

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
House Smoked Duck, Salami, 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 15

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 17

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

Peach BBQ Sliders
Golden Apple slaw, House Peach BBQ sauce, Uptown Bakers Challah Slider Buns 16

Heirloom Tomato & Crab Salad
Jumbo Lump Crabmeat, Cucumber, Charred Corn, Citrus Vinaigrette, Roasted Tomato, Basil Pistou, Old Bay 19

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 16

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

Watermelon Salad Cucumber, Blueberries, Fresh Mozzarella, Balsamic Vinaigrette, Basil Pistou, Mint, Feta Crumbles 14

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 24

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

Jumbo Lump Crab Cake Lettuce, Tomato, Lemon Herb Aioli, 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, Gruyere & Fontina, Mozzarella, Artichoke Pistou, 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
Market Price

Lobster Ravioli

Lobster Stuffed Ravioli, Tomato Basil Sauce, Grape Tomatoes, Parmesan, Basil
28

Victoria Fish & Chips

Manor Hill Farm Fuzz Battered Cod, Remoulade
24

Prosciutto Wrapped Balsamic Salmon

Prosciutto Wrapped Salmon, Citrus Vinaigrette, Arugula, Fresh Mozzarella, Cantaloupe, Honeydew Melon, Parmesan, Balsamic Reduction
28

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

Lemon Poppy Seed Bundt Cake Strawberry Ice Cream, Citrus Glaze, 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.

F
O
O
D