



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

CHICKEN WINGS 8 wings, plain, barbalo, hot, teriyaki, mild or BBQ served with bleu cheese on a bed of greens 7.95

**CRAB CAKE** Daufuskie Island style lump crab cake served on a bed of greens with tartar sauce on the side 10.95

NACHOS flour tortilla chips, cheddar, black beans, lettuce, sour cream with salsa and jalapeños on the side 10.95 (add beef or chicken 3.50)

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

CHICKEN STRIPS crispy breaded chicken strips served on a bed of greens with honey mustard 8.95

MAC & CHEESE BITES bite size fried mac and cheese served with house made ranch 6.95

BROILED PORTABELLA balsamic marinated, topped with crab meat, roma tomatoes and mozzarella served on a bed of greens 11.95

CHEESE FRIES a generous portion of cheddar topped crispy fries 7.95 (with bacon add 1.00)

**SMOKED SALMON** (nova lox) creamy dill sauce, capers and diced red onion with French bread rounds 13.95

FRIED PICKLES pickle chips batter fried served with house made ranch 6.95

**SWEET POTATO WEDGES** served with bleu cheese dressing 7.95

**POTATO FRITTER BITES** breaded, golden fried spicy potato and cheese fritter 6.95



#### **HOUSE MADE SOUPS**

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

### ENGLISH GARDEN SALAD

crisp fresh greens, cucumber, tomato, onion and cheese 7.95

#### **CAESAR SALAD**

housemade caesar dressing over crisp romaine with croutons and shredded parmesan cheese 7.95

### CHEFS' SALAD

greens, turkey, ham, cheese, eggs, cucumber, tomato and onion 13.95

### **GRILLED CHICKEN SALAD**

greens, grilled chicken, cheese, eggs, cucumber, tomato and onion 13.95

### TUNA SALAD

greens, cottage cheese, cucumber, tomato and onion 10.95

### CHICKEN SALAD

greens, cottage cheese, cucumber, tomato and onion 10.95

ENTRÉE CAESAR SALAD 8.95 Add

Chicken 4.00 • ! Salmon 7.00 • Crab Cake 8.00

### Salad Dressings

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

# Dn the Lighter Side 🤲

SOUP & SALAD choice of homemade soup with a garden salad 12.95

SOUP & 1/2 SANDWICH roast beef, ham, turkey, corned beef, tuna and chicken salad 12.95

SALAD & 1/2 SANDWICH roast beef, ham, turkey, corned beef, tuna and chicken salad 12.95

THE PLOUGHMAN'S LUNCH French bread, soup, salad, a wedge of cheddar, a pickled onion and Branston pickle 13.95

GREEK SALAD grilled chicken breast served atop of mixed greens with feta cheese, kalamata olives, cucumber, pepperoncini, red onion and roma tomato 14.95

**BBQ CHICKEN SALAD** grilled barbeque chicken breast served atop mixed greens with smoked Gouda, cucumbers and red onions 13.95

! HONEY BLACKENED SALMON SPINACH SALAD honey blackened grilled salmon served atop baby spinach with diced tomatoes, sautéed mushrooms and fried onions 15.95

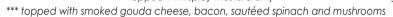


Sandwiches are served on a choice of white, wheat, rye, pumpernickel, onion roll or a seeded bun with a side of homemade potato salad, coleslaw or potato chips and pickle. Sandwiches are topped with mayonnaise, lettuce, tomato and onion.

substitute fries for 1.00 • sweet potato fries for 2.00

Roast Beef	11.95	Beer Battered Cod	13.95
Ham	11.95	Grilled Cheese with bacon or ham add 1.00	8.95
Turkey	11.95		10.05
Corned Beef **	11.95	Veggie Burger	10.95
Pastrami**	11.95	Chicken Tender Sandwich	10.95
Tuna or Chicken Salad	11.95	! Pub Burger with cheese add .50	10.95
B.L.T.	9.95	with bacon add 1.00	
Turkey Club	12.95	! Gouda Burger***	11.95
! Grilled Salmon BLT	15.95	Grilled Chicken Breast	11.95
Nova Lox BLT	15.95	Grilled Portabella	11.95
Shrimp Po' Boy	13.95	Reuben * classic corned beef, turkey or pas	12.95 trami

 $^{st}$  reuben served on rye or pumpernickel topped with 1,000 Island, swiss cheese and sauerkraut \*\* topped with spicy mustard only





# Dublic 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 recipe "Cumberland" sausages with mashed potatoes and gravy and today's vegetable 14.95

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

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

PORK CHOPS two chops fried, mashed potatoes and gravy with today's vegetable 14.95

! ATLANTIC SALMON grilled, with wild rice and today's vegetable 19.95

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

FISH & CHIPS beer battered cod tenderloin with pub fries, tartar sauce and malt vinegar 13.95/small 16.95/large

CRAB CAKES Daufuskie Island style with mashed potatoes and today's vegetable 17.95

TYLER PLATTER 5 crispy breaded chicken tenders served with fries 12.95



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

**3.00 EACH** 

### Beverages

Soft Drinks 2.75

Iced Tea • Coke • Diet Coke •

Sprite • Ginger Ale • Pink Lemonade Boylan's Glass Bottle Soda • Birch Beer • Cream Soda • Orange • Root Beer •

**Bottled Water** 

Dasani • 2.50

San Pellegrino • 3.50

Coffee 2.75

Specialty Teas 2.75

Earl Grey • English Breakfast

Juice 3.00

Hot Chocolate 3.50

### Desserts

Ultimate Chocolate Cake 7.95 House made Bread Pudding with English custard 5.95 Apple Pie with English custard 6.95 Bourbon Pecan Pie 6.95 Cheesecake 6.95 Irish Bash Pie 6.95

## Specialty Coffee

Jameson's Irish Whisky 8.50

Irish Cream

Bailey's Irish Cream 8.00

Jamaican

Mount Gay Rum 8.00

Italian

Frangelico Hazelnut 8.00

**Belgium** 

Godiva White Chocolate 8.00

Mexican

Kahlua Coffee Liqueur 8.00

### Port

Dow's Tawny

Six Grapes

## Single Malt Scotch

The Glenlivet 12 year Laphroaia 10 year Glenfiddich 12 year Macallan 12 year Oban 14 year

# Premium Bourbon

Maker's Mark **Woodford Reserve Knob Creek** Basil Hayden's

# Coanac

Courvoisier VS 1738 Accord Royal Hennessy VS