



Come as you are, Meet and Mingle

Coffee	12 oz	20 oz
<b>Fresh Brewed</b>	3	4
Light- Fair Trade Rainforest Alliance or Dark- Café Vecchio		
<b>Cappuccino</b>	4	5
<b>Latte or Macchiato</b>	4	5
<b>Americano</b>	3	4
<b>Hale Tea Co. Hot Tea's</b>	3	
<b>Hot Chocolate</b>	3	3.75
Whole, 2%, Skim, Half & Half, Heavy Cream		
Premium "Milk" Options: Almond, Soy, Oat		
		<b>.50</b>
<b>Add Ons</b>		
<b>Single Espresso</b>		<b>1</b>
<b>Double Espresso</b>		<b>1.75</b>
<b>Flavored Syrups</b>		<b>.75</b>

### Lunch Entrees

<b>Buffalo Chicken Mac &amp; Cheese</b>	<b>12.50</b>
Jalapeno Beer Cheese, Crispy Buffalo Chicken Bacon, Parsley, Bread Crumbs	
<b>New Orleans Shrimp Po' Boy*</b>	<b>14</b>
Shredded Iceberg Lettuce, Sliced Tomato Creole Remoulade, Hoagie Roll	
<b>Quinoa Fritters</b>	<b>12</b>
Tomato and Chickpea Chutney, Balsamic Glaze	
<b>Blackened Chicken Quesadilla</b>	<b>14</b>
Sauteed Onions, Peppers, Jalapeno Peppers Whole Wheat Tortilla Served with Pico de Gallo and Sour Cream	

### Specialty Coffee

<b>Tuxedo Mocha Latte or Cappuccino</b>	<b>4.75/5.75</b>
Equal parts White & Dark Chocolate Espresso Steamed or Frothed Milk	
<b>Café Mocha</b>	<b>4.75/5.75</b>
Dark Chocolate, Espresso, Steamed or Frothed Milk	
<b>Peppermint Mocha</b>	<b>4.75/5.75</b>
Dark Chocolate, Peppermint Syrup, Espresso Steamed or Frothed Milk	
<b>Butterscotch Latte or Cappuccino</b>	<b>4.75/5.75</b>
House made Butterscotch, Espresso Steamed or Frothed Milk	
<b>Lavender Mocha</b>	<b>4.75/5.75</b>
House made Lavender Syrup, Dark Chocolate Espresso, Steamed or Frothed Milk	
<b>London Fog</b>	<b>4.75/5.75</b>
Landings Blend Gray Tea from Hale Tea Co Honey Vanilla Syrup, Steamed Milk	
<b>Caramel Macchiato</b>	<b>4.75/5.75</b>
Caramel Syrup, Espresso, Caramel Sauce Frothed Milk	
<b>Chai Latte or Cappuccino</b>	<b>4.75/5.75</b>
Chai, Steamed or Frothed Milk *Add Espresso for \$1	
<b>Toffee Latte or Cappuccino</b>	<b>4.75/5.75</b>
Caramel Syrup, Hazelnut Syrup, Espresso Steamed or Frothed Milk	

### LITTLE DECKERS

For Children 12 & Younger, Served with a side

<b>Nathan's Hot Dog</b>	<b>7</b>
<b>Peanut Butter &amp; Jelly</b>	<b>6</b>
<b>Chicken Fingers</b>	<b>7</b>
<b>Mini Burger*</b>	<b>7</b>
<b>Grilled Cheese</b>	<b>7</b>
<b>Mac &amp; Cheese</b>	<b>7</b>
<b>Individual Pizza- Cheese or Pepperoni</b>	<b>7</b>
(Does not include a side)	

### PIZZAS

	10"	18"
<b>Cheese</b>	<b>10</b>	<b>16</b>
<b>Pepperoni</b>	<b>11</b>	<b>17</b>
<b>Margherita</b>	<b>11</b>	<b>17</b>
<b>Italian Sausage &amp; Mushrooms</b>	<b>11</b>	<b>17</b>
<b>Four Cheese White</b>	<b>11</b>	<b>17</b>
<b>Veggie Lovers</b>	<b>13</b>	<b>19</b>
<b>Meat Lovers</b>	<b>14</b>	<b>20</b>
<b>Supreme</b>	<b>14</b>	<b>20</b>
<b>Thai Chicken</b>	<b>13</b>	<b>19</b>
<b>Chicken Bacon Ranch</b>	<b>13</b>	<b>17</b>
<b>Greek</b>	<b>14</b>	<b>20</b>

#### BUILD YOUR OWN PIZZA

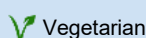
<b>Comes with Sauce &amp; Mozzarella</b>	<b>10</b>	<b>16</b>
Marinara, White or Garlic Oil		
<b>Meats</b>	<b>.75</b>	<b>1.25</b>
<i>Bacon, Sausage, Pepperoni, Ham, Chicken, Steak, Ground Beef</i>		
<b>Extra Cheese</b>	<b>.50</b>	<b>.75</b>
<i>Mozzarella, Parmesan, Ricotta, Feta</i>		
<b>Extras</b>	<b>.50</b>	<b>.75</b>
<i>Onions, Mushrooms, Spinach, Broccoli Artichoke Hearts, Banana Peppers, Black Olives Green Bell Peppers, Tomatoes, Basil, Jalapenos Sweet Red Peppers, Pineapple, Anchovies</i>		

Try our 12" Cauliflower Crust \$3 or Vegan Cheese \$2

For our guests with allergies, please inquire with your server on available options prepared by the Chef.

We take dietary preferences & restrictions very seriously. Unfortunately, cross-contact with other ingredients may occur.  
Regrettably, we cannot guarantee the complete absence of allergens.

\*Advisory Notice: The consumption of raw or undercooked foods such as meat, fish and eggs which may contain harmful bacteria, which may cause serious illness.



# Skidaway Scramble

1/2 Sandwich served with Side Salad or Cup of  
Chef's Feature Soup

<b>BLT</b>	8
<b>Turkey &amp; Swiss</b>	8
<b>FC Grilled Cheese</b>	11
<b>Classic Grilled Cheese</b>	8

## Greens n' Such

<b>Sweet Beet with Salmon*</b> 🌱	14
Atlantic Salmon, Sweet & Spicy Pecans Green Apple, Crumbled Blue Cheese Fresh Greens, Strawberry-Poppy Seed Dressing	
<b>Winter Salad with Chicken</b> 🌱	13
Arcadian Harvest Greens Pomegranate Seeds, Mandarin Oranges Granny Smith Apples, Toasted Walnuts Chevre, Maple Dijon Vinaigrette	
<b>Fall Sweet Potato Salad</b> 🌱🌿	12
Bitter Greens, Shallot, Cranberries Pepitas, Feta Cheese Balsamic Vinaigrette	
<b>Blackened Salmon Caesar*</b>	14
4 oz Blackened Atlantic Salmon Homestyle Croutons, Parmesan Romaine, House Caesar Dressing	
<b>Classic Cobb</b> 🌱	13
Grilled Chicken, Tomatoes, Bacon Avocado, Hard Boiled Egg, Romaine Blue Cheese Crumbles & Dressing	
<b>Thai Chicken Salad</b>	13
Crunchy Noodles, Carrot Shredded Red & Green Cabbage Edamame, Green Onion Romaine, Thai Peanut Vinaigrette	
<b>Tuna Poke Bowl*</b>	16
4 oz Diced Ahi Tuna, Wild Rice Blend Sesame Ginger Marinade Cherry Tomato, Cucumber, Avocado Radish, Toasted Pepitas, Sesame Seeds	
<b>BBQ Chickpea Salad</b> 🌱	11
Romaine Lettuce, BBQ Chickpeas, Corn Red Onion, Carrot, Green Onion Avocado, Cilantro, Tahini Ranch Dressing	
<b>Add Ons:</b>	
Black Bean Burger 🌱	5
Grilled Chicken	6
Shrimp (Crispy or Grilled)*	9
Atlantic Salmon*	9
Impossible Patty 🌱	7

## Snacks

<b>Buffalo Cauliflower Bites</b> 🌱	7
<b>Onion Ring Basket</b> 🌱	8
<b>Bavarian Pretzels</b> 🌱	7
Add Beer Cheese + \$3	
<b>Tortilla Chips &amp; Salsa</b> 🌱	8
<b>Red Pepper Hummus</b> 🌱	12
Celery, Cherry Tomato, Carrot Served w/ Toasted Pita	
<b>Crab Rangoon</b>	9
Served with Sweet and Sour Chili Sauce	
<b>Fried Zucchini Crisps w/ Marinara</b>	8
<b>Mozzarella Stix w/ Marinara</b> 🌱	9
<b>Wings</b>	6 for \$8/ 12 for \$14
Buffalo, Lemon Pepper, Dry Rub, BBQ Sweet Thai Chili, Teriyaki, Sweet Heat	

# HANDHELDS

Includes Choice of Side— \*Premium Sides \$2.00 Additional Charge

<b>The Deck Burger*</b>	13
8 oz Ground Short Rib & Chuck Patty, Leaf Lettuce Tomato, Red Onion Brioche Bun	
<b>Impossible Burger</b> 🌱	14
Leaf Lettuce, Tomato, Red Onion, Vegan Brioche Bun	
<b>TLC Black Bean Burger</b> 🌱	11
Leaf Lettuce, Tomato, Onion, Chipotle "Aioli", Vegan Brioche Bun	
<b>Boars Head Corned Beef Reuben</b>	13
Sauerkraut, 1000 Island Dressing, Swiss Cheese, Rye Bread	
<b>Boneless Fried Chicken Sandwich</b>	15
Topped w/ Southern Coleslaw, Siracha Mayo, Brioche Bun	
<b>Grilled Cheese</b> 🌱	8
Cheddar, Sour Dough Bread Add Bacon or Griddled Tomatoes + \$1	
<b>BLT</b>	8.25
Add Avocado- \$1.00	
<b>Chicken Caesar Wrap</b>	11
Housemade Caesar Dressing, Parmesan, Romaine, Whole Wheat Wrap	
<b>Franklin Creek Short Rib Grilled Cheese</b>	15
Shredded Beef Short Rib, Caramelized Onion, Raspberry Jam, Arugula Smoked Gouda Cheese, Toasted Sourdough Bread	
<b>Chicken Salad Sandwich</b>	11
Cranberry Chicken Salad with Chopped Walnuts, Whole Wheat Bread	
<b>Buffalo Chicken Wrap</b>	11
Crispy Chicken, Buffalo Ranch, Romaine, Tomatoes, Shredded Cheddar	
<b>The Landings Gyro</b>	11
Seasoned Lamb or Marinated Chicken, Feta Cheese, Tzatziki Banana Pepper Relish, Toasted Pita	
<b>Fried Green Tomato Sandwich</b>	13
Golden Fried Green Tomatoes, Bitter Greens, Bacon Jam, Goat Cheese Toasted Sourdough	
<b>The Deck Club Sandwich</b>	13
Boar's Head Ham & Turkey, Bacon, Lettuce, Tomato American Cheese, Mayonnaise, Sourdough Bread	
<b>1/4 lb Nathan's All Beef Hot Dog</b>	7
<b>5 Pc Chicken Fingers</b>	10

## SOUPS & SIDES

\*Premium Sides \$2.00 Additional Charge

<b>Fully Loaded Chili</b>	7 *	<b>Chef's Feature Soup</b>	5 *
<b>Side House Salad</b>	5 *	<b>Side Caesar Salad</b>	5 *
<b>Sweet Potato Fries</b>	5 *	<b>Sautéed Vegetable Medley</b>	5 *
<b>Mac &amp; Cheese</b>	4	<b>Tater Tots</b>	4
<b>Southern Cole Slaw</b>	4	<b>French Fries</b>	4
<b>Fresh Seasonal Fruit</b>	4	<b>Miss Vickies Potato Chips</b>	3

## Dinner Entrees

Available after 4 PM

<b>Creamy Chicken &amp; Gnocchi</b>	16
Calabrian Peppers, Sauteed Spinach Mushrooms, Parmesan Cream Sauce	
<b>Seared Red Snapper</b>	17
Sweet Potato Hash, Sauteed Greens Corn Beurre Blanc	