

STARTERS

Boneless Wings

Crispy, buttermilk marinated boneless wings tossed in your choice of buffalo, spicy honey, or teriyaki spicy honey. Served with celery sticks and ranch or blue cheese. 470-600 CAL. 10.99

Huevos Rancheros*

Your choice of eggs served over fried sun-dried tomato tortilla shells, bacon, sausage, black beans, onions, tomatoes, roasted corn, and green peppers. Topped with cheese, sour cream, salsa, fried jalapeños, and green onions. 1530 CAL. 12.79

Cheese Fries

Crispy seasoned French fries topped with mixed cheeses, bacon, and fried jalapeños. Served with ranch. 1140 CAL. 6.99

DINNER FAVORITES

Chicken Pot Pie

Tender chicken, carrots, celery and corn in our velvety cream sauce and topped with our original homemade biscuit crust. 990 CAL. 12.39

Chicken Tender Plate

Buttermilk marinated chicken tenders, seasoned, hand-breaded and fried golden brown. Served with coleslaw, seasoned fries and Creole mustard. 1070 CAL. 12.29

Charleston Shrimp & Grits

Two fried grit cakes infused with cheese, roasted red peppers and andouille sausage. Topped with shrimp, sausage, onions and peppers in a shrimp sauce. Garnished with chopped bacon and green onions. 1370 CAL. 17.49

Pot Roast

Seasoned and slow cooked with tender carrots, celery and onions in our rich brown gravy over creamy mashed potatoes. 910 CAL. 14.29

Fried Chicken Plate

Half a fried chicken, creamy mashed potatoes with a rich brown gravy, steamed green beans, our signature sweet and spicy sauce, and biscuit. 2190 CAL. 16.49

Shepherd's Pie

Seasoned ground beef and pork, carrots, celery and corn in a rich brown sauce, topped with creamy mashed potatoes and mixed cheese. 830 CAL. 12.49

Roasted Turkey Plate

Seasoned turkey breast roasted in-house with rich brown gravy, cornbread stuffing, creamy mashed potatoes, steamed green beans and cranberry sauce. 940 CAL. 13.49

Steak Tips*

Seasoned and seared sirloin tips with mushrooms, in our rich brown gravy with creamy mashed potatoes and steamed green beans. 700 CAL. 14.29

Fried Chicken & Waffle

Half a fried chicken and a Belgian waffle, topped with powdered sugar and sweet strawberry butter. Served with our signature sweet and spicy sauce. 2170 CAL. 16.79

Iron City Meatloaf

Our famous griddle-seared meatloaf with rich brown gravy, creamy mashed potatoes and steamed green beans. 940 CAL. 13.49

Fish & Chips

Wild-caught North Atlantic cod fillets, beer battered and fried crispy, with tartar sauce, coleslaw and seasoned fries. 1020 CAL. 13.99

Fish Fry Friday! 12.99

Our Fish & Chips platter *plus* your choice of a house or Caesar salad or cup of soup.

Available every Friday, all day!

BURGERS & SANDWICHES

Gluten-free bun/bread available for \$1 more.

Classic Burger*

100% Angus burger, cheddar cheese, lettuce, tomato, and red onions. 710 CAL. 10.99

Breakfast Burger*

100% Angus burger, cheddar cheese, hashbrowns, lettuce, tomato, bacon, an egg any style and Hollandaise sauce. 1190 CAL. 12.39

Bacon, Mushroom, Swiss Burger*

100% Angus burger, hickory smoked bacon, lettuce, tomato, Swiss cheese and sautéed mushrooms. 920 CAL. 11.79

Philly Cheese Steak

Roasted and seasoned beef topped with grilled onions and peppers, melted provol cheese on a toasted hoagie roll. 1060 CAL. 11.99

Big Mike's BLT (Double Decker)

Three slices of toast, loaded with bacon, lettuce, tomato and mayo. 910 CAL. 10.59

Fried Chicken Sandwich

Buttermilk marinated chicken, bacon, provol cheese, honey mustard, lettuce and tomato. 880 CAL. 10.99

Metro Club

Ham, turkey, bacon, Swiss, cheddar, lettuce, tomato and mayo on three slices of white toast. 1210 CAL. 12.39

Grilled 3 Cheese

Cheddar, Swiss and provol on grilled white bread. 560 CAL. 7.69

Add ham & tomato 230 CAL. 2.00

Add bacon & tomato 130 CAL. 2.00

Spicy Honey Chicken Sandwich

Buttermilk marinated chicken dipped in our signature spicy honey sauce, topped with tomato. 530 CAL. 10.49

SERVED WITH CHOICE OF...

Seasoned Fries 290 CAL.

Steamed Green Beans 120 CAL.

Steamed Broccoli 190 CAL.

Coleslaw 210 CAL.

Mashed Potatoes & Gravy 250 CAL.

Fresh Seasonal Fruit 110 CAL.

Mac & Cheese 300 CAL.

House Salad 120 CAL. + \$.50

Caesar Salad 190 CAL. + \$.50





SALADS & SOUPS

Chicken Tender Salad

Buttermilk marinated chicken tenders over greens, cucumbers, tomatoes, shredded carrots, radishes, red onions and tortilla crunch tossed in our honey mustard dressing. 800 CAL. 11.99

House Salad

Mixed greens, cucumbers, tomatoes, shredded carrots, radishes, red onions and tortilla crunch tossed in our honey mustard dressing. 240 CAL. 8.99

Pittsburgh Steak Salad

Hearty garden salad topped with steak tips, French fries, and blue cheese crumbles. Served with blue cheese dressing. 1260 CAL. 14.99

Caesar Salad

Classic Caesar salad with croutons and creamy Caesar dressing. 380 CAL. 8.99

Soup of the Day

Check the Blackboard for our daily offerings. Cup 3.79 Bowl 5.49

Chicken Noodle Soup

Classic soup with chicken, celery, carrots, and onions. 90/180 CAL. Cup 3.79 Bowl 5.49

BREAKFAST FOR DINNER

Substitute egg whites for \$1.50 more.

Steak & Scramble Bowl*

Seasoned sirloin steak, scrambled eggs and roasted grape tomatoes served over hashbrown potatoes and drizzled with Hollandaise sauce. 800 CAL. 13.49

Two or Three Egg Breakfast*

Eggs any style, hashbrowns, toast and choice of meat: bacon, sausage patties, sausage links, turkey sausage or Canadian bacon. 590-1130 CAL. 9.99/10.99

Avocado Toast

Fresh chopped avocado on eight-grain toast, topped with diced tomatoes and everything bagel seasoning. 480 CAL. 8.99

Add two eggs* any style 160 CAL. 3.00

Add feta cheese 70 CAL. 1.00

Add chopped bacon 60 CAL. 1.00

Add diced red onions 5 CAL.

The Bissell Breakfast*

Two eggs any style, bacon, toast, hashbrowns or grits, and a short stack of pancakes. 1130-1360 CAL. 11.99

Western Omelet*

Ham, cheddar cheese, mushrooms, onions, tomatoes and peppers, topped with salsa. Served with toast and choice of hashbrowns or grits. 750-980 CAL. 11.49

Veggie Omelet*

Mushrooms, onions, peppers, cheddar cheese, asparagus and tomatoes. Served with toast and choice of hashbrowns or grits. 710-940 CAL. 11.49

Meat Lover's Omelet*

Bacon, sausage, ham and cheddar cheese. Served with toast and choice of hashbrowns or grits. 980-1210 CAL. 11.49

Fried Chicken & Waffle

Half a fried chicken and a Belgian waffle, topped with powdered sugar and sweet, strawberry butter. Served with our signature sweet and spicy sauce. 2170 CAL. 16.79

Belgian Waffle

Thick and light, a true Belgian waffle. Topped with powdered sugar. 720 CAL. 7.99

Southwest Scramble Bowl*

Avocado, black beans, corn, diced green and jalapeños peppers, onions, tomatoes, and scrambled eggs, served over hashbrown potatoes and drizzled with salsa and sour cream, topped with green onions. 820 CAL. 11.99

Bacon Avocado Scramble Bowl*

Avocado, bacon, scrambled eggs, and roasted grape tomatoes, served over hashbrown potatoes and drizzled with Hollandaise sauce. 830 CAL. 11.99

SIDES

Seasoned Fries 290 CAL. 3.29

Steamed Green Beans 120 CAL. 3.29

Steamed Broccoli 190 CAL. 3.29

Mashed Potatoes & Gravy 250 CAL. 3.29

Mac & Cheese 300 CAL. 3.29

Coleslaw 210 CAL. 3.29

Fresh Seasonal Fruit 110 CAL. 3.29

Hashbrowns 240 CAL. 3.29

Homefries 400 CAL. 3.29

Honest to Goodness Grits 150 CAL. 2.79

Cheesiest Grits 300 CAL. 3.29

Toast, English Muffin 120-220 CAL. 2.49

Biscuits 600 CAL. 3.29

Canadian Bacon 70 CAL. 3.79

Turkey Sausage 210 CAL. 3.79

Country Sausage 340-400 CAL. 3.79

Hickory Smoked Bacon 200 CAL. 3.79

House Salad 120 CAL. 3.99

Caesar Salad 190 CAL. 3.99

BEVERAGES

COCKTAILS, WINE & BEER

Mimosa 180 CAL. 3.39

Bloody Mary 160 CAL. 3.39

Bud Light 110 CAL. 3.69

Stella Artois 150 CAL. 3.69

Michelob Ultra 92 CAL. 3.69

House Chardonnay 3.69

House Cabernet 3.69

Red Sangria 170 CAL. 3.99

White Sangria 170 CAL. 3.99

Freshly Ground Coffee 0 CAL.

Flavored Coffee of the Day 0 CAL.

Hot Herbal Tea 0 CAL.

Freshly Brewed Iced Tea 0-120 CAL.

Flavored Iced Tea 0-120 CAL.

Fruit Juices 110-280 CAL.

Milk or Chocolate Milk 260/340 CAL.

Soft Drinks 0-180 CAL.

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Gluten Friendly menu available by request. Dinner Menu 7.20.22

