— FIRST ——— FRENCH ONION 10. French Bread Crouton and Gruyère Cheese PESCATARIAN CHOWDER 8. Chopped Clams, Potatoes, Cream, and No Bacon CAESAR 9. Romaine Hearts, Caesar Dressing, Shaved Parmesan, and Sourdough Breadcrumbs SEASONAL GREENS15. Roasted Pears, Great Hill Bleu Cheese, Craisins, and Poppy Seed Dressing BEET CARPACCIO15. Sweet & Sour Beets with Baby Arugula, Goat Cheese, and Pine Nuts CONFIT CHICKEN RANGOON 15. Wontons, Scallions, and Cream Cheese with Ginger Soy HOUSE FRIES13. Hand Cut French Fries, Curry Sauce, Paneer, and Fresh Cilantro PUB CRISPS 10. Russet Potato Chips, Parmesan, and Rosemary with Roasted Shallot Crème Fraiche BRUSSEL SPROUT GRATIN 12. Irish Cheddar Cheese, Bacon, Cream, and Breadcrumbs

Confit Leeks, and Mashed Potato

SANDWICHES —

ALL SERVED WITH HAND CUT FRIES AND A KOSHER SPEAR

BURGER	17.
Char Grilled 8oz Pattie, LTO, Choice of American, Irish Cheddar or Gruyère Cheese	
Fried or Broiled Cod, LTO, Tartar Sauce, and a Lemon Wedge	18.
FISH TACOS	18.
CHICKEN BALT	17.
BLACK BEAN BURGERLTO, Avocado, and Cilantro Lime Dressing	17.
FRIED OYSTER PO BOY	20.

SUPPER -

PUB STEAK	28.	PORK RAGOUT	25.
8oz Flat Iron Steak, Mashed Potato,		Braised Pork Shank, Tomato Sauce, Green	
Baby Arugula and House Steak Sauce		Olives, and Capers over House-made	
		Pappardelle .	
SZECHUAN SALMON	. 28.		
Grilled Salmon Filet, Stir Fry Vegetables,		BUTTERNUT SQUASH &	
and Jasmine Rice		BLACK BEAN ENCHILADAS	21.
HALF CHICKEN	. 25.	Roasted Squash, Black Beans, Vegetarian Red Enchilada Sauce, Cotija Cheese with Rice, Chopped Romaine, Salsa, and Avocado	
ROASTED HALIBUT Pan Seared Halibut with Roasted Mushrooms,			

