

# STARTERS

## FRIED PICKLES 6

Beer-Battered Pickle Spears, Spicy Remoulade

## BAVARIAN SOFT PRETZELS 7

Cheddar-Ale Cheese Sauce, Sriracha Honey Mustard

## WELSH RAREBIT 6

Toasted Baguette, Cheddar-Ale Cheese Sauce

## WINGS 7 HALF | 12 FULL

Large Chicken Wings tossed in Hot-Sauce with Celery + Blue Cheese

## INSPIRED DEVILED EGG 7

Chef's Daily Inspiration

## POUTINE 7

Pub Fries + Cheese Curds smothered in Rich Brown Gravy

## PANKO-CRUSTED CHICKEN TENDERS 8

served with Honey Mustard or Buffalo Hot Sauce

## CRISPY CALAMARI & SHRIMP 9

Flash-Fried + Tossed with Peppercini Butter, served with Marinara

## PUB CRAB DIP 11

Crab Meat + Creamy Blend of Cheeses, Lemon, Chives, Crostini

## CLASSIC FLATBREAD 7

Mozzarella, Parmesan, Marinara

## MARGHERITA FLATBREAD 7

Fresh Tomato, Mozzarella, Basil

# SOUPS

## LOADED IRISH POTATO SOUP 3.5 CUP | 5 BOWL

with Roasted Garlic, Cheddar, Bacon Bits + Chives

## LOBSTER SHERRY BISQUE 5 CUP | 8 BOWL

Creamy Lobster Broth, Garlic, Tomato, Sweet Corn + Sherry

## ONION GRATIN SOUP 3.5 CUP | 5 BOWL

Sweet Onions, Garlic, Thyme, Syrah, Beef Broth, Croutons, Gruyere

# SALADS

## HOUSE CHOPPED 4 HALF | 7 FULL

Mixed Greens, Grape Tomato, Cucumber, Peppers, Red Onion, Shoestring Potato Crisps, Mozzarella, Basil-Balsamic Vinaigrette

## COBB SALAD 9 FULL

Mesclun Lettuce Blend, Grape Tomato, Chopped Bacon, Hard-Boiled Egg, Avocado, Gorgonzola, Lemon-Dijon Vinaigrette

## CAESAR 4 HALF | 7 FULL

Chopped Romaine Hearts, Caesar Dressing, Pesto Croutons, Shaved Parmesan

## INSPIRED SALAD MKT HALF | MKT FULL

Chef's Daily Inspiration

## APPLE + WALNUT 5.5 HALF | 9 FULL

Granny Smith Apples, Mixed Greens, Toasted Walnuts, Goat Cheese, Dried Cranberries, Citrus Vinaigrette

## ADD GRILLED CHICKEN TO ANY SALAD 4

## ADD GRILLED SHRIMP TO ANY SALAD 6

# BURGERS

Choice of Pub Fries, Chips, Super Slaw, Chopped Salad or Caesar Salad

## NAKED BURGER 10

Grilled Angus Patty with Lettuce, Tomato, Onion on a Brioche

ADD CHEESE 0.75

## KOBE BURGER 14

Wagu Beef Patty, Melted Brie, Applewood-Smoked Bacon, Truffled Mustard Aioli, Lettuce, Tomato, Onion on a Brioche

## PUB BURGER 11

Grilled Angus Patty with Cheddar, Sautéed Mushrooms, Fried Onion Straws, Applewood-Smoked Bacon, House BBQ Sauce on a Brioche

## INSPIRED BURGER MKT

Chef's Daily Inspiration

## BLACK 'N BLEU BURGER 11

Blackened Angus Patty, Blue Cheese Fondue, Applewood Bacon, Avocado on a Brioche

# SANDWICHES

Choice of Pub Fries, Chips, Super Slaw, Chopped Salad or Caesar Salad

## BRITISH PRIME DIP 14

Shaved Prime Rib, Provolone, Horseradish Sauce, Sautéed Mushrooms, Crispy Onion Threads, served Open-Faced on a Half Ciabatta with Au Jus

## CLASSIC REUBEN 13

Tender Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing on Toasted Marbled Rye

## HICKORY PULLED PORK 10

Hickory-Smoked Ten-Spice Rubbed Pork, Cheddar, Crispy Onion Threads, House BBQ Sauce on a Brioche

## BLACKENED CHICKEN AVOCADO BLT 12

Blackened Chicken Breast, Avocado, Tomato, Applewood-Smoked Bacon, Lemon Aioli, Mixed Lettuce on a Brioche

## CHESAPEAKE CRAB CAKE SANDWICH 13

Lettuce, Tomato, with Spicy Remoulade on a Brioche

## ALE-BATTERED COD SANDWICH 10

Crispy Cod, Lettuce, Tomato, and Spicy Remoulade on a Brioche

# CLASSICS & COMFORTS

Choice of Soup, House Chopped Salad or Caesar Salad

## BANGERS & MAC 13

Cumberland Sausage over Cavatappi with Creamy Cheddar-Ale Sauce, Chopped Bacon, Caramelized Onion, Baked Breadcrumbs

## CRISPY FISH & CHIPS 13

Ale-Battered New England Cod, Pub Fries, Tartar Sauce, Lemon, Malt Vinegar

## ENGLISH CHICKEN POT-PIE 13

Roasted Chicken, Carrots, Pearl Onions, Celery, Potato, Garlic, and English Peas with a touch of Cream, Baked in a Flaky Crust

## SHEPHERD'S PIE 16

Ground Beef, Lamb, Carrots, Onion, Garlic, Peas, Corn with Parmesan Mashed Potato Crust

## BACON-WRAPPED ANGUS MEATLOAF 14

Savory Angus Meatloaf wrapped with Applewood-Smoked Bacon served with Parmesan Whipped Potatoes, Glazed Baby Carrots, Rich Brown Gravy

## "SHORT RIB" POT ROAST 17

Guinness-Braised Short Rib, Fingerling Potatoes, Baby Carrots, Pearl Onions, Garlic, Guinness Brown Gravy

## PUB STEAK FRITES 18

8-Oz. Char-Broiled Culotte Steak finished with Maitre D' Butter, served with Wilted Baby Spinach + Pub Fries

## TENDERLOIN AU POIVRE 28

8-Oz. Peppered Filet Mignon, Wilted Baby Spinach, Parmesan Whipped Potatoes with a Brandy-Peppercorn Sauce

ADD 6-OZ. COLD-WATER LOBSTER TAIL 10

## LEMON ROASTED CHICKEN 14

Au Jus with Lemon, Fresh Herbs, Applewood-Smoked Bacon served with Fingerling Potatoes, Glazed Baby Carrots, Mushrooms

## BLACKENED SHRIMP & GRITS 18

Blackened Shrimp, Grape Tomatoes, Chopped Applewood-Smoked Bacon over Creamy Cheddar Grits with a Creole Crab Velouté

## CRAB CAKE(S) 16 SINGLE | 21 DOUBLE

Broiled Chesapeake-Style Crab Cake, Spicy Remoulade, Parmesan Whipped Potatoes, Wilted Baby Spinach

## CITRUS ROASTED SALMON 19

Citrus Marinated + Slow Roasted, Glazed Baby Carrots, Parmesan Whipped Potatoes, Cream of Crab Sauce

## HORSERADISH-ENCRUSTED SALMON 19

Baked with Lemon over Linguini Alfredo with Wilted Baby Spinach, Grape Tomatoes

## INSPIRED MAC 'N CHEESE MKT

Chef's Daily Inspiration

## FRIDAY + SATURDAY AFTER 4PM

## PRIME RIB AU JUS + YORKSHIRE PUDDING 21

Parmesan Whipped Potatoes, Glazed Baby Carrots, Horseradish Sauce

ADD 6-OZ. COLD-WATER LOBSTER TAIL 10

## PRINCE EDWARD ISLAND MUSSELS 18

Sautéed in Butter with Garlic, Chardonnay, Lemon, Chives, and a Touch of Cream; served with Parmesan Whipped Potatoes, Wilted Baby Spinach + Toasted Crostini

# SIDES

PUB FRIES 4

PARMESAN WHIPPED POTATOES 4

WILTED BABY SPINACH 4

GLAZED BABY CARROTS 4

SUPER SLAW 4