





SALAD

CHOICE OF DRESSING: CHIPOTLE RANCH, BALSAMIC VINAIGRETTE, OR HONEY LIME CITRUS VINAIGRETTE

MEXICAN CHOPPED SALAD FRESH GREENS CHOPPED WITH TOMATOES, JICAMA, SWEET ONION, AVOCADO, SCALLIONS, GARBANZO BEANS, ROASTED RED PEPPERS, COTIJA CHEESE AND CORN	\$11
ADD GRILLED CHICKEN \$5, MARINATED STEAK \$10, GRILLED SALMON \$8	
FIESTA BOWLS	
FAJITA CHICKEN	\$15
LAYERS OF SHREDDED CABBAGE, RED RICE, BLACK BEANS, CORN, PICO DE GALLO, AND MIXED CHEESES	
FAJITA STEAK	\$18
LAYERS OF SHREDDED CABBAGE, RED RICE, BLACK BEANS, CORN, PICO DE GALLO, AND MIXED CHEESES. VEGAN BOWL	
LAYERS OF MARINATED MIXED MUSHROOMS, CABBAGE, RED RICE, BLACK BEANS, CORN, PICO DE GALLO, AND FAJITA VEGETABLES (GLUTEN FRIENDLY)	\$15
ENTREES	
POLLO LAREDO	\$16
GRILLED MARGARITA MARINATED CHICKEN BREAST TOPPED WITH QUESO FRESCO, AVOCADO, AND CUCUMBER	
PICO DE GALLO - SERVED WITH QUESO MASHED POTATOES GRILLED MARINATED CHICKEN	\$13
GRILLED IMARINATED CHICKEN GRILLED HERBY-LIME MARINATED CHICKEN BREAST TOPPED WITH QUESO MASHED POTATOES	
SALMON A LA PLANCHA	\$18
SEARED SALMON FILET TOPPED WITH CUCUMBER PICO DE GALLO AND SERVED WITH QUESO MASHED POTATOES	
CHICKEN ENCHILADA BAKE	\$13
LAYERS OF CORN TORTILLAS, SAUTÉED ONIONS, TOMATILLOS, SHREDDED MEXICAN CHEESES AND SHREDDED SPICED CHICKEN, MINIMUM ORDER OF 9	
ENCHILADAS DE DENNIS	\$14
ROASTED CHICKEN, FRESH SPINACH AND WHITE CHEDDAR CHEESE ENCHILADAS TOPPED WITH CHILE CON QUESO,	
THEN FINISHED WITH AVOCADO AND RED PEPPER CREAM, SERVED WITH BLACK BEANS AND RED RICE (GLUTEN	
FRIENDLY)	
VEGETARIAN ENCHILADAS	\$14
ENCHILADAS FILLED WITH SPINACH, TOMATOES, CORN, MUSHROOMS, PEPPER, AND ONION, THEN TOPPED OFF WITH QUESO. SERVED WITH BLACK BEANS AND RED RICE (GLUTEN FRIENDLY)	
BEEF ENCHILADAS	\$14
PACKED WITH PACO'S SEASONED GROUND BEEF AND TOPPED WITH OUR HOMEMADE CHILI GRAVY AND SERVED WITH BLACK BEANS AND RED RICE	

* ALL PURCHASES INCLUDE TORTILLA CHIPS IN INDIVIDUAL BAGS AND INDIVIDUAL PORTIONS OF HOUSE MADE SALSA







SMALL SIDE SALADS

EACH SALAD WILL INCLUDE A GARLIC ROLL AND THE CHOICE OF **BUTTERMILK RANCH OR BALSAMIC VINAIGRETTE**

GARDEN	SALAD
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ROMAINE LETTUCE, CUCUMBERS, TOMATOES, CARROTS, AND BELL PEPPERS

MAMA'S SALAD

ROMAINE LETTUCE TOPPED WITH CARROTS, ROMA TOMATOES, ARTICHOKES, OLIVES, ROASTED RED PEPPERS, AND **CUCUMBERS**

CHOPPED SALAD

ROMAINE LETTUCE TOSSED WITH GORGONZOLA CHEESE. WALNUTS, DICED ROMA TOMATOES, KALAMATA OLIVES, RED ONION, PEPPERONCINI, GARBANZO BEANS, AND CARROTS

FULL SALADS

CHOICE OF DRESSING: BALSAMIC VINAIGRETTE, CREAMY SUN-DRIED TOMATO, OR BUTTERMILK RANCH **INCLUDES GARLIC ROLL & DESSERT**

REPLACE CHICKEN ON ANY SALAD WITH FRESH NORWEGIAN SALMON \$8, NATURAL LOUISIANA GULF SHRIMP \$7. OR A SCOOP OF HOMEMADE VENETIAN CHICKEN SALAD FOR \$6

PLATE PERFECT COBB SALAD

ROMAINE LETTUCE, BACON, MARINATED TOMATOES, ARTICHOKES, GORGONZOLA CHEESE, MUSHROOMS, AVOCADO, MARINATED GRILLED CHICKEN AND HARD-BOILED EGG

CHOPPED SALAD

ROMAINE LETTUCE TOSSED WITH GORGONZOLA CHEESE, WALNUTS, DICED ROMA TOMATOES, KALAMATA OLIVES. RED ONION. PEPPERONCINI. GARBANZO BEANS AND CARROTS WITH BALSAMIC VINAIGRETTE DRESSING. FINISHED WITH MAMA'S MARINATED CHICKEN BREAST

MAMA'S SALAD

CRISP ROMAINE LETTUCE, AN ARRAY OF FRESH VEGETABLES INCLUDING, ROASTED RED PEPPERS, CUCUMBERS, ARTICHOKES, OLIVES & VINE-RIPENED TOMATOES. TOPPED WITH MAMA'S MARINATED CHICKEN BREAST

TUSCAN SALAD

HOMEMADE MOZZARELLA, KALAMATA OLIVES, RED ONION, FRESH BASIL, ROMAINE LETTUCE, AND ROMA TOMATOES SERVED WITH BALSAMIC VINEGAR & ROASTED GARLIC OLIVE OIL DRESSING ON THE SIDE. TOPPED WITH MAMA'S MARINATED CHICKEN BREAST

CAESAR SALAD

OUR VERSION OF THE CLASSIC! FINISHED WITH MAMA'S MARINATED CHICKEN BREAST

GARDEN SALAD

ROMAINE LETTUCE, MARINATED GRILLED CHICKEN, CUCUMBERS, TOMATOES, CARROTS AND BELL PEPPERS

CAPRESE SALAD

HOUSE MADE FRESH MOZZARELLA SNUGGLED BETWEEN THICK SLICES OF VINE-RIPENED TOMATOES, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL & TOPPED WITH FRESH BASIL

(ADD SICILIAN PEPPERS \$3.00, ADD SLICED MARINATED GRILLED CHICKEN \$4.95)

\$5

\$6

\$9

\$15

\$15

\$13

\$13

\$12

\$12

\$13



LITTLE Manais
EST. 2020



ESTABLISHED 1992

SANDWICHES

*Choose assorted sides or a single side for the group

INCLUDES CHOICE OF SIDE AND HOMEMADE DESSERT BAR OR COOKIE. SANDWICHES CAN ALSO BE PLATTERED. SIDE ITEMS INCLUDE HOUSEMADE POTATO CHIPS, CHEF'S CHOICE PASTA SALAD, GARDEN SALAD (WITH DRESSING), AND CHEDDAR POPCORN OR PRETZELS. EACH ADDITIONAL SIDE IS \$2.95

MAMA'S MARINATED CHICKEN GRILLED CHICKEN MARINATED WITH LEMON AND WHITE WINE, THINLY SLICED, & LAYERED WITH APPLE WOOD SMOKED	\$12
BACON, LETTUCE, TOMATO, AND BASIL MAYONNAISE ON TOASTED CIABATTA BREAD WHOLE WHEAT TURKEY WRAP SMOKED TURKEY, FONTINA CHEESE, TOMATO AND SPINACH WITH ROASTED RED PEPPER JELLY	\$12
ON A WHOLE WHEAT WRAP TURKEY AND SWISS ON WHEAT	\$12
SHAVED TURKEY BREAST, SWISS CHEESE, MAYO, DIJON MUSTARD, LETTUCE AND	J12
TOMATO ON WHEAT BREAD ITALIAN GRINDER	\$12
ROSEMARY HAM, TURKEY, SALAMI, AND PROVOLONE CHEESE, PILED HIGH ON A CRUSTY ITALIAN BREAD WITH LETTUCE AND TOMATO	ė.
MOZZARELLA & TOMATO SANDWICH FRESH MOZZARELLA, SLICED TOMATO, FRESH BASIL, MIXED FIELD GREENS ON GRILLED	\$12
CIABATTA BREAD. DRIZZLED WITH BALSAMIC VINAIGRETTE OUR FAMOUS ROASTED VEGETABLE SANDWICH	\$12
ROASTED VEGETABLES FLAVORED WITH ROSEMARY AND BALSAMIC VINEGAR WRAPPED WITH FRESH MOZZARELLA ON OUR CRUNCHY GRILLED FLAT BREAD	·
1/2 WHOLE WHEAT CLUB (served in increments of two)	\$12
TURKEY, ROSEMARY HAM, LETTUCE, TOMATO, BACON, CHEDDAR CHEESE AND MAYO VENETIAN CHICKEN SALAD	\$12
A DELICIOUS CHICKEN SALAD MADE WITH SHREDDED GRILLED CHICKEN BREAST, CURRY, GRAPES AND WALNUTS LAYERED WITH ROMAINE AND FRESH TOMATO ON GRILLED FLAT BREAD	
PASTAS	
EACH SERVED WITH INDIVIDUAL PARMESAN CHEESE AND A GARLIC ROLL	
PENNE BROCCOLI AND CHICKEN ROASTED CHICKEN BREAST, BROCCOLI FLORETS AND PENNE PASTA TOSSED IN A	\$13
DELICATE LEMON CREAM SAUCE PASTA PRIMAVERA	\$13
BOWTIE PASTA TOSSED WITH SEASONAL FRESH CUT VEGETABLES, GARLIC AND GOOD OLIVE OIL	·
HOUSE MADE LASAGNA SOUTHERN ITALIAN STYLE LASAGNA MADE WITH LAYERS OF GROUND BEEF, VEAL,	\$14
HOMEMADE SAUSAGE AND A BLEND OF THREE CHEESES PENNE ALLA VODKA	\$13
SAUTÉED PANCETTA WITH ABSOLUT PEPPER VODKA IN A SPICY TOMATO CREAM SAUCE TOSSED WITH PENNE PASTA	
VEGETARIAN PENNE ALLA VODKA SAUTÉED WITH ABSOLUT PEPPER VODKA IN A SPICY TOMATO CREAM SAUCE	\$13
TOSSED WITH PENNE PASTA RIGATONI WITH MEAT SAUCE	\$12
A SCIBELLI FAMILY RECIPE MADE WITH GROUND BEEF, PORK, VEAL, AND ROMA TOMATOES EGGPLANT PARMESAN	\$14

ROMANO BREADED AND EGGPLANT SLICES TOPPED WITH MOZZARELLA AND HOMEMADE TOMATO SAUCE OVER PENNE



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ENTREES

ALL ENTREES ARE SERVED WITH OUR HOMEMADE GARLIC ROLLS.

CHICKEN CARCIOFI		\$14
TENDER CHICKEN SCALLOPINE	E AND ARTICHOKE HEARTS IN A LIGHT LEMON, WHITE WINE, AND CAPER SAUCE SERVED	
OVER GARLIC MASHED POTATO		
CHICKEN PARMESAN	WITH PENNE PASTA	\$15
	ND BREAD CRUMB CRUSTED CHICKEN BREAST AND TOPPED WITH MELTED MOZZARELLA	
SALMON AL PESTO		\$18
	has pine nuts) pecorino romano cheese and bread crumbs with a light	4
LEMON BUTTER SAUCE. SERVE		
	HORT RIBS (not gluten free)	\$21
	ORT RIBS SIMMERED IN RED WINE SAUCE WITH FRESH HERBS., SERVED WITH	
MASHED POTATOES		
MARINATED GRILLED		\$14
	TED GRILLED CHICKEN BREAST AND	
	DES (GLUTEN FRIENDLY) SERVED OVER GARLIC MASHED POTATOES	
POLLO BIANCO		\$15
	LAYERED WITH PROSCIUTTO AND MOZZARELLA	
	OM SAUCESERVED OVER GARLIC MASHED POTATOES	Ċ1/
GRILLED VEGETABLES		\$16
	TABLES INCLUDING EGGPLANT, ZUCCHINI, BELL PEPPERS, ASPARAGUS,	
AND SQUASH SERVED WITH A	A GLUTEN FREE PASTA AND FRESH TOMATO SAUCE	
EXTRA VEG	*Choose one vegetable per group to add to any of the above meals	
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SAUTÉED VEGETABLE	ES Control of the con	\$3.5
INCLUDES CARROTS, BROCCO	DLI, ONIONS, TOMATOES, BELL PEPPERS, PEAS, AND SPINACH	
FRESH GREEN BEANS	;	\$3.5
LIGHTLY BUTTERED		
SAUTÉED BROCCOLI		\$3.5
FINISHED WITH EVOO		
ROSEMARY ROASTED	MIXED VEGETABLES	\$3.5
INCLUDES ZUCCHINI, SQUASH	H, MUSHROOMS, PEPPERS, ONIONS, AND EGGPLANT	
LIGHTLY SEASONED AND ROA	ASTED IN OUR WOOD BURNING OVEN	





SALADS CHOICE OF OUR BUTTERMILK RANCH OR BALSAMIC VINAIGRETTE	
GRILLED CHICKEN BREAST TOSSED IN OUR MIDWOOD BARBECUE SAUCE, CHOPPED ROMAINE, SHREDDED CHEESE, BLACK BEANS, ROASTED CORN, AND PICO DE GALLO	\$13
CHOPPED PORK CHOPPED ROMAINE, SHREDDED CHEESE, BLACK BEANS, ROASTED CORN AND PICO DE GALLO	\$14
SANDWICH BOX SERVED WITH OUR SOFT BUN, HOUSE SLAW, AND CAROLINA KETTLE DILL PICKLE POTATO CHIPS CAROLINA PORK CHOPPED PORK TOSSED IN OUR EASTERN NC VINEGAR SAUCE,	\$12.75
AND A SIDE OF MIDWOOD BARBECUE SAUCE CLASSIC BARBECUE PLATES SERVED WITH A SIDE OF OUR HOUSE MADE SLAW, HOUSE PICKLES, AND CLASSIC MAC & CHEESE	
BARBECUE GRILLED CHICKEN GRILLED CHICKEN BREAST TOPPED WITH OUR MIDWOOD BARBECUE SAUCE	\$13
CAROLINA PORK HICKORY SMOKED AND CHOPPED PORK, DRESSED IN OUR EASTERN NC VINEGAR SAUCE	\$14
PRIME BRISKET USDA PRIME SLICED BRISKET SMOKE FOR 14-16 HOURS OVER NC HICKORY HARDWOOD	\$18
SMOKED TURKEY HICKORY SMOKED TURKEY FROM LOCAL NC FARMS	\$13
TOFU (vegan/gluten friendly) SAUTÉED TOFU SERVED WITH CAULIFLOWER AND BROCOLLI	\$13





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CHOICE OF DRESSING: OUR GREEK LEMON HERB VINAIGRETTE OR OUR GRANCH

OLIVES, AND PURPLE CABBAGE - GLUTEN FRIENDLY

GREEK SALAD CHOPPED ROMAINE LETTUCE, TOMATO, BELL PEPPERS, CUCUMBERS, KALAMATA OLIVES, AND FETA CHEESE	\$10
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YAFO BOWLS	
INCLUDES THE TAHINI DRESSING	
GREEK GRILLED CHICKEN BOWL	\$14
GRILLED GREEK LEMON OREGANO CHICKEN BREAST SLICED WITH CUMIN RICE, HUMMUS, TOMATOES, CUCUMBER, FETA, OLIVES, AND PURPLE CABBAGE SLAW - HORMONE AND ANTIBIOTIC FREE /GLUTEN FRIENDLY	
SHAWARMA SPICED CHOPPED CHICKEN	\$14
SHAWARMA CHICKEN WITH CUMIN RICE, HUMMUS, TOMATOES, CUCUMBER, FETA, OLIVES, AND PURPLE SLAW - HORMONE AND ANTIBIOTIC FREE/GLUTEN FRIENDLY	,
FALAFEL	\$13
FRESH GROUND CHICK PEAS, ONIONS AND HERBS, FRIED TO GOLDEN BROWN AND SERVED WITH A SIDE OF TAHINI. THEN FINISHED WITH CUMIN RICE, HUMMUS, TOMATOES, CUCUMBER, OLIVES, AND PURPLE CABBAGE - VEGAN/GLUTEN FRIENDLY	
GRILLED SALMON	\$16
MARINATED IN GREEN SCHUG, WITH CUMIN RICE, HUMMUS, TOMATOES, CUCUMBERS, FETA, OLIVES, AND PURPLE CABBAGE SLAW - GLUTEN FRIENDLY	
SALAD BOWLS	
CHOICE OF DRESSING: GREEK LEMON HERB VINAIGRETTE OR GREEK YOGURT RANCH INCLUDES OUR HOUSE MADE LAFFAH BREAD	
INCLUDES CON HOUSE WADE LANT BREAD	
GREEK GRILLED CHICKEN SALAD	\$14
GRILLED GREEK LEMON OREGANO CHICKEN BREAST SLICED WITH CHOPPED ROMAINE, HUMMUS,	
TOMATOES, CUCUMBER, FETA, OLIVES, AND PURPLE CABBAGE SLAW - HORMONE AND ANTIBIOTIC	
FREE/GLUTEN FRIENDLY AND DIARY FREE	\$14
SHAWARMA SPICED CHOPPED CHICKEN SHAWARMA SPICED CHICKEN WITH CHOPPED ROMAINE, HUMMUS, TOMATOES, CUCUMBER, FETA,	٦١٩
OLIVES, AND PURPLE SLAW - HORMONE AND ANTIBIOTIC FREE/GLUTEN FRIENDLY	
FALAFEL	\$13
FRESH GROUND ORGANIC CHICK PEAS, ONIONS AND HERBS, FRIED TO GOLDEN BROWN AND	7.0
SERVED WITH A SIDE OF TAHINI. THEN FINISHED WITH CHOPPED ROMAINE, HUMMUS, TOMATOES,	
CUCUMBERS, OLIVES, AND PURPLE CABBAGE SLAW - VEGAN/GLUTEN FRIENDLY	,
GRILLED SALMON FILET	\$16
MARINATED IN GREEN SCHUG, WITH CHOPPED ROMAINE, HUMMUS, TOMATOES, CUCUMBER, FETA,	





DRINKS

FIJI BOTTLED WATER 500ML	\$3
BOTTLED SPRING WATER	\$1.50
SAN PELLEGRINO	\$4.50
ASSORTED COKE BRAND SODAS COKE, DIET COKE, SUNKIST, SPRITE	\$1.25
ASSORTED BUBLY FLAVORED SPARKLING WATERS	\$1.95

DESSERTS

ASSORTED COOKIES

ASSORTED BROWNIES

\$2

