THE OLDE ENGLISH PUB & PANTRY

SOUPS & SALADS

SOUP OF THE DAY
Chef's choice

FRENCH ONION SOUP
Caramelized onions, beef jus, croutons, Gruyère cheese $8

TOMATO BISQUE
Rich bisque, chive oil, parmesan crisps, garlic toast $8

KALE CAESAR
Creamy Caesar dressing, kale, parmesan crisps, sour dough croutons $15

ENGLISH GARDEN SALAD (GF)
Fresh greens, roasted tomatoes, carrots, English cucumber, radish, hardboiled egg, walnuts, honey mustard vinaigrette $16

Add on: Chicken Breast $4, Salmon Cake $8, Shrimp $8, Tofu $6

STARTERS

ENGLISH SALMON CAKES
Faroe Island salmon, potatoes, dill, mustard, scallions, small salad, honey mustard vinaigrette $17

CHEESE CURDS
Fried cheese curds, spicy yogurt sauce $13

PITA PILE
Fried pita, seasoned lamb and beef gyro meat, tzatziki, tomato, red onion $17

MUSSELS AND BANGERS
Mussels steamed in ale, bangers and smoked Gouda $17

COLCANNON CROQUETTES
Crispy potato mash, cabbage, green onions, corned beef, bacon & pub mustard $14

MEAT AND CHEESE BOARD
Two types of preserved meats and quality cheeses with sweet and savory compliments MP

DIPPING FRIES (GF)
Garlic truffle salt seasoned fries with Pub Mustard, Malted Ranch, Chipotle Aioli, Garlic Aioli $10

SAUSAGE ROLLS
Seasoned sausage wrapped in puff pastry, pub mustard $11

WINGS OR FRIED TOFU
10-12 bone-in wings or marinated, crispy fried tofu with choice of sauce: Hot, Mild, BBQ, Honey BBQ, Thai Chili, Jameson Served with celery and ranch $15

SANDWICHES & BURGERS

Served with your choice of chips, truffle fries or side salad

HOT TURKEY
Open-faced turkey sandwich served with gravy and a side of cranberry sauce $15

BACON CHEDDAR CHICKEN SANDWICH
Buttermilk fried chicken breast, bacon, Vermont cheddar, honey mustard, lettuce, tomato $16

GREEK GYRO/FALAFEL GYRO
Seasoned lamb and beef gyro meat or house-made falafel, tzatziki, lettuce, tomato, red onion $16

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

PUB BURGER
8oz custom blend beef patty, sharp cheddar, caramelized onions, sunny side egg, pub mustard, lettuce, tomato, brioche bun $19 or classic cheese burger $17

BLACK BEAN BURGER
House-made black bean burger, lettuce, tomato, onion, chipotle aioli, brioche bun $16
Add cheese $1

ENTRÉES

FISH & CHIPS
Brown ale-battered Atlantic cod, chips, coleslaw, tartar $20

STEAK FRITES (GF)
Beef steak medallions seared and basted with herb butter, served with truffle fries and garlic aioli $26

KEDGEREE (GF)
Seasonal vegetables, rice, fried egg, curry, cream, cilantro $17
Add shrimp $8, Chicken $4

BANGERS AND MASH
English sausages, mashed potatoes, mushy peas $18

CURRY CHICKPEA RAGU (V/GF)
Chickpeas, dates, red onions, carrots, tomatoes, garam masala, ginger, basmati rice $17

SHRIMP SCAMPI RISOTTO
Marinated black tiger shrimp, roasted tomatoes in a classic white wine garlic sauce $25

CHICKEN TIKKA MASALA
Curry-yogurt marinated chicken, spiced tomato, coconut milk, garam masala, rice, garlic naan $20
Vegan option available $19

MANY OF OUR DISHES CAN BE MADE VEGAN/VEGETARIAN
PLEASE NOTIFY YOUR SERVER OF FOOD ALLERGIES

"THE LITTLE HOUSE WITH BEER IN IT"

DRAUGHTS

Please see our separate draught menu, updated daily!

BOTTLES & CANS

WELL'S BANANA BREAD
Strong Ale, England 5.2%, $7

CRABBIE'S
Raspberry Beer, Scotland 4.8%, $7

OMISSION LAGER
American Lager, Oregon 4.6%, $7

SINGLECUT WEIRD & GILLY
New England IPA, Queens 6.6%, $7

INDIAN LADDER LAVENDER AND HONEY
Cider, Altamont 6.3%, $7

FIDDLEHEAD
New England IPA 6.2%, $8

NINE PIN Albany
Cider, 6.7%, $7
Ginger, 6.7%, $7
Rotating Seasonal

1911 New York **Rotating Seasonal**

DOWNEAST CIDER MA
Rotating Seasonal

SAM SMITH ORGANIC PERRY CIDER
Cider, England 5%, $7

ATHLETIC BREWING (N/A) CT 0.4%, $5
Lager or IPA

BODDINGTONS PUB ALE
English Pale Ale, England 4.7%, $8

HAND-CRAFTED COCKTAILS & MOCKTAILS*

THYME WILL TELL
High-rye bourbon, maple syrup, lemon, thyme $12

LONDON MULE
Vodka, lime, Crabbie's ginger beer $12

SUMMER'S NOT OVER YET
Vodka, mint, cucumber, lime, club soda $10

ELDERFLOWER SPRITZ
Elderflower, Prosecco, club soda $11

APPLE CIDER FIZZ*
Apple cider, egg white, vanilla, club soda, nutmeg, honey, cinnamon $7

A PERFECT PEAR*
Roasted honey-coated pear, ginger syrup, club soda, dehydrated pears $7

CHAI SPICED COFFEE
Chai spiced liqueur, hard coffee $11

MAPLE OLD FASHIONED
Town Branch bourbon, maple syrup, mole bitters $12

BLACKBERRY BRAMBLE
Gin, Creme de Mure, lemon, simple syrup, berries $12

HOT CIDER TODDY
Apple cider, rum, cinnamon $11

THE OLIVIA*
Hearty berry syrup, grapefruit, simple syrup, club soda, lemon $7

CRANBERRY CREAMSICLE*
Cranberry puree, orange juice, club soda, vanilla, rosemary $7

WINE

WHITE

SAN ANGELO Pinot Grigio 2019, $10/32
STARBOROUGH Sauvignon Blanc $8/26
ACACIA Chardonnay $8/26
ARCHER ROOSE BUBBLY Prosecco $8

ROSÉ

CALAFURIA Rosé 2019 $10/32

RED

JOSH CELLARS
Cabernet Sauvignon Reserve $11/34
CAMP VIEJO Red Blend $8/24
CLOUDFALL Pinot Noir $9/27

At The Olde English, we serve an eclectic English menu focusing on classic pub fare and English staples like Fish & Chips, while incorporating the cultural influences of India and the Caribbean to name just a few. Our seasonal menu uses fresh, scratch items and changes with the weather, so be sure to check them out regularly.

British beers (plus Guinness & rotating domestic beers), single malt scotches, wine, and hand-crafted cocktails compliment our lunch, dinner and brunch menus. All of which can be enjoyed fireside in one of our cozy dining rooms, on the front patio along Broadway, or in our lovely English garden in the rear of the property.

We offer catering for weddings, birthdays, holidays, and more. Head to our catering page for more information.