

STARTERS

Golden Fried Pickles	\$13	Vegetable Dumplings	\$12
Chipotle ranch dipping sauce		Served with sweet chili dipping sauce	
Mozzarella Sticks	\$12	Chicken Quesadilla	\$13
Hand breaded, lightly fried, marinara, and balsamic dipping sauce		Seasoned chicken, diced tomato, jalapeno, sharp cheddar and jack cheeses with sour cream and pico de gallo	
Crispy Green Beans	\$13	Giant Bavarian Soft Pretzel	\$13
Battered green beans, cucumber wasabi drizzle		Served with house honey mustard and queso sauce	
Cheesesteak Spring Rolls	\$13	Pierogis with Kielbasa	\$14
House made, served with spicy ketchup		Sautéed potato pierogi, butter, caramelized onion, kielbasa, sour cream, and chives	
Loaded Tots	\$13	Charcuterie Plate	\$16
Golden fried, cheddar cheese, bacon, queso blanco, jalapenos, and pickled red onion		Brie, boursin, and fontina cheeses, fig jam, salami, pepperoni, prosciutto, grapes, cornichon, honey mustard, flatbread crackers, and sliced baguette	
Spinach, Crab, and Artichoke Dip*	\$16	Side Salad	\$6
Served with grilled pita, and tortilla chips		Caesar or house	
Chicken Fingers	\$12		
Golden fried, served with honey mustard sauce			

FLATBREADS

Figgy Piggy	\$15
Fig jam, prosciutto ham, goat cheese, and arugula	
Caprese	\$13
EVOO, roasted tomato, fresh mozzarella, and basil chiffonade	
BBQ Chicken	\$14
Sliced house tenders, bourbon BBQ, gouda, red onion, and cilantro	

PUB WINGS

Half Dozen	\$12
Enjoy Bone in or Boneless!	
Choice of Traditional Hot, Zesty Honey-Garlic, Teriyaki Sesame, House BBQ, or Maple-Sriracha	

SIGNATURE SOUPS

Soup Du Jour	\$6
Chef's daily creation	
Seafood Gumbo*	\$8
Shrimp, crabmeat, and andouille sausage with trinity vegetables and tomato broth served with steamed rice	
Southwest Chili Con Carne*	\$7
with sharp cheddar and crispy tortillas	

FRIED SPUDS

Plain Jane Fries*	\$5
Fried to a golden brown	
Truffle Parmesan Fries	\$9
Golden-brown fries, truffle oil, parmesan cheese, served with a side of spicy ketchup	
Old Bay Fries	\$9
Golden brown fries, old bay seasoning, queso blanco	
Sweet Potato Fries	\$9
Sprinkled with cinnamon sugar, and served with chipotle ranch aioli	
Brisket Cheese Fries \$14	\$14
House smoked beef brisket, american cheese sauce, house bbq and chipotle ranch drizzle	

TACOS

Brisket Tacos*	\$18
3 tacos, corn tortillas, house smoked brisket, queso blanco, pico de gallo, shredded lettuce and guacamole	
Carne Asada*	\$18
3 citrus marinated flank steak tacos, corn tortillas, topped with queso fresco, pico de gallo, shredded lettuce and guacamole	
Pork Carnitas*	\$14
3 tacos, corn tortillas, slow roasted pork, chopped onion, cilantro, shredded lettuce, queso fresco, salsa verde, guacamole	
Fish Tacos	\$18
3 tacos, flour tortillas, sweet chili grilled white fish, shredded cabbage, chipotle mayo, and guacamole	
Chicken Tinga*	\$14
3 tacos, corn tortillas, shredded chicken in a chipotle-tomato sauce, chopped onions, cilantro, queso fresco, and guacamole	
Impossible Tacos**	\$17
3 tacos, corn tortillas, adobo seasoned impossible meat, plant-based mozzarella, shredded lettuce, diced tomato, and guacamole	

*Gluten Free Option, **Vegan Option



BUILT TO ORDER

ENTRÉE SALADS

Classic Caesar

\$10

Romaine hearts, house made garlic-lemon dressing, croutons, and shaved parmesan

GRILLED CHICKEN
\$6

GRILLED SHRIMP
\$8

SALMON FILLET
\$10

FILET MIGNON
\$11

Blackened Salmon and Shrimp Caesar

\$21

Romaine lettuce, house made garlic croutons, plum tomato, kalamata olives, and creamy caesar dressing, and shaved parmesan

Fiesta Chicken*

\$16

Seasonal grilled chicken, romaine lettuce, plum tomato, sweet onion, avocado, queso fresco, crisp tortillas, served with chili-lime dressing

Sesame Chicken

\$16

Grilled sesame chicken, mixed greens, grilled pineapple, scallions, carrots, crispy noodles, tossed in sesame dressing

Palm Beach*

\$20

Grilled shrimp, jumbo lump crab meat, plum tomato, chopped egg, avocado, and sweet onion, over mixed greens, with a side of lemon-herb vinaigrett

Mandarin Steak Salad*

\$18

Grilled petite filet mignon over romaine lettuce with caramelized walnuts, mandarin oranges, sweet onion, carrots, and gorgonzola cheese, and orange-ginger dressing

Buffalo Chicken Salad

\$16

Romaine lettuce, sliced house tenders, tossed in buffalo sauce, diced tomato, crispy tortillas and frizzled onions, gorgonzola, and served with ranch dressing

FROM THE CARVING STATION

Served with potato chips and house pickles

Slow Roasted Beef Sandwich \$13

Top round of beef, hand carved, with gravy on a Kaiser roll

Oven Roasted Turkey Sandwich \$13

Breast of turkey roasted on the bone, hand carved, with gravy on a Kaiser roll

CHEF ENTRÉES

Petite Filet Mignon Oscar

\$28

Grilled petite filet, bearnaise, jumbo lump crabmeat, brown sauce, mashers, grilled asparagus

Steak Frites

\$21

Char-grilled marinated flank steak, herbed butter, demi-glace over truffle fries, arugula salad

8oz. House Smoked Pork Loin Chop

\$18

Slow smoked with hickory, honey-whiskey sauce, carrot puree, roasted brussels

Maryland Crab Cakes

\$25

Pan fried jumbo lump crab cakes, roasted pepper beurre blanc sauce, warm asparagus and fingerling potato salad

Maple BBQ Glazed Salmon Filet

\$23

Seared salmon fillet, maple scented BBQ sauce butternut squash risotto, parmesan and sage

Pub Fish and Chips

\$20

Battered cod, remoulade sauce, fries, and coleslaw served with malt vinegar

Buttermilk Fried Chicken Tenders

\$18

Hand breaded tenders, crispy fried and served with Hot Honey dipping Sauce, mac n cheese, and braised collards

Chicken Piccata

\$18

Sautéed chicken breast, lemon butter, white wine, capers, and garlic served over a parmesan potato cake, sautéed spinach

Asian Stir Fry*

\$12

Seasonal vegetables in an Asian garlic sauce, with Scallions over steamed rice

GRILLED CHICKEN
\$6

GRILLED SHRIMP
\$8

SALMON FILLET
\$10

FILET MIGNON
\$11

Thanksgiving Turkey Plate

\$15

Hand carved, traditional gravy, stuffing, asparagus, mashed potato, and cranberry sauce

Falafel Cakes**

\$16

Herbed chick pea cakes, mixed greens, olive oil, balsamic glaze, roasted peppers, and grilled asparagus

Kids 12 AND UNDER

Chicken Fingers and Fries

Grilled Cheese and Fries

Mac n Cheese

Linguine Marinara

\$10

BURGERS & GRILLED CHICKEN

Served on a Brioche Bun with house made potato chips and house pickles

Chicken breast may be substituted for burgers

ADD FRIED EGG \$2 SUBSTITUTE VEGAN GLUTEN FREE ROLL \$1

All American Burger \$13

Charbroiled fresh beef burger

All American Cheese Burger Royal \$14

American cheese, lettuce, tomato, onion and a side of mayo

Bubba Burger \$16

BBQ sauce, smoked bacon, Vermont cheddar

Baby Bella Mushroom and Swiss Burger \$15

Caramelized baby bella mushrooms, Swiss cheese, and side of roasted garlic aioli

General Fayette Burger \$15

Roasted pepper, Canadian bacon, pepper jack cheese, side of cajun mayo

Pesto Turkey Burger \$15

Basil-spinach pesto, roasted peppers, fontina cheese

Impossible Burger \$17

Plant based burger topped with vegan mozzarella, sautéed spinach, roasted tomato, vegan roasted garlic aioli, served on a vegan, gluten free roll

WE'RE ON A ROLL...

Served with house made potato chips and house pickles

Great American Grilled Cheese \$16

House smoked brisket, creamy Vermont sharp cheddar mac n cheese, on grilled sourdough, side of house BBQ sauce

Chicky Chicken Cutlet \$16

House breaded chicken cutlet, basil aioli, roasted peppers, broccoli rabe, and provolone on a seeded roll

Southern Fried Chicken Wrap \$16

House fried buttermilk chicken tenders, shredded lettuce, BBQ ranch, cheddar cheese, diced tomato in a warm wrap

Salmon Cheesesteak* \$18

Grilled salmon, spinach, peppadew peppers, provolone, and cajun mayo on a seeded long roll

Grilled Corned Beef Reuben \$14

House smoked, thin sliced and stacked with Swiss cheese, sauerkraut, and thousand Island on grilled rye swirl bread

Cubano Press \$14

Slow roasted pork, grill pressed roll, dijon aioli, swiss cheese, capicola ham, and garlic pickles

Shaved Rib Eye Philly Cheesesteak \$15

Shaved rib eye, cooper sharp cheese on a seeded long roll

Philly Chicken Steak \$14

Thin shaved chicken steak, cooper sharp cheese, seeded long roll

Add sliced long hots or sweet peppers \$.75

Philly Pork \$13

Slow roasted pork, broccoli rabe with garlic, provolone on a seeded long roll

Add long hot peppers \$.75

*Gluten Free Option, **Vegan Option

BRICK OVEN PIZZA

House dough made fresh daily, baked in our brick hearth oven

Substitute dairy free-vegan mozzarella \$2

Traditional Pie \$13

Crushed tomato sauce with our grande cheese blend, chiffonade of basil

Add pepperoni \$2

Buffalo Chicken \$13

Sliced chicken tenders, gouda and mozzarella cheeses, diced tomato, and crispy onion, finished with hot sauce and bleu cheese dressing

Philly Cheesesteak \$14

Sliced ribeye with sauce and cheese

Add long hot or sweet peppers \$.50

Meat Lovers \$15

Pepperoni, ham, sausage, sauce, and mozzarella cheese

Spinach and Four Cheese \$13

EVOO garlic, mozzarella, ricotta, provolone, and fontina

Loaded Veggie \$13

Spinach, roasted peppers, onion, mushrooms, olives, sauce and cheese blend

PASTA

Blackened Chicken Tortellini \$21

Tortellini in a parmesan crème with spinach, roasted tomato, and spinach topped with blackened chicken

Chicken Parmigiana \$20

House breaded chicken cutlet, marinara, mozzarella, parmesan cheese, and fresh penne

Cheese Ravioli \$13

Choice of marinara, pesto cream, or blush sauce

Pappardelle Pasta \$21

Hand cut wide pasta noodles, pancetta, asparagus, butter, parmesan, and truffle oil, topped with an over easy egg

Linguini Crab and Shrimp \$23

Gulf shrimp, jumbo lump crab meat, garlic herb butter, and roasted tomato, tossed with lemon, white wine and linguine

Ratatouille Penne** \$15

Green and yellow squash, eggplant, bell peppers, and onions cooked with garlic and plum tomato, tossed with penne and sprinkled with plant-based mozzarella

Creamy Mac n Cheese \$12

Cavatappi pasta, tossed in a cooper sharp, cheddar sauce, topped with toasted panko crust, side of bourbon bbq sauce

Add Grilled Chicken \$6

Add Smoked Brisket \$8