

# BRUNCH



## SMALL PLATES

### HOT OATMEAL

Oatmeal served with butternut squash, apples, dried cranberries, cinnamon & sugar \$10

### DIPPING FRIES

Garlic & truffle salt seasoned fries. Served with pub mustard, malted ranch, spicy aioli & garlic-thyme aioli \$8

### OLDE CROQUETTES

Whipped potatoes, corned beef, bacon, ham, cabbage & scallions, served with pub mustard \$13

### PLOUGHMAN'S PLATTER

Assorted meats, cheeses, bread, fruit, pickled shallots, chutney & piccalilli \$18

### STUFFED PEPPER

Curry-season ground sausage, rice & onions, topped with a poached egg \$12  
Vegetarian option: Mixed vegetables & rice

### CRUMPETS

House-made crumpets, served with butter & raspberry jam \$10

## SALADS

### KALE SALAD

Kale, parmesan cheese, bread crumbs & lemon vinaigrette \$11

### SHEPHERD'S SALAD

Green leaf lettuce, cucumber, cherry tomatoes, red onions, Yorkshire fettle, green olives & croutons in lemon & olive oil \$14

### HARVEST SALAD

Baby spinach, Granny Smith apples, butternut squash, dried cranberries, & candied walnuts in maple vinaigrette \$14

SHRIMP \$7, GRILLED CHICKEN \$5, FRIED CHICKEN \$6,  
BACON \$2, BLACK BEAN PATTY \$5, BAGUETTE \$1, BAKED BEANS \$1

## BREAKFAST

### SHAKSHUKA

Roasted cherry tomatoes, shiitake mushrooms, baby spinach & Brussels, spicy red curry, lentils, two eggs, Yorkshire fettle, cilantro & naan \$13

### LEMON RICOTTA PANCAKES

Lemon & ricotta pancakes served with blueberry compote & whipped cream \$13

### FRIED CHICKEN & WAFFLE SLIDERS

Allagash White beer waffle, buttermilk-battered chicken thigh & grilled apples, served with marmalade \$13

### OLDE CROQUETTE BENEDICT

Poached eggs & Hollandaise sauce on croquettes, served with toast \$15  
Vegetarian option: Black Bean Burger

### FRENCH TOAST & FRUIT

Classic French toast, served with berries, whipped cream & maple syrup \$11

### THE FULL ENGLISH

Applewood bacon, breakfast sausage, roasted tomatoes, roasted shiitake mushrooms, pan-fried bread, two sunny side eggs & beans \$14

### FLORENTINE OMELETTE

Eggs, spinach, roasted red pepper & Irish Cheddar, served with toast \$13. Add meat \$2

### NAAN BREAKFAST BREAD

Roasted cherry tomatoes, shiitake mushrooms, baby spinach & Brussels with tzatziki on toasted naan, topped with a sunny side egg & cilantro \$13

### CROISSANT SANDWICH

Sunny side egg, prosciutto, roasted red pepper, Gruyère cheese & balsamic drizzle, served with homefries \$13

### KINDA CRISTO

French toast sandwich with ham, bacon, cheese & Russian dressing, served with homefries \$15

## LUNCH

### B\*L\*TEA

Bacon, lettuce, tomato, egg, avocado & mayo on toast \$14

### KEDGEREE

Seasonal vegetables, rice, fried egg, curry, cream & cilantro \$17

### FISH & CHIPS

Beer-battered cod, chips, traditional mushy peas, coleslaw & tartar \$16

### MAC & CHEESE

Classic mac & cheese \$14, Chef's Daily Special add \$2

### PUB BURGER

Custom ground blend, sharp cheddar, caramelized onion, sunny side egg, pub mustard, lettuce, tomato & gherkin \$16  
Vegetarian option: Black Bean Burger

### CLASSIC CHEESEBURGER

Custom ground blend, cheddar, lettuce, tomato & red onion \$13

### BLACK BEAN BURGER

Black bean patty, lettuce, tomato, onion & garlic aioli \$14

SANDWICHES & BURGERS SERVED WITH TRUFFLE FRIES

## AFTERS

RASPBERRY POT DE CRÈME  
FRIED CANDY BAR  
AUNTIE JO'S BANOFFEE PIE  
APPLE DUMPLING

A suggested gratuity of 20% will be added to parties of six or more  
A large portion of our menu can be made GF, most vegetarian plates can be made vegan



## DRAUGHTS

### FULLER'S, ENGLAND

LONDON PRIDE ENGLISH PALE ALE 4.7%, \$5/7  
LONDON PORTER 5.4%, \$5/7  
ESB FULL BODIED ALE 5.9%, \$5/7

### BODDINGTONS PUB ALE

ENGLISH PALE ALE, ENGLAND 4.7%, \$5/7

### ARTISINAL WHITE WHITE IN THE GLASSES

WITBIER, SARATOGA 4.6%, \$5/7

STRONGBOW CIDER, ENGLAND 5%, \$4/6

### FIRESTONE WALKER UNION JACK

AMERICAN IPA, CALIFORNIA 7%, \$5/7

### BELLHAVEN WEE HEAVY

SCOTCH ALE, SCOTLAND 6.5%, \$6/8

OLD SPECKLED HEN PALE ALE, ENGLAND 5%, \$5/7

### CARLSBERG

EURO PALE LAGER, DENMARK 5%, \$4/6

### BELHAVEN TWISTED THISTLE

SCOTTISH-AMERICAN IPA, SCOTLAND 6.1%, \$5/7

GUINNESS IRISH STOUT, IRELAND 4.2%, \$5/7

### NEWCASTLE BROWN ALE

ENGLISH BROWN ALE, NETHERLANDS 4.7%, \$5/7

PLUS TWO ADDITIONAL LINES FOR OUR ROTATING SEASONAL FAVORITES

## BOTTLES & CANS

### CRABBI'E'S, SCOTLAND

GINGER BEER 4.8%, \$6  
RASPBERRY BEER 4.8%, \$6

### OMISSION, OREGON

IPA 6.7%, \$6

### HALF FULL SUPERNOVA

SOUR ALE, CONNECTICUT 4.8%, \$7

### NINE PIN, NEW YORK

CIDER 6.7%, \$7  
GINGER 6.7%, \$7  
SEASONAL ROTATING

### SAMUEL SMITH, ENGLAND

TADDY PORTER 5%, \$7  
OATMEAL STOUT 5%, \$7  
ORGANIC PERRY CIDER 5%, \$7  
INDIA ALE 5%, \$7  
LAGER 5%, \$7

GRAFT GOSE CIDER, NEW YORK 6.9%, \$6

1911 BLUEBERRY CIDER, NEW YORK 5.5%, \$6

### WELL'S BANANA BREAD

STRONG ALE, ENGLAND 5.2%, \$7

BASS PALE ALE ENGLAND 5.1%, \$6

## HAND-CRAFTED COCKTAILS

### APEROL SPRITZ

PROSECCO, APEROL, SODA, ORANGE \$9

### THYME WILL TELL

REDEMPTION HIGH-RYE BOURBON, MAPLE SYRUP, LEMON, THYME \$11

### HUMMINGBIRD

PROSECCO, ELDERFLOWER LIQUEUR, SODA, LEMON \$9

### POMPEMOUSSE

PROSECCO & GRAPEFRUIT JUICE \$7

### TURMERIC SPRITZ

THE HUDSON STANDARD TURMERIC SHRUB, PROSECCO, LEMON \$9

### WHITE SANGRIA BELINNI

WHITE WINE, FRUIT PURÉE, PROSECCO \$9

### RED SANGRIA

MERLOT, GRAPE AND CITRUS JUICE \$7

### BLOODY MOLLY

TITO'S VODKA, GUINNESS, HOUSE-MADE TOMATO MIX, PICKLE JUICE \$10

### ELDERFLOWER MARGARITA

CAZADORES TEQUILA, ST. ELDER LIQUEUR, LIME, CUCUMBER BITTERS \$10

### BEERMOSA

FIRESTONE WALKER UNION JACK IPA & ORANGE JUICE \$7

## WINE

### WHITE

SATORI DI VERONA PINOT GRIGIO \$9/29  
UNPARALLELED SAUVIGNON BLANC \$9/29  
BECKON CHARDONNAY \$10/30  
DA LUCA PROSECCO \$7/26

### ROSÉ

CASTEL DES MAURES ROSÉ \$10/28

### RED

OLD SOUL PINOT NOIR \$9/29  
DONA PAULA ESTATE MALBEC \$10/30  
JOSH CELLARS CABERNET SAUVIGNON RESERVE \$12/38  
NOBLE VINES 337 CABERNET SAUVIGNON \$10/30

"THE LITTLE HOUSE WITH BEER IN IT"