

the olde english pub

Mother's Day Brunch

Starters

PLOUGHMAN'S PLATTER
assorted english stilton cheeses / cured meats / fruit / savory garnishes / pickled vegetables / crackers / baguette \$22

BACON-WRAPPED JALAPENO PEPPERS
bacon / cream cheese stuffing / bourbon glaze \$14

DIPPING FRIES
garlic truffle salt / pub mustard / malted ranch / chipotle crema / garlic aioli \$12

EGGPLANT BALLS
red sauce / herb-whipped ricotta \$13

HUMMUS PLATE
tri-color roasted glazed carrots / roasted red pepper hummus \$11

Brunch

THE BRIT BENEDICT
poached egg / wiltshire ham / hollandaise / portuguese muffin \$20

FULL ENGLISH BREAKFAST
two sunny side eggs / baked beans / sausage / bacon / toast / mushrooms / blistered tomatoes / home fries \$18

AVOCADO TOAST
two sunny side eggs / red onion / tomato / everything bagel spice / sourdough \$15

HOUSE BRUNCH SANDWICH
egg / bacon / avocado / cheddar / caramelized onion / brioche bun / garlic aioli / home fries \$14

BANANAS FOSTER FRENCH TOAST
cream cheese / banana filling / butter rum sauce \$15

STRAWBERRY MARSCAPONE CREPE
vanilla glaze \$16

Salads

POACHED PEAR SALAD
vanilla-champagne poached pears / fresh blueberries / mixed greens / raspberry vinaigrette / homemade granola \$12

CAESAR SALAD
baby kale / garlic croutons / parmesan crisps / hard-boil egg \$14

Lunch

FISH & CHIPS
north atlantic beer-battered cod / chips / coleslaw / lemon / tartar \$22

CHICKEN SANDWICH
grilled or fried chicken / bacon / pickle / malted ranch / lettuce / brioche bun \$17

ANGRY DRUNKEN PENNE
vodka cream sauce / toasted parmesan bread / crumb crust \$18

TRUFFLE BURGER
goat cheese black truffle aioli / fresh arugula / sautéed mushroom / truffle frites 20 cheeseburger & chips 18

ROASTED CAULIFLOWER STEAK
baby carrots / fresh arugula / balsamic reduction \$17

FILET MEDALLIONS
roasted garlic whipped potato rosette / pink peppercorn / pub mustard demi \$27

Sweets

LEMON BLUEBERRY POUND CAKE
citrus creme glaze \$7

STRAWBERRY SHORTCAKE
homemade biscuit / vanilla bean chantilly cream \$9

NEW YORK CHEESECAKE
mixed berry puree \$7

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Cocktails & Mocktails

SPRITZ SELECTION
choice of the following:
aperol / negroni spagliato / amaro / elderflower \$14

BASIL DAQUIRI**
white rum / lime / simple syrup / basil \$14

LONDON MULE
misguided gin / full can crabbie's ginger beer / lime \$15

RISE & SHINE, ALBANY!
albany distilling co vodka / stacks cold brew / kahlua / baileys \$16

FRENCH MARTINI
vodka / pineapple / raspberry liqueur \$14

PALOMA**
tequila / lime / grapefruit / fever-tree \$14

MIMOSA
ballancin prosecco with your choice of juice: grapefruit / orange / pineapple \$9

BLOODY MARY
vodka / three sister's mix / pickle juice / seasoning / hot sauce / lemon \$16

SUNFLOWER
gin / lemon juice / elderflower / triple sec / absinthe rinsed glass \$15

GOLD RUSH
bourbon / lemon / honey \$14

MINT JULEP
bourbon / mint / simple syrup \$14

THE OLIVIA*
berry syrup / grapefruit / club / lemon \$8

BIRDS OF PARADISE
dark rum / aperol / pineapple / demerara / lime \$14

*NATURALLY ALCOHOL FREE
**MAKE IT A MOCKTAIL - SUBSTITUTE LIQUOR WITH ONE OF OUR SPECIALTY NON-ALCOHOLIC SPIRITS

Wines

BALLANCIN prosecco on draught \$9
SAN ANGELO pinot grigio \$10/32
STARBOROUGH sauvignon blanc \$10/32
ACACIA chardonnay \$10/32

CALAFURIA rosé \$11/34

JOSH CELLARS
cabernet sauvignon reserve \$12/36
CAMPO VIEJO red blend \$12/36
NOBLE VINES MARQUIS
red blend \$10/30
TARANI malbec \$9/27
LORENZO & GASPAR
carmenere & merlot \$9/27
CLOUDFALL pinot noir \$11/34

Bottles & Cans

NINE PIN albany
original 6.7% / \$8
ginger 6.7% / \$8
rotating \$8

BODDINGTON'S PUB ALE
bitter ale / england 4.6% / \$9

ATHLETIC BREWING (N/A)
lager or IPA / connecticut 0.4% / \$7

EAGLE'S BANANA BREAD
strong ale / england 5.2% / \$8

GUINNESS (N/A)
stout / ireland 0.0% / \$8

JUNESHINE MANGO DAYDREAM
hard kombucha / california 6% / \$8

CRABBIE'S scotland
ginger beer 4.8% / \$8
strawberry lime 4.8% / \$8

SINGLECUT WEIRD & GILLY
new england IPA / queens 6.6% / \$9