S M A L L P L A T E S

Hummus & Pita Chips *Vg, V Original & roasted red pepper hummus, celery & carrots, pita chips, warm pita	16	Asian Slaw, soy-ginger dipping sauce, scallions, sesame seeds	15
Torn Baguette *V9 House baked bread, black garlic whipped butte maldon sea salt	8 er,	Patatas *GF, Vg Crispy yukon gold potato wedges, saffron aioli	13
Fried Calamari Tossed in lemon juice, with capers & parsley, San Marzano marinara	18	Caramel Ginger Shrimp Panko crusted shrimp, napa cabbage, caramel ginger sauce, peanuts, scallions	17
Jumbo Wings *GF Your choice of buffalo, sweet heat, or bbq, celery & carrots, blue cheese or ranch	16	Scotch Egg Wild boar sausage, free range organic egg, panko, beer mustard	14
Firecracker Cauliflower *Vg. V Beer batter, gochujang aioli, hoisin, scallions, sesame seeds	15	Chef's Fry Board Ask for todays selection sub duck fat fries +6	14
Whipped Ricotta *Vg House made ricotta, honey, fennel pollen, cros	15 tini	Loaded Fry Board	7
Shrimp & Chorizo *GF Garlic chili oil, jerk seasoning, parsley, tostones	17	Bacon jam, beer cheese, sautéed jalapeños, chipotle mayo, scallions sub duck fat fries +6	
Devils Eggs *GF, Vg	12		
Deviled Eggs with a kick, smoked paprika, chive			_
Duck Fat Fries *GF House smoked ketchup	13	LARGE PLATES	
SOUP		Beer Mac & Cheese •vg	17
Cheddar IPA *Vg White Cheddar, IPA, smoked paprika, garlic croutons, chives	12	Beer Cheese, herbed breadcrumbs, grilled aspo add pork belly or fried chicken +8 add bacon +2.50	
Soup Of The Day Ask your server for our current selection	11	Shrimp Basket Panko crusted shrimp, french fries,	19
French Onion Caramelized onions, Swiss, crostini, chives SALADS	12	house tartar & cocktail sauces PUB Ramen Bowl *V, Vg Udon noodles, wild mushroom broth, carrots, zucchini, bean sprouts, spinach, scallions,	22
ADD GRILLED OR CRISPY CHICKEN +8 ADD SHRIMP OR SALMON +9 ADD MARINATED SKIRT STEAK +14		hard boiled egg add pork belly +8 add grilled or fried chicken +8 add shrimp or salmon +9	
House Salad *GF, Vg	14	add marinated skirt steak +14	
Mixed greens, cherry tomato, cucumber, red onion, garbanzo beans, dried cranberries, house vinaigrette		Fish & Chips Beer battered cod, french fries, house tartar	25
Harvest PUB Salad *GF, Vg Mixed greens, kale, shaved brussels, manchego pomegranate seeds, sliced almonds, sliced ap roasted butternut squash, apple cider vinaigre	ples,	Tagliatelle pasta, maitake, white & brown shime king oyster mushrooms, ricotta, parmesan, black truffle garlic cream sauce add pork belly +8	23 eji &
Caesar Salad Romaine, garlic croutons, parmigiano-reggiane	14 o,	add grilled or fried chicken +8 add shrimp or salmon +9 add marinated skirt steak +14	
Caesar dressing Beet & Goat Cheese Salad *GF, Vg Arugula, roasted beets, candied walnuts, crumbled goat cheese, citrus-balsamic vinaign	16 rette	Drunken Clams on Fire Littleneck clams, crushed red pepper, jalapeños, beer & tomato broth, crostini add chorizo +3, add shrimp +9	19
•		erything in house and to order, d we will happily course it out for you*	

Alert your server of any allergies or dietary restrictions prior to ordering, we are an allergy conscious kitchen but can not guarantee against cross-contamination

20% may be added to parties of 6 or more

SANDWICHES

Served with house chips or hand cut fries sub duck fat fries +6, sub sweet potato fries +3 sub house or Caesar salad +3 Sub gluten free bun +2.5

B.L.T.

Nueske bacon, lettuce, tomato, basil-garlic aioli, toasted sourdough

Add grilled or crispy chicken +8

Add shrimp +9 Add salmon +9

Philly Cheesesteak
Thin sliced ribeye, cherry peppers,
onions, aged cheddar, hero roll

Roasted Veggie *Vg
Eggplant, portobello, red pepper, squash,
zucchini, fresh mozzarella, basil purée,
olive tapenade, ciabatta roll

18

17

Balsamic Chicken Wrap
Grilled chicken breast, fresh mozzarella,
roasted red peppers, arugula, balsamic,
grilled tortilla

Grilled Cheese
17
Fresh mozzarella, aged cheddar, sauteed onions, bacon deliciousness, toasted sourdough

Grilled Reuben 19
Beer-braised corned beef, Swiss cheese,
sauerkraut, russian dressing, toasted sourdough

Chicken Sandwich
Choice of grilled or crispy chicken breast,
applewood smoked bacon, lettuce, tomato,
chipotle mayo, ciabatta roll
add cheese +1

"PIZZA"

We use flour tortillas for a unique thin & crispy crust

Truffle Pork
Crispy shredded house-roasted pork,
San Marzano marinara, fresh mozzarella,
black truffle shavings, truffle oil,
scallions

Shrimp Scampi
House-made ricotta, mozzarella, shrimp,
garlic, basil

Chefs Choice 15
Ask about our current selection

SLIDERS

Salmon Pan seared salmon, lemon aioli, LTO		
Crab Cake Arugula-frisée mix, house-made remoulade	19	
Pork Belly Roasted pork belly, sweet & spicy bbq sauce, sriracha-honey mayo, pickled carrots		
Pulled Pork House bbq, coleslaw, pickles		
Fried Green Tomato Panko breaded, parmesan, frisee, remoulade		
Cheeseburger Grilled angus beef, cheddar cheese, caramelized onions, PUB sauce BYOBURGER	17	

Served with house chips or hand cut fries sub duck fat fries +6, sub sweet potato fries +3 sub house or Caesar salad +3 Sub gluten free bun +2.5

Grilled Angus Beef Burger
Lettuce, tomato, red onion, brioche bun

Your Choice of Cheese +1
Cheddar, Swiss, Fresh Mozzarella, Crumbled Bleu

Add Bacon

Applewood smoked bacon +2.50 Bacon Deliciousness +3.50

Additional Toppings +.50

Sautéed mushrooms, sautéed onions, sautéed jalapeños, sweet cherry peppers, chipotle mayo, BBQ

OFFICIAL PUB BURGER - 24

Served with your choice of side

Smoked cheddar, bacon deliciousness, roasted jalapeno-caramelized onion compote, chipotle mayo, lettuce, charred tomato, brioche bun

No Substitutions



*We are proud to say we make everything in house and to order,
please place your entire order at once and we will happily course it out for you*

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