salt and pepper bun 7.50
Chunky Chicken Salad
roasted, pulled chicken on soft white bread with lettuce, tomato, onion and celery 7.75

## Tres Formaggio Shrimp

smoked gouda, asiago, and blue cheese in creamy garlic lemon sauce tossed in linguine pasta, topped with 5 steamed jumbo shrimp 13.50

## Beef Pot Roast

roasted chuck with carrots, peas, potatoes and au jus 11.00

## Chef's Special

Ask your server for our chefs seasonal dish!

## Chuck Norris

rope sausage, pepperoni, italian beef, bacon, mushroom, onion, mozzarella and our zesty red sauce 9.00

## PETA

pesto, roasted corn, artichoke hearts, roasted red pepper, arugula, sauce and mozzarella 7.00

