

STARTERS

Corn Bread Muffins 🌿
Honey Butter 7

Cheese Plate
Dill Havarti, Honey Goat, Smoked Palmyra Cheddar, Berries, Grain Mustard, House Pickles, Sundried Tomato, Garlic Confit, Grilled Baguette 16

Charcuterie Plate
Capicola, House Smoked Duck, Andouille, Berries, Grain Mustard, House Pickles, Sundried Tomato, Garlic Confit, Grilled Baguette 16

Brussel Sprouts
Orange Soy Glaze, Bacon Lardon, Bang Bang Sauce, Green Onions, Sesame Seeds 14

Buttermilk Fried Chicken Pick-Up Sticks 🌿
Chipotle Aioli 12

Bang Bang Cauliflower 🌿
Fried Cauliflower, Bang Bang Sauce, Green Onions 12

Mexican Street Corn Flatbread
Cilantro Lime Crema, Queso Fresco & Mozzarella, Jalapenos, Red Peppers, Charred Corn, Chipotle Aioli, Elote Spice 15

Baja Salmon Tacos
Beer Batter Salmon, Spicy Citrus Slaw, Chipotle Aioli 16

Rob's Reuben Eggrolls
Russian Dressing, Sauerkraut, Corned Beef 15

Hummus Trio
Red Pepper Hummus, Roasted Garlic Hummus, Spinach & Artichoke Hummus with House Seasoned Pita Chips 16

Truffle Popcorn
Truffle, Sea Salt, Parmesan 6

Fried Mozzarella Balls
Spicy Marinara, Parmesan, Basil 11

Prince Edward Island Mussels
Manor Hill Brewing Farm Fuzz, Chile de Arbol, Garlic, Shallot, Citrus, Cilantro 15

Soup of the Day
Market Price

DUCK FAT FRIES

Bucket
Roasted Garlic Aioli, Truffle, Sea Salt 10

Poutine
Duck Fat Fries, Duck Confit, Gruyere Cheese, Duck Gravy
Small 13
Large 18

HAPPY HOUR AT THE PUB

Monday through Friday, 4-7pm
Bar Area Only

\$5 Select Signature Cocktails
\$5 Select 20 oz Draughts
\$5 Select Wines by the Glass
\$5 Select Appetizers

= Discounted Happy Hour Items

🌿 Discounts Only Available for Dine in, In the Bar Area Only

SALADS

Caesar Salad Romaine, Garlic Croutons, Roasted Garlic & Parmesan Dressing 12

Cobb Salad Romaine, Bacon Lardon, Blue Cheese, Hard Boiled Egg, Pretzel Croutons, Avocado, Tomato, Balsamic Vinaigrette 16

Sweet Chili Grilled Shrimp Salad Romaine, Red Cabbage, Carrot, Cucumber, Orange, Green Onion, Crispy Wonton, Sesame Ginger Dressing 18

Quinoa Salad White Quinoa, Charred Corn, Red Onion, Grape Tomatoes, Red Pepper, Cucumber, Citrus Vinaigrette, Spinach & Artichoke Hummus, Avocado, Crispy Paprika Chickpeas, Chili Oil 16

Add On Options:

Anchovies +2 - Grilled Chicken +5 - Fried Chicken +6
Seasoned Shrimp +10 - Grilled Steak +16 - Salmon +18 - Crab Cake +21

SANDWICHES

Black Angus Burger Challah Bun, Garlic Aioli, House Pickles, Lettuce, Tomato, Smoked Paprika Fries 18
With Blue Cheese, Cheddar Or Gruyere +1
With Applewood Smoked Bacon +2

Lobster Grilled Cheese Brie Fondue, Maine Lobster, Gruyere, Fontina, Challah Bread 22

Oyster Po'boy Fried Oysters, Creole Corn Salsa, Lettuce, Tomato, Lemon Herb Aioli, Hoagie Roll 21

Jumbo Lump Crab Cake Lettuce, Tomato, Remoulade, Challah Bun *Market Price*

Rib Dip Braised Short Rib, Smoked Cheese Blend, Chimichurri Aioli, Porter Onions, Hoagie Roll, Beef Au Ju 23

Crispy Buffalo Chicken House Buffalo Sauce, Blue Cheese Fondue, Ranch Slaw, Lettuce, Tomato, Challah Bun 18

Grilled Antipasto Ham, Pepperoni, White Cheddar, Gruyere & Fontina, Mozzarella, Artichoke Pesto, Black Olives & Pepperoncini, Uptown Bakers Sourdough 18

Tomato Mozzarella Fresh Mozzarella, Tomato, Arugula, Basil Pistou, Herbed Cheese Focaccia 16

Sandwiches Come With Choice Of One Side:

Hand Cut Fries - Paprika Fries
Seasonal Vegetable +2 - Duck Fat Fries +3 - Sesame Ginger Salad +3
Caesar Salad +3 - Pub Potato Salad +5 - Poutine +8

ENTREES

9oz Flat Iron Steak

Rosemary Parmesan Roasted Red Potatoes, Asparagus & Mushroom Medley, House Steak Sauce, Bacon Chive Butter 34

Seafood Gazpacho

Heirloom Tomato, Shrimp & Bay Scallop Ceviche, Chimichurri, Avocado 28

Lobster Ravioli

Lobster Stuffed Ravioli, Tomato Basil Sauce, Grape Tomatoes, Parmesan, Basil 27

Victoria Fish & Chips

Manor Hill Farm Fuzz Battered Cod, Remoulade 23

Salmon Almondine

Almond Crusted Salmon, Yellow Rice, Sweet Corn & Red Pepper Puree, Roasted Artichoke, Kale, Creole Corn Salsa 28

Honey BBQ Ribs

Pork Ribs, Citrus Slaw, Pickled Jalapeno, Five Cheese Mac, Cornbread 26

Jumbo Lump Crab Cake

Pub Potato Salad, Lemon Garlic Corn on the Cob, Grilled Asparagus, Lemon Herb Aioli *Market Price*

Mediterranean Cauliflower Steak

Chimichurri, Harissa Marinated Cauliflower Steak, Chickpea Salad, Feta Cheese, House Seasoned Pita Crisps 18

DESSERTS

Chocolate Praline Cake Pecan Crusted Chocolate Cake, Whipped Cream, Covered in Dark Chocolate 11

Biscoff Cheesecake Graham Cracker Crust, Biscoff Cheesecake, Whipped Cream, Biscoff Cookie, Chocolate Sauce 9

Lavender Blueberry Bundt Cake Blueberry Cake, Fresh Blueberry Sauce, Vanilla Ice Cream, Lavender Infused Whipped Cream 10

Kandy Kakes Gluten-Free Cake, Peanut Butter Frosting, Chocolate Glaze, Peanut Brittle 10

We use peanut oil for all of our fried menu items. Please be aware if you have nut allergies.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

In an effort to reduce waste, we no longer serve straws in our drinks. If you would like a straw in your drink, please ask your server or bartender.

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