



Starters

SCOTCH EGGS hard boiled eggs wrapped in sausage then baked. served chilled with greens, tomatoes, and dressing. 8.95

CHICKEN WINGS 8 wings, plain, barballo, hot, mild, or BBQ. served with blue cheese. 6.95 crispy cajun fried add 2.00

CRAB CAKE spicy Daufuskie Island style lump crab cake, tartar sauce on the side. 10.95

NACHOS chips, beef or chicken, cheddar, black beans, lettuce, housemade pico de gallo, sour cream, jalapenos, and salsa on the side. 10.95

CHICKEN STRIPS crispy breaded chicken strips, with honey mustard. 7.95

FRIED MUSHROOMS 5.95

WELSH RAREBIT crusty bread, onion & tomato slices, topped with a sauce of cheddar, Worcestershire, and Guinness. 7.95

BROILED PORTABELLA balsamic marinated, topped with crabmeat, roma tomatoes, scallions, and mozzarella. 10.95

BASKET OF PUB FRIES a generous portion of crispy fries. 5.95 (with cheese add \$1.00 • with bacon add \$1.00)

SMOKED SALMON (nova lox) creamy dill sauce, capers, diced red onion, with French bread rounds. 12.95

FRIED PICKLES pickle chips handtossed in a spicy cajun batter. 3.95

SWEET POTATO WEDGES served with housemade blue cheese dressing 4.95

BLUE CHEESE CHIPS housemade potato chips, topped with hot sauce and creamy blue cheese dressing 3.95

LITE PLATE fresh celery, carrots and cucumbers served with ranch dressing. 4.95

CHURCHILL'S FIRECRACKERS 4 wraps filled with cheddar, jalapenos, green onion and bacon. fried and served with spicy honey lime sauce and ranch dressing. 6.95

Soups & Salads

HOUSEMADE SOUPS

French onion, or soup of the day, made from scratch daily. 5.50

ENGLISH GARDEN SALAD

crisp fresh greens, English cucumber, tomato, onion, and cheese. 5.95

CHEFS' SALAD

greens, turkey, ham, cheese, eggs, cucumber, tomato, & onion. 9.95

GRILLED CHICKEN SALAD

greens, grilled chicken, cheese, eggs, cucumber, onion, and tomato. 10.95

TRIO SALAD PLATE

tuna, chicken, & shrimp salads, cottage cheese, and lettuce. 12.95

TUNA SALAD

cottage cheese, cucumber, tomato, and onion. 8.95

CHICKEN SALAD

cottage cheese, cucumber, tomato, and onion. 8.95

SHRIMP SALAD

cottage cheese, cucumber, tomato, and onion. 10.95

Salad Dressings

Ranch, Blue Cheese, Honey Mustard, 1,000 Island, Parmesan Peppercorn, Balsamic Vinaigrette, and Italian

On the Lighter Side

SOUP & SALAD choice of homemade soup with a garden salad. 9.95

SOUP & 1/2 SANDWICH roast beef, ham, turkey, corned beef, tuna, chicken, or shrimp salad. 8.95

SALAD & 1/2 SANDWICH roast beef, ham, turkey, corned beef, tuna, chicken, or shrimp salad. 8.95

THE PLOUGHMAN'S LUNCH French bread, soup, salad, a wedge of cheddar, a pickled onion, and Branston pickle. 10.95

BBQ CHICKEN SALAD grilled barbeque chicken breast served atop mixed greens with smoked Gouda, cucumbers and red onions. 12.95

HAWAIIAN CHICKEN SALAD marinated grilled chicken breast served atop mixed greens with cucumbers, roasted pecans, raisins, mandarin oranges, cheddar cheese. served with housemade asian sesame dressing. 12.95

HONEY BLACKENED SHRIMP SPINACH SALAD honey blackened grilled shrimp served atop baby spinach with diced tomatoes, sautéed mushrooms, and fried onions. 12.95

VEGGIE QUESADILLA zucchini, squash, broccoli, carrots, onions, spinach, mushrooms & mozzarella cheese. served with housemade pico de gallo. 10.95 (with chicken add 3.00)

AMY'S LITE PASTA grilled chicken served atop your choice of a bed of angel hair pasta or whole wheat penne pasta. tossed with sautéed mixed vegetables, tomatoes and onions in a lemon, garlic, white wine sauce.

12.95 chicken only

14.95 shrimp only

16.95 chicken and shrimp combo

• We use 100% Peanut Oil in all of our fried foods •

18% gratuity will be added to parties of 5 or more. Sorry, no personal checks accepted. Visa, MasterCard & American Express.

Lunch Menu Served Monday - Friday 11:30AM until 3:00PM

Lunch Specials

served with one side

PULLED PORK SANDWICH

slow cooked pulled pork tossed in BBQ sauce and served on an onion roll with coleslaw. 10.95

BEER BATTERED COD SANDWICH

1/4 pound of Atlantic cod tossed in our house made beer batter and fried until golden brown and served on toasty French bread with lettuce, tomato and a side of our signature tartar sauce. 10.95

CRISPY CAJUN FRIED SHRIMP BASKET

6 shrimp hand tossed in spicy Cajun breading and fried until golden brown. 9.95

CRAB CAKE SANDWICH

Daufuskie style crab cake served on an onion roll with lettuce and tomato. 9.95

CHICKEN TENDER BASKET

choose beer battered, regular fried or crispy Cajun fried hand breaded chicken tenders. 9.95

SLIDER BURGER BASKET

3 all-beef slider burgers topped with sautéed BBQ onions and cheddar cheese. 9.95

AMY'S ULTRA LIGHT PASTA

sautéed vegetables tossed with your choice of whole wheat Penne or Angel hair pasta in a garlic white wine sauce. 8.95 Add chicken - 10.95

CHICKEN SALAD

mixed greens, cheddar cheese, diced tomatoes, cucumbers and red onions topped with either grilled or fried chicken. 10.95

BLACKENED HONEY SHRIMP SALAD

5 jumbo shrimp grilled and tossed in a sweet and spicy glaze. served on a bed of baby spinach with sautéed mushrooms and crispy Cajun onion strings. 10.95

** Specialty Burger List on other side **

SIDES

Potato Chips • Mixed Vegetables • Coleslaw • Mashed Potatoes • Collards
Hushpuppies • Pub Fries - add 2.00 • Sweet Potato Wedges - add 2.50

ADVISORY: CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SANDWICHES



Sandwiches are served on a choice of white, wheat, rye, pumpernickel, onion roll, or a seeded bun, with a side of homemade potato salad, coleslaw, or potato chips and pickle. Sandwiches are topped with mayonnaise, lettuce, and tomato.

Roast Beef	8.95	Grilled Cheese	5.95
Ham	8.95	with bacon or ham add 1.00	
Turkey	8.95	Veggie Burger	7.95
Corned Beef **	8.95	Chicken Tender Sandwich	7.95
BBQ	8.95	Pub Burger	8.95
Tuna or Chicken Salad	8.95	with cheese add .50	
Shrimp Salad	10.95	with bacon add 1.00	
B.L.T.	7.95	Reuben *	9.95
Beer Battered Cod	10.95	classic corned beef or turkey	
Grilled Salmon BLT	12.95	Grilled Chicken Breast	9.95
Turkey Club	9.95	Grilled Portabella	9.95

* Reuben served on Rye or Pumpernickel topped with 1,000 Island, Swiss cheese, and sauerkraut.

** Corned Beef sandwich topped with spicy mustard only.
(to substitute fries, add \$2.00)

Public House Specialties

SHEPHERD'S PIE (cottage pie) ground beef, peas, carrots, and onions in a savory brown sauce, topped with mashed potatoes and cheddar cheese. served with a salad of crisp greens, cucumber, onion, tomato, and cheese. 11.95

BANGERS & MASH English recipe "Cumberland" sausages, with mashed potatoes and gravy, and vegetable of the day. 11.95

OPEN FACE ROAST BEEF tender roast beef, mashed potatoes and gravy, over thick sliced bread, with today's vegetable. 12.95

BEEF GUINNESS a bread bowl full of tender beef tips marinated in Guinness Stout, simmered in a brown sauce with mushrooms, peas, carrots, and onions. served with a salad of crisp greens, onion, tomato, cucumber and cheese. 12.95

PORK CHOPS two chops fried, mashed potatoes and gravy, with today's vegetable. 12.95

ATLANTIC SALMON grilled or sautéed, lemon butter, wild rice, and today's vegetable. 16.95

TENDER POT ROAST beef pot roast, with mashed potatoes and gravy or wild rice, and today's vegetable. 13.95

FISH & CHIPS beer battered cod tenderloin, with chips, tartar sauce, and malt vinegar. 11.95/small 14.95/large

CRAB CAKES spicy Daufuskie Island style, with mashed potatoes, and today's vegetable. 16.95

ST. LOUIS RIBS served with pub fries, coleslaw, and hushpuppies. Half Rack 14.95 • Full Rack 18.95

TYLER PLATTER 5 crispy breaded tenders served with fries. 10.95

CATFISH & SHRIMP PLATTER your choice of sautéed, fried or Cajun fried seafood. with pub fries or wild rice and veggies. If you are watching your waistline, may we suggest it sautéed with wild rice and steamed veggies? 16.95

Sides

Potato Salad • Cole Slaw • Pub Fries • Cheddar Wedge • Potato Chips •
Wild Rice • Today's Vegetable • Cottage Cheese • Mashed Potatoes •
Sweet Potato Wedges • Hushpuppies

2.50 EACH

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Beverages

Soft Drinks 2.50

Iced Tea • Coke • Diet Coke •
Dr. Pepper • Sprite • Ginger Ale •
Lemonade

Bottled Water 2.25

Fiji • Pellegrino

Coffee 2.50

Specialty Teas 2.50

Earl Grey • English Breakfast

Juice 3.00

Hot Chocolate 3.50

Desserts

Chocolate Molten Cake 7.95

House Made Bread Pudding 5.50

Cheesecake of the Day 5.95

Pecan Pie 5.95

Key Lime Pie (seasonal) 6.95

Specialty Coffee

Irish

Jameson Irish Whisky 7.25

Irish Cream

Bailey's Irish Cream 7.25

Jamaican

Mount Gay Rum 7.25

Italian

Frangelico Hazelnut 7.25

Belgium

Godiva White Chocolate 7.25

Mexican

Kahlua Coffee Liqueur 7.25



Port

Sandeman Founders Reserve 6.00

Six Grapes 5.00

Single Malt Scotch

The Glenlivet 12 year 8.00

Macallan 12 year 9.00

Talisker 10 year 12.00

Glenfiddich 12 year 8.50

Lagavulin 16 year 12.00

Premium Bourbon

Maker's Mark 7.00

Woodford Reserve 9.00

Knob Creek 7.75

Basil Hayden's 7.75

Cognac

Courvoisier VS 7.25

Remy Martin VSOP 7.00



Specialty Burgers

All burgers are 1/2 pound and served with one side.

THE BIG BEN

char-grilled burger served on a sour dough bun with balsamic-mayo, English style rasher bacon, pickled onion, mixed greens and marbled blue-jack cheese. 13.95

THE MARYBETH

char-grilled burger on a toasty onion roll smothered in pimiento cheese and topped with fried green tomatoes. 10.95

THE BLUE FLAME

char-grilled burger basted in our house-made hot sauce and served on a toasty sesame seed bun with jalapeño-mayo, marbled blue-jack cheese and topped with crispy jalapeño rings. 11.95

THE OH-SO-GOUDA

char-grilled burger basted in BBQ sauce, topped with smoked Gouda cheese and beer battered onion rings. served on a toasty onion roll with lettuce, tomato and mayo. 11.95

THE ROADHOUSE

char-grilled burger smothered in Jack Daniels caramelized onions, our famous fried pickle chips and cheddar cheese. served on a toasted onion roll with garlic-mayo. 11.95

THE REUBEN-URGER

this seared burger is smothered in thin-sliced corned beef, sauerkraut, Swiss cheese and served on marbled rye with 1000 Island dressing. 12.95

THE MACHO NACHO

char-grilled burger piled high with tortilla chips, house-made pico de gallo, pickled jalapeños, cheddar and mozzarella cheese. served on a toasty onion roll. 12.95

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