

Served
11 am – 5 pm M-F
10 am – 5 pm Sat-Sun

LUNCH

STARTERS

RAW OYSTERS
Chef's Market Selection,
Cocktail Sauce,
Black Pepper Mignonette
Half Dozen
market price

CHEESE PLATE
Selection of Artisanal Cheese,
House Made Pickles,
Grain Mustard, Red Grapes,
Grilled Baguette
15

CHARCUTERIE PLATE
Prosciutto, Sopressata,
Rosette de Lyon, House Made
Pickles, Grilled Baguette
12

**SEARED MAINE
SEA SCALLOPS**
Saffron Cauliflower Coulis,
Roasted Portabella Mushrooms
13

**CLAMS "CASINO"
GRILLED FLATBREAD**
Applewood Smoked Bacon
12

PORK SPARERIBS
Mongolian BBQ Sauce
8

**BUTTERMILK FRIED
CHICKEN
PICK UP STICKS**
Chipotle Aioli
5

ASPARAGUS FRIES
Red Pepper Remoullade
5

**GRAND MARNIER
CHICKEN LIVER PATE**
Challah Toast, Apricot &
Ginger Chutney
7

SOUPS

**SWEET POTATO
CHIPOTLE & LIME SOUP**
Crispy Sage
6

SOUP OF THE DAY
market price

DUCK FAT FRIES

BUCKET
Roasted Garlic Aioli,
Truffle Sea Salt
7

POUTINE
Duck Fat Fries, Duck Confit,
Gruyere Cheese, Duck Gravy

Small 8
Large 12

SALADS

CAESAR SALAD
Romaine Lettuce,
Roasted Garlic & Parmesan
Dressing
8
With New Bay Shrimp
16

**BAUGHER'S HONEY
CRISP APPLE SALAD**
Lolla Rosa, Gorgonzola,
Walnut Vinaigrette,
Dried Cranberries
8

ENTRÉE SALADS

**WARM FRISEE &
BABY ARUGULA SALAD**
Smoked Duck Confit, Bacon,
Blue Cheese, Poached Egg,
Dijon Vinaigrette
11

COBB SALAD
Bacon, Blue Cheese,
Hard Boiled Egg, Avocado,
Tomatoes, Balsamic Vinaigrette
9

With Roasted Chicken
12

With New Bay Shrimp
17

LUNCH

BURGERS

VICTORIA PUB
BLACK ANGUS BURGER
Brioche Roll, Aioli, House
Pickles, Lettuce, Tomato,
Smoked Paprika Fries
10

Blue Cheese, Smoked Cheddar,
Maple Smoked Bacon
Add \$1 ea

“MUSHROOM & SWISS”
SNAKE RIVER FARMS
KOBE BURGER
Gruyere Cheese,
Caramelized Onions,
Mushrooms, House Pickles,
Lettuce, Tomato, Aioli,
Smoked Paprika Fries
13

With Truffle Cheese
15

BRUNCH ITEMS

BAKED EGGS
Fontina, Green Onion,
Prosciutto, Parmesan
8

ROSTI
Smoked Salmon, Scrambled Eggs,
Gruyere Potato Cake,
Dill Crème Fraiche
9

PARFAIT
Vanilla Bean Yogurt,
House Made Granola,
Berries, Banana
7

HUEVOS RANCHEROS
Sunny Side Eggs,
Corn Tortilla,
Black Bean Chorizo Sausage,
Ranchero Sauce
8

SANDWICHES

LEMON BASIL JUMBO
LUMP CRAB CAKE
SANDWICH
Tomato, Basil Aioli
market price

LOBSTER GRILLED CHEESE
Brie Fondue, Maine Lobster
16

AMERICAN DIP
Creekstone Farms Angus Rib
Eye, Vermont Cheddar,
Horseradish Sauce,
Caramelized Onions,
Porter Beef Jus
15

CUBAN PANINI
Pulled Pork, Mango Salsa,
Black Forest Ham, Gruyere
10

TOMATO & MOZZARELLA
SANDWICH
Basil Pistou, Arugula, Focaccia
11

ALL SANDWICHES
COME WITH
CHOICE OF ONE SIDE:

JALAPEÑO CHIPS

FRESH FRUIT

HAND CUT FRIES

MESCLUN GREENS
SALAD, MAPLE
BALSAMIC VINAIGRETTE

Add \$2 for
DUCK FAT FRIES

ENTREES

MADEIRA PASTA
Thyme,
Roasted Mushrooms
12

With Grilled Chicken
16

VICTORIA FISH & CHIPS
Allagash White Beer Battered
Cod, Crab Remoullade
15

LEMON BASIL JUMBO
LUMP CRAB CAKE
Tomato, Sweet Corn &
Mustard Sauce
market price

WE USE PEANUT OIL FOR ALL OF OUR FRIED MENU ITEMS. PLEASE BE AWARE IF YOU HAVE NUT ALLERGIES!!!
AN 18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 8 OR MORE.

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Served
Every Day
Starting at 5pm

STARTERS

RAW OYSTERS
Chef's Market Selection,
Cocktail Sauce, Black
Pepper Mignonette
Half Dozen
market price

CHEESE PLATE
Selection of Artisanal,
Cheese, House Made
Pickles, Grain Mustard,
Red Grapes,
Grilled Baguette
15

PORK SPARERIBS
Mongolian BBQ Sauce
8

CHARCUTERIE PLATE
Prosciutto, Sopressata,
Rosette de Lyon,
House Made Pickles,
Grilled Baguette
12

**PRINCE EDWARD
ISLAND MUSSELS**
Allagash White, Garlic,
Cilantro, Orange Peel,
Chili de Arbol
11

**BUTTERMILK
FRIED CHICKEN
PICK UP STICKS**
Chipotle Aioli
5

**CLAMS "CASINO"
GRILLED FLATBREAD**
Applewood Smoked
Bacon
12

DUCK FAT FRIES

BUCKET
Roasted Garlic Aioli,
Truffle Sea Salt
7

POUTINE
Duck Fat Fries,
Duck Confit,
Gruyere Cheese,
Duck Gravy

Small 8
Large 12

SOUPS

**SWEET POTATO
CHIPOTLE & LIME
SOUP**
Crispy Sage
6

SOUP OF THE DAY
market price

LILLIPUTIANS

ASPARAGUS FRIES
Red Pepper Remoullade
5

**SEARED MAINE
SEA SCALLOPS**
Saffron Cauliflower
Coulis, Roasted
Portabella Mushrooms
13

**GRAND MARNIER
CHICKEN LIVER PATE**
Challah Toast, Apricot &
Ginger Chutney
7

**SPAGHETTI &
MEATBALL**
Pancetta & Lamb
Meatball, Roasted
Spaghetti Squash,
Rosemary Barolo
Tomato Sauce
6

SALADS

CAESAR SALAD
Romaine Lettuce,
Roasted Garlic &
Parmesan Dressing
8

With New Bay Shrimp
16

**BAUGHER'S HONEY
CRISP APPLE SALAD**
Lolla Rosa, Gorgonzola,
Walnut Vinaigrette,
Dried Cranberries
8

ENTRÉE SALADS

**WARM FRISEE &
BABY ARUGULA
SALAD**
Smoked Duck Confit,
Bacon, Blue Cheese,
Poached Egg, Dijon
Vinaigrette
11

COBB SALAD
Bacon, Blue Cheese,
Hard Boiled Egg,
Avocado, Tomatoes,
Balsamic Vinaigrette
9

With Roasted Chicken
12

With New Bay Shrimp
17

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DINNER

BURGERS

VICTORIA PUB BLACK
ANGUS BURGER
Brioche Roll, Aioli,
House Pickles,
Lettuce, Tomato,
Smoked Paprika Fries
10

Blue Cheese,
Smoked Cheddar,
Maple Smoked Bacon
Add \$1 ea

“MUSHROOM &
SWISS” SNAKE RIVER
FARMS KOBE BURGER
Gruyere Cheese,
Caramelized Onions,
Mushrooms,
House Pickles, Lettuce,
Tomato, Aioli,
Smoked Paprika Fries
13

With Truffle Cheese
15

SANDWICHES

LEMON BASIL
JUMBO LUMP
CRAB CAKE
SANDWICH
Tomato, Basil Aioli,
market price

LOBSTER GRILLED
CHEESE
Brie Fondue,
Maine Lobster
16

AMERICAN DIP
Creekstone Farms
Angus Rib Eye,
Vermont Cheddar,
Horseradish Sauce,
Caramelized Onions,
Porter Beef Jus
15

CUBAN PANINI
Pulled Pork,
Mango Salsa,
Blackforest Ham,
Gruyere
10

TOMATO &
MOZZARELLA
SANDWICH
Basil Pistou, Arugula,
Focaccia
11

ENTREES

GRILLED 8oz
FLAT IRON STEAK
Cipollini Onion
Agrodolce,
Mashed Potato,
Grilled Yellow Squash
19

DUO OF BEEF
Burgundy Braised Beef
Short Rib,
Grilled Petite Filet,
Cheddar Potato
Gratin, Broccolini
19

PORK CHOP ‘N
APPLE SAUCE
12 oz Grilled Berkshire
Pork Chop,
Herb Spaetzle,
Braised Red Cabbage,
JK Scrumpy Apple
Sauce
21

DUCK & SHRIMP
GUMBO
Maple Leaf Farms
Roasted Duck Breast,
Sharp Farm Local
Corn, Okra
23

MADEIRA PASTA
Thyme, Roasted
Mushrooms
12
With Grilled Chicken
16

VIRGINIA WILD
ROCKFISH
Rock Shrimp &
Corn Risotto,
Roasted Red Pepper
Sauce
27

LEMON BASIL JUMBO
LUMP CRAB CAKE
Tomato, Sweet Corn,
Mustard Sauce
market price

VICTORIA FISH &
CHIPS
Allagash White Beer
Battered Cod,
Crab Remoullade
15

ALL SANDWICHES
COME WITH
CHOICE OF ONE
SIDE:

JALAPEÑO CHIPS,
FRESH FRUIT,
HAND CUT FRIES,
MESCLUN GREENS
SALAD WITH MAPLE
BALSAMIC
VINAIGRETTE

Add \$2 for
DUCK FAT FRIES

BRUNCH

Served
Saturday
and Sunday
10 am – 2 pm

ENTREES**VICTORIA EGGS BENEDICT**

Biscuit, Poached Eggs,
Prosciutto, Blue Crab,
Citrus Hollandaise

12

ENGLISH BREAKFAST

Two Eggs, Maple Sausage,
Apple Wood Smoked Bacon,
Chipotle & Guinness Baked
Beans,

Challah Toast

10

STEAK AND EGGS

Maple Bacon Wrapped
Petit Filet,
Poached Eggs, Yukon Gold
Potato Hash,
Sauce Choron

13

LOBSTER AND GRITS

Lobster, Apple Wood Smoked
Bacon & Oyster Mushroom
Stew

14

BAKED EGGS

Fontina, Green Onion,
Prosciutto, Parmesan

8

HUEVOS RANCHEROS

Sunny Side Eggs,
Corn Tortilla,
Black Bean Chorizo
Sausage, Ranchero Sauce

8

PARFAIT

Vanilla Bean Yogurt,
House Made Granola,
Berries, Banana

7

FRENCH TOAST

Banana, Rum & Pecan,
Vanilla Whipped Cream,
Vermont Maple Syrup

8

**MASCARPONE STUFFED
CHALLAH FRENCH TOAST**

Blackberry & Blueberry
Compote,
Vanilla Whipped Cream,
Orange Flower Maple Syrup

9

ROSTI

Smoked Salmon, Scrambled Eggs,
Gruyere Potato Cake,
Dill Crème Fraiche

9

Roasted Mushroom & Leek,
Scrambled Eggs,
Gruyere Potato Cake

8

Add Apple Wood Smoked
Bacon

9.50

SIDES

Two Eggs Any Style

Yukon Gold Potato Hash

Double Smoked Bacon

Maple Smoked Sausage

Mary's Buttermilk Biscuits
with House Made Jam

Sautéed Wild Mushrooms

Anson Mill Farms Jalapeño &
Cheddar Grits

3 each

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BRUNCH

SWEETS

DESSERTS

We make the desserts at Victoria Gastro Pub on premise, from scratch. We hope you enjoy!

CHOCOLATE PRALINE CAKE

Pecan Crusted Chocolate Cake, Whipped Cream, Covered in Dark Chocolate
9

TRADITIONAL ENGLISH TRIFLE

Strawberry Rhubarb Compote, Vanilla Custard, Whipped Cream, Vanilla Pound Cake
9

HAZELNUT CRÈME BRULÉE TART

Milk Chocolate Ganache, Vanilla Anglaise & Caramel Sauce
8

BANANA & GOLDEN RAISIN BREAD PUDDING

Cinnamon Almond Streusel, Butter Rum Sauce, Vanilla Anglaise, Vanilla Gelato
8

ROASTED PINEAPPLE UPSIDE DOWN CAKE

Brown Sugar & Rum Roasted Pineapple, Brown Sugar Sauce, Sweet & Sour Cherries
8

GELATO & COOKIE TRIO

Chocolate, Hazelnut, Espresso
6

CREAMSICLE

Blood Orange Sorbet, Vanilla Gelato
6

REMAINING 2010 TASTING DINNERS:

DOGFISH HEAD BEER
Tuesday, September 7th

TRUTH, WORTHY, AXIOS WINE
Tuesday September 21st

OKTOBERFEST BEER
Tuesday, October 5th

STONE BEER
Tuesday, November 2nd

MOLLY DOOKER WINE
Wednesday, November 17th

Tickets will be taken in the order received and secured by credit card payment.

SUNDAY

Live music in the pub
9:30pm-12:30am.
½ priced 20 oz. draft beers in the pub 9:30pm-2:00am.

MONDAY

Beer club night in pub
5:00pm-2:00am.

TUESDAY

½ price house martinis. Available ALL DAY in the restaurant & the pub.

WEDNESDAY

Cork Club night in pub
5:00pm-2:00am. Expert On Site to Discuss Featured Wine!

Cork Club = Get Money Back for Drinking Wine

THURSDAY

½ price wine bottles & 25% off cellared selections. Available ALL DAY in the restaurant & the pub.

EVENTS

BEER CLUB NIGHTS

SEPTEMBER

6th Green Flash
13th Well's and Young's
20th Evolution
27th Ommegang

OCTOBER

4th St. Bernardus
8th Baltimore Beer Week
17th End Baltimore Beer Week
18th Stoudt's
25th Southern Tier

CORK CLUB NIGHTS

Cork Club Members will now receive a discount on the wine that is featured on Wednesday nights!

SEPTEMBER

1st Elsa and Torrontes
8th Italian Night
15th Carlos Basso
22nd Big House
29th 20% OFF ALL Bottles for Members Only

OCTOBER

6th Chilensis
13th Cypress
20th Le Lapin
27th 20% OFF ALL Bottles for Members Only

In order to protect the integrity and quality of our food, which includes fresh ingredients and contains no preservatives, we do not offer carry-out.