

SKYLITE

CAFE

SMALL PLATES

Loaded Hummus // 10

MK's Hummus, Olives & Feta, Pickled Okra, Crispy Chickpeas with Pita & Grilled Focaccia

Tomato Soup & Grilled Cheese // 11

Roasted Tomato Bisque & a Brioche Cheddar Grilled Cheese

Skylite Chili // 12.50

A Bowl of Chili, Cheddar Cheese & Scallions with a Cornbread Muffin

Caprese Flatbread // 13.50

Fresh Mozzarella, Pesto, Roma Tomatoes, Fresh Basil, Balsamic Reduction & Caramelized Onions

BBQ Brisket Flatbread // 15.50

Smoked & Pulled Brisket, BBQ Sauce, Bacon, Cheddar Cheese, Caramelized Onions & Pico de Gallo

Wings // 16

Fried Chicken Wings, Choice of Sauce: *BBQ, Buffalo, Barbalo or Lemon Pepper Glaze with Ranch or Bleu Cheese & Celery Sticks*

Hand-Breaded Chicken Tenders // 14.50

Fried Chicken Tenders & Crispy Fries with Honey Mustard and Ranch
Choice of Tossing in Sauce or Sauce on the Side: BBQ, Buffalo, Barbalo or Lemon Pepper Glaze

SALADS

Chopped Caesar Salad // 11 (GF)

Romaine Lettuce, Shaved Asiago Cheese, Cherry Tomatoes, Crispy Chickpeas with Classic Creamy Caesar Dressing

Southern Cobb Salad // 13.50

Farmer's Greens, Cucumber, Cherry Tomatoes, Pickled Red Onions, Boiled Egg, Crispy Chicken Skin, Avocado, Roasted Corn, with Buttermilk Dressing

Health Nut Salad // 13.50

Craisins, Raisins, Cashews, Sliced Almonds, Dates, Celery, Cucumbers, Tomatoes & Berries, Alfalfa Sprouts & Farmer's Greens with a Lite-Raspberry Vinaigrette

Add On:

Grilled Chicken // 6.50

Grilled Shrimp // 9

Salmon // 11

SIGNATURE ITEM

The M3 - Mr. Milani Mediterranean Salad // 25

Grilled Salmon, Quinoa Tabbouleh, Feta Tomatoes, Cucumbers, Pickled Peppers, Crispy Chickpeas & Farmer's Greens with Lebanese Yogurt Dressing & Lemon Vinaigrette

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THE STACKS

Served with Crispy Fries, Side Salad or Fruit Salad

Southern Chicken Salad Croissant // 13

Old Fashioned Southern Chicken Salad,
Lettuce Tomato & Onion
on a Flaky Croissant

Grilled Greek Portabella Veggie Sandwich // 13

Grilled Portabella Mushroom,
Pickled Onions, Roasted Red Pepper,
Feta Cheese, Pesto, Tomato,
Olive Tapenade & Alfalfa Sprouts
with Balsamic Reduction on a Focaccia Bun

Club 5th Sandwich // 15.50

VA Ham, Turkey, Bacon, Cheddar, Lettuce,
Tomato, Onion, with Boar & Castle Aioli
on Brioche Texas Toast

Crispy Chicken Sandwich // 15.50

Fried Chicken Breast, Lettuce, Tomato,
House Pickles with Boar & Castle Aioli
on a Toasted Brioche Bun

HANDELDs

Served with Crispy Fries, Salt & Vinegar Potato Salad,
Side Salad or Fruit Salad

BDU Burger // 16.50

8oz Brisket Patty, Lettuce, Tomato, Onion,
with Boar & Castle Aioli on a Toasted Brioche Bun
Substitute Vegan Impossible Burger // Add 2

Brisket Cheesesteak // 17

House-Smoked Brisket, BBQ Sauce
Peppers & Onions, Pimento Cheese
on a Toasted Hoagie

Catfish Po'boy // 16.50

Crispy Catfish, Shredded Lettuce, Tomato
Pickled Red Onions, Classic Remoulade
on a Toasted Hoagie

DESSERTS

House-made NY Style Cheesecake // 11

Gluten-free Cheesecake Recipe with
Berry Coulis & Fresh Berries

Raspberry Beignets // 11

Fried Beignets, Raspberry Coulis, Vanilla Ice Cream

Chocolate Cake À La Mode // 11

Salted Caramel Chocolate Cake, Vanilla Ice Cream

Banana Bread Puddin' // 13

Vanilla Ice Cream & Bourbon Caramel Sauce

*Cooked to Order. Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness.