

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 DEVEILED 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 Peppercorn 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

PICK-2-FOR \$8

HALF SANDWICH
Hickory Pulled Pork, Pub Club, Tomato+Bacon Grilled Cheese

CUP OF SOUP
Loaded Irish Potato, Onion Gratin Soup, Lobster Sherry Bisque +1.5

SMALL SALAD
House Chopped, Caesar, Apple + Walnut +1.5

FLATBREAD
Classic or Margherita

SOUPS

LOADED IRISH POTATO SOUP 3.5 CUP | 5 BOWL
with Roasted Garlic, Cheddar, Bacon Bits + Chives

ONION GRATIN SOUP 3.5 CUP | 5 BOWL
Sweet Onions, Garlic, Thyme, Syrah, Beef Broth, Croutons, Gruyere

LOBSTER SHERRY BISQUE 5 CUP | 8 BOWL
Creamy Lobster Broth, Garlic, Tomato, Sweet Corn + Sherry

SALADS

HOUSE CHOPPED 4 HALF | 7 FULL
Mixed Greens, Grape Tomato, Cucumber, Peppers, Red Onion, Shoestring Potato Crisps, Mozzarella, Basil-Balsamic Vinaigrette

CAESAR 4 HALF | 7 FULL
Chopped Romaine Hearts, Caesar Dressing, Pesto Croutons, Shaved Parmesan

APPLE + WALNUT 5.5 HALF | 9 FULL
Granny Smith Apples, Mixed Greens, Toasted Walnuts, Goat Cheese, Dried Cranberries, Citrus Vinaigrette

COBB SALAD 9 FULL
Mesclun Lettuce Blend, Grape Tomato, Chopped Bacon, Hard-Boiled Egg, Avocado, Gorgonzola, Lemon-Dijon Vinaigrette

INSPIRED SALAD MKT HALF | MKT FULL
Chef's Daily Inspiration

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

PUB BURGER 11
Grilled Angus Patty with Cheddar, Sautéed Mushrooms, Fried Onion Straws, Applewood-Smoked Bacon, House BBQ Sauce on a Brioche

BLACK 'N BLEU BURGER 11
Blackened Angus Patty, Blue Cheese Fondue, Applewood Bacon, Avocado on a Brioche

KOBE BURGER 14
Wagu Beef Patty, Melted Brie, Applewood-Smoked Bacon, Truffled Mustard Aioli, Lettuce, Tomato, Onion on a Brioche

INSPIRED BURGER MKT
Chef's Daily Inspiration

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

PUB-CLUB 9

Shaved Turkey Breast, Honey-Glazed Ham, Applewood Bacon, Lemon Aioli, Lettuce, Tomato on Texas Toast

TOMATO + BACON GRILLED CHEESE 9

American, Cheddar, & Provolone Cheeses; Tomato, Applewood-Smoked Bacon on Texas Toast

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

SIDES

PUB FRIES 4

PARMESAN WHIPPED POTATOES 4

WILTED BABY SPINACH 4

GLAZED BABY CARROTS 4

SUPER SLAW 4