

BRUNCH MENU

THE OLDE ENGLISH PUB & PANTRY

SOUP & SALADS

FRENCH ONION

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

MULLIGATAWNY SOUP

Apple, coconut, lentil, curry \$8

KALE SALAD

Kale, roasted butternut squash, candied pecans, whipped Stilton, sage brown butter vinaigrette \$13

SPINACH SALAD

Spinach, spiced apple, macerated cranberries, fried parsnips, cider vinaigrette \$13

ADD ONS: Chicken Breast \$7, 3 Shrimp \$6, Salmon \$8, Baguette \$1

STARTERS

DIPPING FRIES

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

SCOTCH EGG

Fried soft boiled egg, spicy pork sausage, IPA Dijon mustard \$12

MUSSELS

Sautéed PEI mussels, shallot, garlic, Strongbow cider broth \$12

FRENCH TOAST STICKS

Crispy fried French toast, peanut butter sauce, chocolate ganache, whipped cream \$12

PLOUGHMAN'S PLATTER

Assorted meats, cheeses, fruit, bread, pickled veggies, whole grain mustard, chutney, piccalilli \$22

MUSHROOMS ON TOAST

Sautéed mixed mushrooms, shallots, garlic, crème fraiche, garlic toasted baguette \$10 Add egg \$2

SHRIMP COCKTAIL

Poached shrimp, spicy bloody Mary cocktail sauce \$12

SCALLOPS

Seared scallops, house-cured pork belly, shaved Brussel sprouts, lemon vinaigrette, toasted hazelnuts \$14

BRUNCH

FULL ENGLISH

Applewood bacon, black pudding, roasted tomatoes, button mushrooms, pan-fried bread, two sunny side eggs, beans \$17

BACON BUTTY

House-cured pork belly, HP Sauce, Pullman loaf \$14

STUFFED FRENCH TOAST

French toast, lemon curd, toasted almonds, maple syrup served with bacon or sausage \$15

DROP SCONES

Three Scottish style pancakes, whipped butter, bacon or sausage, maple syrup \$15

EGGS IN PURGATORY

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

CRUMPET BENEDICT

Poached eggs, Hollandaise sauce, braised pork belly, house-made crumpets, homefries \$16 Add lobster \$5

BREAKFAST SANDWICH

Fried egg, bacon, cheddar cheese, croissant, homefries \$14

STEAK & EGGS

Ribeye, fried eggs, homefries \$24

LUNCH

FISH & CHIPS

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

NASHVILLE CHICKEN SANDWICH

Spicy fried chicken, pickles, white bread \$15

BLTEA

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

SPICY RAMEN

Mushroom, cabbage, bell pepper, Gochujang, sesame, ramen \$22 Add fried egg \$2

PASTRAMI RUEBEN

Vegan pastrami, Russian dressing, sauerkraut and marble rye \$15

PUB BURGER

Custom ground blend, sherry fennel braised pork belly, tomato jam, aged cheddar, fried egg \$17

MAC & CHEESE

Classic macaroni and cheese \$15 Add Shrimp \$6, Pork Belly \$4

ALL SANDWICHES & BURGERS SERVED WITH TRUFFLE FRIES

"THE LITTLE HOUSE WITH BEER IN IT"

DRAUGHTS

FULLER'S ESB 5%, \$7
EXTRA SPECIAL BITTER, ENGLAND

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

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

STRONGBOW CIDER, ENGLAND 5%, \$7

GUINNESS IRISH STOUT, IRELAND 4.2%, \$7

MAST LANDING GUNNER'S DAUGHTER
PEANUT BUTTER MILK STOUT
WESTBROOK, MAINE 5.5% \$8

WOLF HOLLOW MIDNIGHT DREARY
BLACK IPA, WEST GLENVILLE, NY 7%, \$7

HOFBRÄU OKTOBERFESTBIER 6.3%, \$7
MARZEN/LAGER, GERMANY

CAMBRIDGE BREWING CO
GREAT PUMPKIN ALE
PUMPKIN BEER, CAMBRIDGE, MA 5.5%, \$7

FULLER'S LONDON PORTER 5.4%, \$7
PORTER, ENGLAND

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

KRONENBOURG 1664 5.5%, \$6
EUROPEAN PALE LAGER, FRANCE

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

BELHAVEN TWISTED THISTLE 6.1%, \$7
IPA, SCOTLAND

MAST LANDING ALL THE WAY UP 4.8%, \$7
BLUEBERRY SOUR, MAINE

BOTTLES & CANS

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

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

NINE PIN CIDER ALBANY 6.7%, \$7

INDIAN LADDER 7.4%, \$8
DRY HARD CIDER, ALTAMONT

HEINEKEN PILSNER, NETHERLANDS 5%, \$5

OMISSION IPA GLUTEN FREE
OREGON 6.7%, \$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 BLACK CHERRY, NEW YORK 6.9%, \$8

GRAFT GOSE CIDER, NEWBURGH 6.9%, \$6

ATHLETIC BREWING CO 0.5%, \$5
GOLDEN ALE, CONNECTICUT

HAND-CRAFTED COCKTAILS

HOT TODDY
BOURBON, MAPLE SYRUP, LEMON, HOT
WATER \$8

FALL FEVER
STRONGBOW CIDER, SPICED LIQUEUR,
CINNAMON SUGAR RIM \$8

BEERMOSA
FIRESTONE WALKER UNION JACK IPA &
ORANGE JUICE \$7, GROWLER \$21

THYME WILL TELL
HIGH-RYE BOURBON, MAPLE SYRUP,
LEMON, THYME \$12

SMOKY PALOMA
DULCE VIDA TEQUILA, LAPHROAIG, LIME,
GRAPEFRUIT, ORANGE LIQUEUR \$11

IRISH COFFEE
WHISKEY, IRISH CREAM, COFFEE \$8

ELDERFLOWER SPRITZ
ELDERFLOWER LIQUEUR, PROSECCO, LEMON,
SODA \$9

LONDON MULE
VODKA, LIME, CRABBIE'S GINGER BEER \$12

RED SANGRIA
MERLOT, APPLE AND CITRUS JUICES \$8

WHITE SANGRIA
SAUVIGNON BLANC, MANGO, AND CITRUS
JUICES \$8

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

BOOZY ICED COFFEE
CHAI SPICED LIQUEUR, HARD COFFEE \$9

CIDER TODDY
SPICED RUM, LEMON, HOT APPLE CIDER \$9

WINE

WHITE

BOLLINI PINOT GRIGIO \$9/28
STARBOROUGH
SAUVIGNON BLANC \$8/26
BECKON CHARDONNAY \$8/26

ROSÉ

JOSH ROSÉ \$10/32

RED

CLOUD FALL PINOT NOIR \$9/27
RED TRUCK RED BLEND \$8/24
JOSH CELLARS
CABERNET SAUVIGNON RESERVE \$11/34