



## Starters

- BAKED BRIE** with fresh grapes, and French bread rounds 10.95
- SCOTCH EGGS** hard boiled eggs wrapped in sausage then baked. served chilled with greens, tomatoes and dressing. 10.95
- LOADED BANGER** English style "Cumberland" sausage stuffed with mashed potatoes, bacon and cheddar cheese and served with spicy mustard 7.95
- NACHOS** chips topped with a cheddar sauce, shredded lettuce, diced tomato, black beans, sour cream and shredded cheese. jalapeños and salsa on the side 10.95  
add chicken or beef - 3.50
- CRAB CAKE** spicy Daufuskie Island style lump crab cake served on a bed of greens with tartar sauce on the side. 8.95
- WELSH RAREBIT** crusty bread topped with a sauce of cheddar, Worcestershire and Guinness served with onion and tomato. 8.95
- BROILED PORTABELLA** balsamic marinated topped with crabmeat, tomatoes and mozzarella. 10.95
- SMOKED SALMON** (nova lox) creamy dill sauce, capers and diced red onions served with French bread rounds. 12.95

## Light Fare

### SOUP & SALAD

choice of homemade soup with a garden salad. 11.50

### SOUP & 1/2 SANDWICH

roast beef, ham, turkey, corned beef, tuna, chicken or shrimp salad. 11.50

### SALAD & 1/2 SANDWICH

roast beef, ham, turkey, corned beef, tuna, chicken or shrimp salad. 11.50

### THE PLOUGHMAN'S LUNCH

crusty French bread, soup, salad, a wedge of cheddar, a pickled onion and Branston pickle. 12.50

## Soups & Salads

### Salad Dressings

Ranch, Blue Cheese, Honey Mustard, 1,000 Island, Balsamic Vinaigrette, Low Fat Italian and Oil & Vinegar

### HOUSEMADE SOUPS

French onion, or soup of the day, made from scratch daily. 5.95

### ENGLISH GARDEN SALAD

crisp salad greens, cucumber, tomato, onion and cheese. 6.95

### CHEFS' SALAD

crisp salad greens, turkey, ham, cheese, eggs, cucumber, tomato and onion. 11.95

### GRILLED CHICKEN OR SALMON SALAD

greens, grilled chicken, eggs, cucumber, tomato, onion and cheese. Chicken 12.95 Salmon 14.95

### TRIO SALAD PLATE

tuna, chicken, and shrimp salads with cottage cheese on a bed of fresh salad greens. 13.95

### TUNA SALAD

cottage cheese, cucumber, tomato and onion on a bed of fresh salad greens. 9.95

### CHICKEN SALAD

cottage cheese, cucumber, tomato and onion on a bed of fresh salad greens. 9.95

### SHRIMP SALAD

cottage cheese, cucumber, tomato and onion on a bed of fresh salad greens. 11.95

\*ADVISORY: CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH, AND EGGS MAY

INCREASE YOUR RISK OF FOOD BOURNE ILLNESS

# SANDWICHES



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

EXCEPTIONS: Reuben, Salmon, Corned Beef, Pastrami, and Pot Roast.

Roast Beef	10.95	Pot Roast	11.95
Ham	10.95	Turkey or Ham Club	11.95
Turkey	10.95	Grilled Cheese	7.95
Corned Beef	10.95	with bacon or ham add 1.00	
Pastrami	10.95	Veggie Burger	9.95
Tuna Salad	10.95	*Pub Burger	8.95
Chicken Salad	10.95	with cheddar add .50	
Shrimp Salad	11.95	with Gouda add 1.00	
B.L.T.	8.95	with bacon add 1.00	
Grilled Salmon BLT	14.95	Reuben	11.95
(nova lox) BLT	14.95	classic corned beef or turkey	
		Grilled Chicken Breast	10.95
		Grilled Portabella	10.95

## 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. 13.95

**BANGERS & MASH** English "Cumberland" sausages with mashed potatoes and gravy and vegetable of the day. 13.95

**OPEN FACE ROAST BEEF** tender roast beef, mashed potatoes and gravy, over thick sliced bread with today's vegetable. 14.95

**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. Also great in a crock topped with mashed potatoes and cheddar cheese. 14.95

**PORK ROAST** slow roasted pork served with mashed potatoes and gravy or wild rice and vegetable of the day. 13.95

**TENDER POT ROAST** beef pot roast with mashed potatoes and gravy or wild rice and today's vegetable. 15.95

**BROILED FLOUNDER** stuffed with crab, shrimp and scallops served with today's vegetable and mashed potatoes or wild rice. 14.95

**ATLANTIC SALMON** grilled with wild rice or mashed potatoes and today's vegetable. 18.95

**CRAB CAKES** spicy Daufuskie Island style lump crab cakes with wild rice or mashed potatoes and today's vegetable. 16.95

## Sides

- Potato Salad • Cole Slaw • Cheddar Wedge • Potato Chips •
- Wild Rice • Today's Vegetable • Cottage Cheese • Mashed Potatoes •

**3.00 EACH**

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## Beverages

Soft Drinks 2.75  
Iced Tea • Coke • Diet Coke • Sprite •  
Ginger Ale • Lemonade •

Bottled Water 2.50

San Pellegrino 3.50

Coffee 2.75 Specialty

Teas 2.75 Earl Grey •

English Breakfast • Breakfast

Juice 3.50

Hot Chocolate 3.50

## Desserts

Ultimate Chocolate Cake 7.95

House Made Bread Pudding 5.95

Creme Brulee 5.95

Chocolate Eclair (for 2) 12.95

NY Cheesecake 5.95

Bourbon Pecan Pie 5.95

Key Lime Pie 6.95

## Specialty Coffee

Irish

Jameson Irish Whisky 8.00

Irish Cream

Bailey's Irish Cream 8.00

Jamaican

Mount Gay Rum 8.00

Italian

Frangelico Hazelnut 8.00

Belgian

Godiva White Chocolate 8.00

Mexican

Kahlua Coffee Liqueur 8.00

## Port

Sandeman Founders Reserve 8.00

Penfolds Club Ports (Tawny) 7.50

Fonseca Porto Bin # 27 7.50

## Single Malt Scotch

The Glenlivet 12 year 12.50

Talisker 10 year 14.00

Macallan 12 year 15.00

Glenfiddich 12 year 12.50

Lagavulin 16 year 20.00

Highland Park 15 year 20.00

## Premium Bourbon

Maker's Mark 9.50

Woodford Reserve 9.50

Knob Creek 8.75

Basil Hayden's 9.00

Booker's 13.50

## Cognac

Courvoisier VS 8.00

Remy Martin VSOP 9.00