

BRUNCH MENU

THE OLDE ENGLISH PUB & PANTRY

STARTERS

FRENCH TOAST STICKS

Fried French toast, maple syrup, powdered sugar, berry compote & whipped cream \$8

DIPPING FRIES

Garlic & truffle salt seasoned fries. Served with pub mustard, malted ranch, spicy aioli & garlic-thyme aioli \$10

OLDE CROQUETTES

Whipped potatoes, corned beef, bacon, ham, cabbage & scallions, served with pub mustard \$14

PLOUGHMAN'S PLATTER

Assorted meats, cheeses, bread, fruit, pickled veggies, chutney & piccalilli \$22

BANANA BREAD MUFFIN

House-made banana bread muffin, grilled with butter \$7

HALLOUMI FRIES

Fried halloumi cheese with spicy yogurt sauce \$13

SALADS

STRAWBERRY RHUBARB

Spinach, strawberries, rhubarb, candied walnuts, feta cheese, balsamic vinaigrette \$15

KALE

Kale, Parmesan cheese, lemon dressing \$12

ENGLISH COBB

Frisée, green leaf lettuce, pancetta, sliced almonds, hard boiled egg, honey mustard vinaigrette \$15

ADD: AVOCADO \$2, GRILLED CHICKEN THIGH \$7,
BLACK BEAN PATTY \$7, SPICED COD \$10, BAGUETTE \$1

BRUNCH

SHAKSHUKA

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

LEMON RICOTTA SHORTSTACKS

Lemon & ricotta pancakes served with bacon & two sunny side eggs \$15

BEER WAFFLES & THE FIXINGS

Allagash waffles, whipped cream, two sunny side eggs, bacon \$15

OLDE CROQUETTES BENEDICT

Poached eggs & Hollandaise sauce on croquettes, served with toast \$15

Vegetarian option: Black Bean Patty

CROISSANT SANDWICH

Fried egg, ham, Irish cheddar & croissant, served with homefries \$13

THE FULL ENGLISH

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

FRENCH TOAST & FIXINGS

Classic French toast, two sunny side eggs, bacon or sausage & maple syrup \$15

QUICHE OF THE DAY

Eggs, vegetables, cheese & herbs baked in pie crust, served with a side salad \$13

CORNED BEEF HASH

Corned beef hash, two sunny side eggs, toast \$14

NAAN BREAKFAST BREAD

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

LUNCH

LEMON CHICKEN SANDWICH

Lemon-brined chicken thigh, artichoke & caper coleslaw, lemon aioli, ciabatta roll \$15

FRIED ZUCCHINI SANDWICH

Fried zucchini, beet hummus, goat cheese, spinach, roasted red peppers, grilled ciabatta roll \$15

FISH & CHIPS

Newcastle Ale-battered Atlantic cod, chips, coleslaw, tartar \$18

KEDGEREE

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

BLTEA

Bacon, lettuce, tomato, egg, avocado, mayo, toast \$15

PUB BURGER

Custom ground blend, sharp cheddar, caramelized onion, sunny side egg, pub mustard, lettuce, tomato, gherkin, brioche bun \$17

CLASSIC CHEESEBURGER

Custom ground blend, cheddar, lettuce, tomato, red onion, brioche bun \$15

ALL SANDWICHES & BURGERS SERVED
WITH TRUFFLE FRIES

SWEETS

LEMON BLUEBERRY BREAD PUDDING

AUNTIE JO'S BANOFFEE PIE

FRIED MARS BAR

LEMON BLUEBERRY BREAD PUDDING

A LARGE PORTION OF OUR MENU CAN BE MADE GF
& MOST VEGETARIAN PLATES CAN BE MADE VEGAN

A SUGGESTED GRATUITY OF 20% WILL BE ADDED TO PARTIES OF SIX OR MORE

"THE LITTLE HOUSE WITH BEER IN IT" DRAUGHTS

FULLER'S LONDON PRIDE 4.7%, \$5/8
ENGLISH PALE ALE, ENGLAND

BODDINGTONS PUB ALE 4.7%, \$5/8
ENGLISH PALE ALE, ENGLAND

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

STRONGBOW CIDER, ENGLAND 5%, \$4/7

BELHAVEN TWISTED THISTLE 6.1%, \$5/8
SCOTTISH-AMERICAN IPA, SCOTLAND

AMSTEL LIGHT 3.5%, \$5
AMERICAN LIGHT LAGER, NETHERLANDS

BELHAVEN WEE HEAVY 6.5%, \$7/9
SCOTCH ALE, SCOTLAND

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

CARLSBERG 5%, \$4/7
EURO PALE LAGER, DENMARK

ARTISANAL WHITE IN THE GLASSES 4.6%, \$5/7
WITBIER, SARATOGA

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

FIRESTONE WALKER UNION JACK 7%, \$5/7
AMERICAN IPA, CALIFORNIA

PLUS ADDITIONAL LINES FOR OUR ROTATING SEASONAL FAVORITES

BOTTLES & CANS

CRABBIE'S, SCOTLAND
GINGER BEER 4.8%, \$7
RASPBERRY BEER 4.8%, \$7

OMISSION IPA, OREGON 6.7%, \$6

DOWNEAST DOUBLE BLEND 7.3%, \$7
CIDER, BOSTON

NINE PIN, ALBANY
CIDER 6.7%. \$7
GINGER 6.7%. \$7
SEASONAL ROTATING

BASS PALE ALE ENGLAND 5.1%, \$6

OLD ENGINE OIL PORTER, ENGLAND 6%, \$8

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 5.2%, \$7
STRONG ALE, ENGLAND

1911 BLACK CHERRY CIDER, NEW YORK 5.5%, \$7

GRAFT GOSE CIDER, NEWBURGH 6.9%, \$6

KING'S HIGHWAY GUAVALICIOUS 6.9%, \$6
CIDER, BROOKLYN

SINGLECUT WEIRD & GILLY 6.6%, \$7
IPA, QUEENS

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

SPRING SANGRIA
SAUVIGNON BLANC, PINEAPPLE, MANGO,
APPLE, LEMON, LIME \$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 BRUT \$7/22

ROSÉ

CASTEL DES MUARES ROSÉ \$10/28

RED

OLD SOUL PINOT NOIR \$9/29
RED TRUCK RED BLEND \$8/22
JOSH CELLARS
CABERNET SAUVIGNON RESERVE \$12/38
NOBLE VINES 337
CABERNET SAUVIGNON \$10/30

WE HOST PRIVATE EVENTS INSIDE & IN OUR GARDEN
EMAIL OLDEENGLISHEVENTS@GMAIL.COM FOR INQUIRIES