

LUNCH & DINNER MENU



JOIN US EACH WEEK FOR OUR SUNDAY PUB ROAST DINNER

SOUPS

MULLAGATAWNY ^{GF}

East Indian spiced vegetables, Granny Smith apples, topped with coconut milk & cilantro \$7

SOUP OF THE DAY

Chef's Selection

FRENCH ONION

Caramelized onions, roasted beef jus, toasted baguette, Gruyère cheese \$7

STARTERS

PLOUGHMAN'S PLATTER

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

BEEF WELLINGTONS

Sirloin steak, ham, mushrooms, pub mustard wrapped in a puff pastry \$14

TIKKA PIES

Lentils, carrots, celery, tikka masala sauce, pastry, coconut milk & cilantro \$12

WINGS ^{GF}

Ten chicken wings in your choice of: Jameson, Yellow Curry or Spicy Thai Chili \$12
Vegetarian option, Fried Cauliflower

DIPPING FRIES ^{GF}

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

MUSSELS

Mussels, white wine, butter, garlic & thyme, served with garlic naan \$12

STUFFED CABBAGE ^{GF}

Cabbage stuffed with curry seasoned ground sausage, white rice & onions, topped with a curry tomato sauce & cilantro \$13

SALADS

SHEPHERD'S SALAD

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

KALE SALAD

Kale, parmesan cheese, bread crumbs tossed with fresh lemon & olive oil \$11

HARVEST SALAD ^{GF}

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

AVOCADO \$2, SHRIMP \$7, GRILLED CHICKEN \$6, FRIED CHICKEN \$6, BLACK BEAN PATTY \$6, SPICED COD \$8, BAGUETTE \$1

SANDWICHES & BURGERS

DONER KEBAB

Leg of lamb, lettuce, tomato, sautéed onions, tzatziki sauce wrapped in garlic naan \$15
(Substitute grilled chicken or black bean patty)

FRIED CHICKEN SANDWICH

Fried chicken, tzatziki sauce, Tabasco & pickled onions on a brioche bun \$14

BEET & GOAT CHEESE SANDWICH

Red beets, baby spinach, goat cheese & balsamic drizzle on a brioche bun \$13

HOG ROAST BAP

Slow-cooked, pulled pork with fennel & thyme, apple chili chutney, topped with grilled onions on a ciabbata roll \$14

ALL SANDWICHES & BURGERS SERVED WITH TRUFFLE FRIES UNLESS NOTED OTHERWISE

B*L*TEA

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

PUB BURGER

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

BLACK BEAN BURGER

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

CLASSIC CHEESEBURGER

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

ENTRÉES

FISH & CHIPS

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

KEDGEREE ^{GF}

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

SHEPHERD'S PIE

Ground beef & lamb stewed in Guinness & tomatoes, shredded carrots, peas & onions topped & baked with mashed potatoes & cheddar \$17

NEW YORK SIRLOIN ^{GF}

10 oz New York sirloin in garlic, butter & thyme, served with roasted new potatoes & asparagus \$21

CHICKEN TIKKA MASALA

Yogurt & curry brined chicken, spiced tomato & coconut masala sauce, rice & garlic naan \$17
Vegetarian option, seasonal vegetables & cauliflower curry

MAC & CHEESE

Classic mac & cheese or the Chef's daily special \$14, add \$2 for Chef's daily special

COD & BUTTERNUT SQUASH ^{GF}

Cajun-spiced Atlantic cod, served with butternut squash, cherry tomatoes, braised kale & lentils in a grapefruit wine sauce \$17

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

NEWCASTLE BROWN ALE

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

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

FIRESTONE WALKER UNION JACK

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

BELHAVEN 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

ARTISANAL WHITE IN THE GLASSES

WITBIER, SARATOGA 4.6%, \$5/7

BELHAVEN TWISTED THISTLE

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

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

PLUS TWO ADDITIONAL LINES FOR OUR ROTATING SEASONAL FAVORITES

BOTTLES & CANS

CRABBIE'S, SCOTLAND

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

OMISSION, OREGON

IPA 6.7%, \$6

HALF FULL SUPERNOVA

SOUR ALE, CONNECTICUT 4.78, \$7

NINE PIN, NEW YORK

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

SEASONAL ROTATING

BASS PALE ALE ENGLAND 5.1%, \$6

SAMUEL SMITH, ENGLAND

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

WELL'S BANANA BREAD

STRONG ALE, ENGLAND 5.2%, \$7

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

GRAFT GOSE

CIDER, NEW YORK 6.9%, \$6

HAND-CRAFTED COCKTAILS

OLDE FASHIONED

TOWN BRANCH BOURBON, SUGAR,
BLACK WALNUT BITTERS, ORANGE
TWIST \$10

CAPT. & CREW

LOCKHOUSE BARREL-AGED GIN, GREEN
CHARTREUSE, LIME \$

THE BRISTOLS

THE HUDSON STANDARD TURMERIC
SHRUB, ONE WITH LIFE TEQUILA, CLUB
SODA \$9

PURPLE RAIN

BOUNTY WHITE RUM, LEMON, SIMPLE
SYRUP, CRÈME DE MÛRE \$12

FORT ORANGE MULE

ALBANY DISTILLING COMPANY ORANGE
VODKA, CRABBIE'S GINGER BEER,
ANGOSTURA BITTERS \$11

THYME WILL TELL

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

LAP DOG

TULLAMORE DEW PHOENIX, HOT APPLE
CIDER, MAPLE SYRUP, LEMON \$9

JIM DANDY

MICHTER'S BOURBON, BENEDICTINE,
REGAN'S ORANGE BITTERS \$12

SCOTCH

SPEYSIDE

ABERLOUR (16YR) \$16
ABERLOUR (12YR) \$12
BALVENIE (14YR) \$14
BALVENIE (12YR) \$13
GLENFIDDICH(14YR) \$13
GLENFIDDICH (12YR) \$12

HIGHLAND

DALMORE (15YR) \$16
OBAN (14YR) \$14
MACALLAN (12YR) \$13
ISLAND & LOWLAND
TALISKER (10YR) \$14
HIGHLAND PARK (12YR) \$12

ISLAY

LAGAVULIN (16YR) \$18
BOWMORE DARK (15YR) \$16
LAPHROIAG (10YR) \$13
BRUICHLADDICH \$13
ARBEG (10YR) \$11

WINE

WHITE

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

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

ROSÉ

CASTEL DES MUARES ROSÉ \$10/28

"THE LITTLE HOUSE WITH BEER IN IT"