

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

SCOTCH EGG

Soft boiled egg, ground sausage, bread crumbs, HP Sauce \$12

CRUMPETS

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

SALADS

WINTER ROOT

Spinach, arugula, red beets, heirloom baby carrots, parsnips, goat cheese, pistachios, lemon juice, olive oil \$14

KALE & QUINOA

Kale, quinoa, crispy chickpeas, dried cranberries, Parmesan, fried egg, apple cider vinaigrette \$14

HARVEST SALAD

Frisée, arugula, hard boiled egg, pancetta, sliced almonds, honey mustard vinaigrette \$14

GRILLED CHICKEN OR 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

PEPPERMINT 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

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 4.8%, \$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

HUMMINGBIRD

PROSECCO, ELDERFLOWER LIQUEUR,
SODA, LEMON \$9

POMPEMOUSSE

PROSECCO & GRAPEFRUIT JUICE \$7

HORCHATA TODDY

FOGU VODKA, HOT TEA \$8

CROSSING THE POND

CARPANO ANTICA FORMULA, CYNAR, SODA
WATER, OLIVE \$9

WINTER SANGRIA

MERLOT, BERRY JUICE, CITRUS, CRANBERRIES,
ROSEMARY, GINGER ALE FLOAT \$8

BLOODY MOLLY

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

BEERMOSA

FIRESTONE WALKER UNION JACK IPA & ORANGE
JUICE \$7

IRISH COFFEE

JAMESON IRISH WHISKEY, BAILEYS IRISH
CREAM, COFFEE \$8

WINE

WHITE

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

ROSÉ

CASTEL DES MAURES \$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

"THE LITTLE HOUSE WITH BEER IN IT"