**Evenings at Martin’s January 21, 2019**

**Menu Specials change weekly**

**Starters**

**V Deer Camp Dip:** Creamy cheese and onion goodness. Served with baguette. *$7.95 Add Sausage or Bacon $2*

**V: Butter Garlic Bread:**House made baguette spread with creamed butter and garlic. $2.95

**Smoked Gouda&Bacon Quesadilla:** With pineapplesalsa $8.15

**Burgers and Sandwiches**

Served with choice of side

**The Classic Burger:** Lettuce, tomato, red onion, pickle, mayo. $8.50

Add-ons: Cheddar, Swiss, Smoked Gouda, Mozzarella, Pepper jack, Blue Cheese, Bacon, Jalapenos

**Bacon Blue Cheese Burger:**With lettuce, tomato, mayo. $9.15

**Memphis Burger:** Smoked Gouda, bacon, Memphis BBQ sauce. $9.15

**V Veggie Burger:** Housemade with brown rice and lentils. Lettuce, tomato and house pickles. $8.95

**Cuban:** Shredded marinated pork, ham, Swiss, dill pickles, mustard. $10.25

**Belmont Rube**: Pastrami, Swiss, sauerkraut, Thousand Island on rye. $10.95

**Weekly Dinner Specials**

**Shrimp and Grits:** NOLA style. Spicy and buttery Gulf Coast Shrimp.Over creamy yellow grits. $10.15*Add Mississippi Country Pleasin’ Green Onion sausage. $2*

**Pork and Brussels:**Grilled center cut pork chop with Cranberry Balsamic Reduction nested on our locally famous Brussels and cranberries**.** $10.95

**Salmon Cake Salad:** Salmon cake with fresh “from the planters” green onion. At Last Eggs bind the mixture. Served over baby spinach withdilly ranch. $10.35

**Grilled Cheese**

On White Sandwich Bread

**V Wanda Lynn:** Grilled pimento cheese with a slice of tomato $6.15

**Smoky Pig:**  Grilled Smoked Gouda and bacon $7.15

**BBQ Firecracker:**  Pulled pork, Memphis BBQ sauce, pepper jack cheese $7.35

**Brisket and Blue:** Beer braised brisket with a creamy blue cheese spread. $8.15

House Sides $1.85:

**V** Potato Salad**V**Virginia’s Greek Pasta

**V** Black-eyed Pea Salad

**V** Sea Salt Chips $1.25