

S M A L L P L A T E S

<p>Hummus & Pita Chips *Vg, V 16 Original & roasted red pepper hummus, celery & carrots, pita chips, warm pita</p> <p>Torn Baguette *Vg 8 House baked bread, black garlic whipped butter, maldon sea salt</p> <p>Fried Calamari 18 Tossed in lemon juice, with capers & parsley, San Marzano marinara</p> <p>Jumbo Wings *GF 16 Your choice of buffalo, sweet heat, or bbq, celery & carrots, blue cheese or ranch</p> <p>Cauliflower Bites *Vg, V 15 Beer batter, sweet heat sauce, sesame seeds</p> <p>Whipped Ricotta *Vg 15 House made ricotta, local honey, fennel pollen, crostini</p> <p>Shrimp & Chorizo *GF 17 Garlic chili oil, jerk seasoning, parsley, tostones</p> <p>Devils Eggs *GF, Vg 12 Deviled Eggs with a kick, smoked paprika, chives</p> <p>Duck Fat Fries *GF 13 House smoked ketchup</p>	<p>Vegetable Dumplings *Vg, V 15 Asian Slaw, soy-ginger dipping sauce, scallions, sesame seeds</p> <p>Patatas *GF, Vg 13 Crispy yukon gold potato wedges, saffron aioli</p> <p>Caramel Ginger Shrimp 17 Panko crusted shrimp, napa cabbage, caramel ginger sauce, peanuts, scallions</p> <p>Scotch Egg 14 Wild boar sausage, free range organic egg, panko, beer mustard</p> <p>Chef's Fry Board 14 Ask for todays selection sub duck fat fries +6</p>
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Loaded Fry Board

Bacon jam, beer cheese, sautéed jalapeños, chipotle mayo, scallions
sub duck fat fries +6

17

S O U P

<p>Cheddar IPA *Vg 12 White Cheddar, IPA, smoked paprika, garlic croutons, chives</p> <p>Soup Of The Day 11 Ask your server for our current selection</p> <p>French Onion 12 Caramelized onions, Swiss, crostini, chives</p>
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S A L A D S

ADD GRILLED OR CRISPY CHICKEN +8
ADD SHRIMP OR SALMON +9
ADD MARINATED SKIRT STEAK +14

<p>House Salad *GF, Vg 14 Mixed greens, cherry tomato, cucumber, red onion, garbanzo beans, dried cranberries, house vinaigrette</p> <p>Harvest PUB Salad *GF, Vg 17 Mixed greens, kale, shaved brussels sprouts, pomegranate seeds, sliced almonds, roasted butternut squash, sliced pears, blue cheese crumbles, honey-balsamic dressing</p> <p>Caesar Salad *Vg 14 Romaine, garlic croutons, parmigiano-reggiano, Caesar dressing</p> <p>Beet & Goat Cheese Salad *GF, Vg 16 Arugula, roasted beets, candied walnuts, crumbled goat cheese, citrus-balsamic vinaigrette</p>
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L A R G E P L A T E S

<p>Beer Mac & Cheese *Vg 17 Beer Cheese, herbed breadcrumbs, grilled asparagus add pork belly or fried chicken +8 add bacon +2.50</p> <p>Tacos 22 Bulgogi marinated skirt steak, pear & cabbage slaw, gochujang aioli, pickled radish, scallions, sesame seeds, grilled corn tortillas</p> <p>PUB Ramen Bowl *V, Vg 22 Udon noodles, wild mushroom broth, carrots, zucchini, bean sprouts, spinach, scallions, hard boiled egg add pork belly +8 add grilled or fried chicken +8 add shrimp or salmon +9 add marinated skirt steak +14</p> <p>Seared Sea Scallops 28 Butternut squash risotto, sautéed kale, crispy leeks</p> <p>Short Rib Pot Pie 26 Shredded beer braised short rib, carrots, onions, celery, potatoes, gravy, topped with puff pastry</p> <p>Drunken Clams on Fire 19 Littleneck clams, crushed red pepper, jalapeños, beer & tomato broth, crostini add chorizo +3, add shrimp +9</p>

*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*
*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

S A N D W I C H E S

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. 15
Nueske bacon, lettuce, tomato, basil-garlic aioli,
toasted sourdough
Add grilled or crispy chicken +8
Add shrimp +9
Add salmon +9

Philly Cheesesteak 20
Thin sliced ribeye, cherry peppers,
onions, aged cheddar, hero roll

Roasted Veggie *Vg 17
Eggplant, portobello, red pepper, squash,
zucchini, fresh mozzarella, basil purée,
olive tapenade, ciabatta roll

Balsamic Chicken Wrap 18
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 18
Choice of grilled or crispy chicken breast,
applewood smoked bacon, lettuce, tomato,
chipotle mayo, ciabatta roll
add cheese +1

“ P I Z Z A ”

We use flour tortillas for a unique thin & crispy crust

Truffle Pork 17
Crispy shredded house-roasted pork,
San Marzano marinara, fresh mozzarella,
black truffle shavings, truffle oil,
scallions

Bar Pie *Vg 11
San Marzano marinara, shredded mozzarella

Shrimp Scampi 16
House-made ricotta, mozzarella, shrimp,
garlic, basil

Chefs Choice 15
Ask about our current selection

S L I D E R S

Salmon 17

Pan seared salmon, lemon aioli, LTO

Crab Cake 19

Arugula-frisée mix, house-made remoulade

Pork Belly 19

Roasted pork belly, sweet & spicy bbq sauce,
sriracha-honey mayo, pickled carrots

Pulled Pork 18

House bbq, coleslaw, pickles

Fried Green Tomato 16

Panko breaded, parmesan, frisee, remoulade

Cheeseburger 17

Grilled angus beef, cheddar cheese,
caramelized onions, PUB sauce

B Y O B U R G E R

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 17

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



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