



Starters

BAKED BRIE with fresh grapes, and French bread rounds 11.95

SCOTCH EGGS hard boiled eggs wrapped in sausage then baked. served chilled with greens, tomatoes and dressing. 11.95

LOADED BANGER English style "Cumberland" sausage stuffed with mashed potatoes, bacon and cheddar cheese and served with spicy mustard 8.95

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. 10.95

WELSH RAREBIT crusty bread topped with a sauce of cheddar, Worcestershire and Guinness served with onion and tomato. 9.95

BROILED PORTABELLA balsamic marinated topped with crab meat, tomatoes and mozzarella. 11.95

SMOKED SALMON (nova lox) creamy dill sauce, capers and diced red onions served with French bread rounds. 13.95

Light Fare

SOUP & SALAD

choice of homemade soup with a garden salad. 12.95

SOUP & 1/2 SANDWICH

roast beef, ham, turkey, corned beef, tuna, chicken or shrimp salad. 12.95

SALAD & 1/2 SANDWICH

roast beef, ham, turkey, corned beef, tuna, chicken or shrimp salad. 12.95

THE PLOUGHMAN'S LUNCH

crusty French bread, soup, salad, a wedge of cheddar, a pickled onion and Branston pickle. 13.95

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. 7.95

CHEFS' SALAD

crisp salad greens, turkey, ham, cheese, eggs, cucumber, tomato and onion. 13.95

GRILLED CHICKEN OR SALMON SALAD

greens, eggs, cucumber, tomato, onion and cheese.
Chicken 13.95 Salmon 15.95

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. 10.95

CHICKEN SALAD

cottage cheese, cucumber, tomato and onion on a bed of fresh salad greens. 10.95

SHRIMP SALAD

cottage cheese, cucumber, tomato and onion on a bed of fresh salad greens. 12.95

***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	11.95	Pot Roast	13.95
Ham	11.95	Turkey or Ham Club	12.95
Turkey	11.95	Grilled Cheese	8.95
Corned Beef	11.95	with bacon or ham add 1.00	
Pastrami	11.95	Veggie Burger	10.95
Tuna Salad	11.95	*Pub Burger	9.95
Chicken Salad	11.95	with cheddar add .50	
Shrimp Salad	13.95	with Gouda add 1.00	
B.L.T.	9.95	with bacon add 1.00	
Grilled Salmon BLT	15.95	Reuben	12.95
(Nova Lox) BLT	15.95	classic corned beef or turkey	
		Grilled Chicken Breast	11.95
		Grilled Portabella	11.95



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. 14.95

BANGERS & MASH English "Cumberland" sausages with mashed potatoes and gravy and vegetable of the day. 14.95

OPEN FACE ROAST BEEF tender roast beef, mashed potatoes and gravy, over thick sliced bread with today's vegetable. 15.95

BEEF GUINNESS a bread bowl full of tender beef tips marinated in Guinness Stout, simmered in a brown sauce with mushrooms, peas, carrots, onions, and green peppers served with a salad of crisp greens, onion, tomato, cucumber and cheese. Also great in a crock topped with mashed potatoes and cheddar cheese. 15.95

PORK ROAST slow roasted pork served with mashed potatoes and gravy or wild rice and vegetable of the day. 15.95

TENDER POT ROAST beef pot roast with mashed potatoes and gravy or wild rice and today's vegetable. 16.95

BROILED FLOUNDER stuffed with crab, shrimp and scallops served with today's vegetable and mashed potatoes or wild rice. 16.95

ATLANTIC SALMON grilled with wild rice or mashed potatoes and today's vegetable. 19.95

CRAB CAKES spicy Daufuskie Island style lump crab cakes with wild rice or mashed potatoes and today's vegetable. 19.95

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