

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

BISCUITS & GRAVY

House-made cheddar and scallion biscuits with mushroom gravy \$13

SMOOTHIE BOWL

Seasonal fresh fruits, yogurt, dried fruits, nuts, seeds \$15

FRENCH ONION SOUP

Caramelized onions, beef jus, toasted baguette, Gruyère cheese \$8

SALADS

WINTER ROOT SALAD

Baby spinach, roasted beets, heirloom baby carrots, sweet potato, goat cheese & lemon dressing \$15

KALE

Kale, Parmesan cheese, lemon dressing \$12

ENGLISH GARDEN SALAD

Green leaf lettuce, cherry tomatoes, English cucumber, radish, hard boiled egg, walnuts, honey mustard vinaigrette \$15

ADD: GRILLED OR FRIED CHICKEN THIGH \$7, BROCCOLI PATTY \$7, SPICED COD \$10, BAGUETTE \$1

BRUNCH

EGGS IN PURGATORY

Roasted tomatoes, red pepper flakes, garlic, eggs, parmesan cheese, baguette \$13

CHICKEN & BEER WAFFLES

Pickle-brined fried chicken, Allagash waffles, syrup \$15

CRUMPET BENEDICT

Poached eggs, Hollandaise sauce, prosciutto, housemade crumpets, homefries \$16

CLASSIC BREAKFAST SANDWICH

Fried egg, bacon, Irish cheddar choice of white or rye toast, homefries \$13

FRENCH TOAST & FIXINGS

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

THE FULL ENGLISH

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

NUTELLA PANCAKES

Housemade pancakes, Nutella, berries, bananas \$15

SWEET POTATO HASH SKILLET

Sweet potato, onion, braised red cabbage, kale, poached eggs, Hollandaise sauce \$12

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, sunny side egg \$14

LUNCH

BLTEA

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

FISH & CHIPS

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

KEDGEREE

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

MAC & CHEESE

Classic macaroni & cheese \$15

CHICKEN COBB SANDWICH

Pickle-brined fried chicken thigh, hard boiled egg, bacon, bleu cheese, lettuce, tomato, onion, brioche bun \$16

BREKKIE BURGER

Custom ground blend, sharp cheddar, sunny side egg, bacon, brioche bun \$17

BROCCOLI BURGER

House-made vegan broccoli patty, spicy carrot slaw, lettuce, tomato, onion, veganaise, ciabatta roll \$15

ALL SANDWICHES & BURGERS SERVED WITH TRUFFLE FRIES

SWEETS

BREAD PUDDING

BANOFFEE PIE

IRISH COFFEE CHOCOLATE MOUSSE

BERRY PUFFS

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 1719 ANNIVERSARY ALE 4.5%, \$5/7
ENGLISH PALE ALE, SCOTLAND

FULLERS LONDON PORTER 5.4%, \$5/7
ENGLISH PORTER, ENGLAND

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

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

OMISSION GLUTEN FREE, 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

SAMUEL SMITH, ENGLAND
TADDY PORTER 5%, \$7
OATMEAL STOUT 5%, \$7
ORGANIC PERRY CIDER 5%, \$7

WELL'S BANANA BREAD 5.2%, \$7
STRONG ALE, ENGLAND

1911 SEASONAL CIDER, NEW YORK 5.5%, \$7

GRAFT GOSE CIDER, NEWBURGH 6.9%, \$6

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

HAND-CRAFTED COCKTAILS

MORNING MARG
SPARKLING MARGARITA IN ORIGINAL
OR WATERMELON \$9

INDIAN LADDER MIMOSA
CAVA AND APPLE CIDER \$7

BANOFFEE COFFEE
BANANA RUM, TEQUILA CREMA, COFFEE
\$8

FIRESIDE CHAT
RUM, CHAI BOURBON, IRISH CREAM,
CINNAMON \$10

HOUSE TODDY
WHISKEY, MAPLE SYRUP, LEMON \$7

BLOODY MOLLY
ADCO VODKA, GUINNESS, HOUSE-MADE
TOMATO MIX, PICKLE JUICE \$10

BEERMOSA
FIRESTONE WALKER UNION JACK IPA &
ORANGE JUICE \$7

WINTER SANGRIA
RED OR WHITE \$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

CLOUD FALL 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