

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: Crab Cake, Salmon, Reuben, Corned Beef, Pastrami, and Pot Roast.

Roast Beef	12.95	Pot Roast	14.95
Ham	12.95	Turkey or Ham Club	13.95
Turkey	12.95	Grilled Cheese	9.95
Corned Beef	12.95	add bacon or ham 1.50	
Pastrami	12.95	Veggie Burger	11.95
Tuna Salad	12.95	*Pub Burger	10.95
Chicken Salad	12.95	add cheese 1.00 add bacon 1.50	
Shrimp Salad	14.95	Reuben	13.95
B.L.T.	10.95	classic corned beef or turkey	
Grilled Salmon BLT	16.95	Grilled Portabella	12.95
(Nova Lox) BLT	15.95	Grilled Chicken Breast	12.95
Crab Cake	17.95	Pork Roast	14.95

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. 15.95
- BANGERS & MASH** English “Cumberland” sausages with mashed potatoes and gravy and vegetable of the day. 15.95
- OPEN FACE ROAST BEEF** tender deli slice roast beef, mashed potatoes and gravy, over thick sliced bread with today’s vegetable. 16.95
- 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. 17.95
- PORK ROAST** slow roasted pork served with mashed potatoes and gravy or wild rice and vegetable of the day. 16.95
- TENDER POT ROAST** beef pot roast with mashed potatoes and gravy or wild rice and today’s vegetable. 18.95
- BROILED FLOUNDER** stuffed with crab, shrimp and scallops served with today’s vegetable and mashed potatoes or wild rice. 17.95
- ATLANTIC SALMON** grilled with wild rice or mashed potatoes and today’s vegetable. 21.95
- CRAB CAKES** Daufuskie Island style crab cakes with wild rice or mashed potatoes and today’s vegetable. 21.95
- GRILLED CHICKEN** with wild rice or mashed potatoes and today’s vegetable. 15.95

Sides

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

3.50 EACH

*ADVISORY: CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH, AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Beverages

Soft Drinks 2.95
Iced Tea • Coke • Diet Coke • Sprite •
Ginger Ale • Lemonade

Bottled Water 2.50
San Pellegrino 3.50
Coffee 2.95
Tea 2.95 Earl Gray • English Breakfast
Juice 3.50
Hot Chocolate 3.50

Desserts

Ultimate Chocolate Cake 7.95
House Made Bread Pudding 5.95
Creme Brulee Chocolate
Eclair (for 2) 12.95
Cheesecake 5.95
Bourbon Pecan Pie 5.95
Key Lime Pie 6.95
Key Lime Pie 5.95

Specialty Coffee

Irish
Jameson Irish Whiskey 8.50
Irish Cream
Bailey’s Irish Cream 8.50
Jamaican
Mount Gay Rum 8.50
Italian
Frangelico Hazelnut 8.50
Belgian
Godiva White Chocolate 8.50
Mexican
Kahlua Coffee Liqueur 8.50
Kahlua Coffee Liqueur 7.50

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
Glenfiddich 12 year 12.50

Premium Bourbon

Maker’s Mark 10.00
Woodford Reserve 10.00
Knob Creek 9.00
Basil Hayden’s 10.00
Basil Hayden’s Rye 10.00
Booker’s 13.50
Angel’s Envy 9.00
Bulleit Rye 9.00
Cognac
Courvoisier VS 8.00
Cognac VSOP 9.00
Courvoisier VS 10.00
Remy Martin VSOP 10.00