

SHAREPLATES

HOUSE CHICKEN WINGS honey chipotle or naked wings, dipping sauce. 14

CRISPY CALAMARI STEAK parmesan, fine herb, marinara. 16

SPRING VEGETABLE PIZZA 72-hr dough, san marzano tomato, ricotta, squash, caramelized onion, asparagus, mozzarella, cherry tomato. 18

PEPPERONI MARGHERITA 72-hr dough, san marzano tomato, shaved garlic, fresh basil, oven dried tomato, fresh mozzarella, pecorino. 18

FENNEL SAUSAGE PIZZA 72-hr dough, san marzano tomato, peppadew pepper, shaved garlic, provolone. 18

BRIE & PANCETTA PIZZA 72-hr dough, san marzano tomato, parsley pesto, pinenut, mozzarella. 16

SOUP & SALAD

ROASTED TOMATO BISQUE roasted jalapeno, blue corn tortilla, fresh herb. 12

STEAK SALAD chilled new york, baby greens, pickled onion, oven dried tomato, marinated gigante bean, roasted zucchini, white cheddar, balsamic onion vinaigrette. 20

HORSERADISH SALMON CAESAR whole leaf baby romaine, fried caper, parmesan frico, caesar dressing, crouton. 18

CRISPY CHICKEN SALAD baby mozzarella, peppadew pepper, roasted potato, long stem artichoke, cherry tomato, olive, shallot, house 'hot sauce' vinaigrette. 18

HEIRLOOM TOMATO SALAD quark goat cheese, habanero pearls, house lavosh, cucumber, pickled shallot, fresh herbs, olive oil. 18

MAINS

**sandwiches & burgers served with french fries or simple salad (sub caesar \$1.00 extra)*

PRIME RIB DIP beechers white cheddar, caramelized onion, roasted mushroom, horseradish aioli, red wine jus. 20

GRILLED HAM & GRUYERE kurobuta smoked ham, parmesan butter, dijon, caramelized onion, roasted tomato bisque. 17

SALMON BLT heirloom tomato, house cured back bacon, avocado, bibb lettuce, charred lemon aioli, rye bread. 22

CRISPY CHICKEN SANDWICH buttermilk fried chicken thigh, smoked gouda, onion jam, caramelized fennel aioli, candied jalapeno, sprouts, ciabatta. 17

GAME BURGER* (bison, wild boar, elk, and wagyu) honey lavender goat cheese, applewood bacon, crispy leeks, maitake mushroom, arugula, peppadew aioli, dutch crunch bun, fries. 20

PUB BURGER* (brisket, short rib, chuck) havarti cheese, tomato-jalapeno jam, braised red onion, charred onion aioli, bibb lettuce, ciabatta, fries. 17

FIRE PASTA NO.2 pappardelle, house fermented hot sauce, chicken thigh, soy sauce, peppadew peppers, romano, fried chicken skin. 26

FISH & CHIPS beer battered cod, tartar, charred lemon, slaw. 16

**plant-based patties available*

SIDES

SIMPLE SALAD baby greens, shaved cucumber, carrot, heirloom cherry tomato, candied pecan, champagne vinaigrette. 8

CAESAR SALAD baby romaine, fried caper, parmesan frico, crouton. 10

FRENCH FRIES habanero ketchup. 5

CLAM CHOWDER 9

SIGNATURE COCKTAILS
CLASSIC PUB MARTINI 12

tanqueray 10 gin, anchor old tom gin, blanc vermouth, dry vermouth, frozen

1901 MANHATTAN 12

elijah craig small batch bourbon, dry curaçao, dry vermouth, angostura, frozen

CLOVER CLUB 12

plymouth gin, lemon, raspberry syrup, dry vermouth, egg white

PIMMS CUP 12

pimm's no. 1, beefeater gin, strawberry, ginger, cucumber, ginger beer

SCOTCH VIOLET 12

dewar's white label scotch, crème de violette, honey syrup, lemon

VELVET TOUCH 12

bulleit rye, walnut liqueur, sherry, charred orange zest

THE FIRST BLOOM 12

hendrick's gin, fresh cucumber, lemon juice, simple syrup, rose water, egg white

GOLD RUSH 12

maker's mark bourbon, limoncello, ginger liqueur, muddled lemon, sage, egg white

PART TIME LOVER 12

altos plata tequila, aperol, elderflower, lemon juice, bitters

MICK THE MILLER 12

gray whale gin, elderflower liqueur, agave, grapefruit juice, basil, salted rim

IRISH COFFEE 12

red breast 12 yr irish whiskey, brown sugar, 1901 dark roast coffee, shaken cream

A RHUM WITH A VIEUX 12

lemonhart rum, cognac, gosslings gark rum, psychaud's & angostura bitters, absinthe

DAMASCUS 10 (ALCOHOL FREE)

seedlip spice 94, campbell's cold brew, luxardo cordial

GOLDEN HOUR 10 (ALCOHOL FREE)

white verjus, honey syrup, orange blossom water

PANOMA 10 (ALCOHOL FREE)

seedlip spice 94, fresh grapefruit, lime juice

RED

WOODWARD CANYON RED TABLE WINE. 12
36% cabernet sauv / 18% barbera / 15% syrah / 11% merlot

WOODWARD CANYON BARBERA. 14

NEFARIOUS CELLARS SYRAH. 16

SUCCESSION WINES NEBBIOLO. 14

ISENHOWER CELLARS CABERNET FRANC. 14

FIVE STAR CELLARS MERLOT. 14

ABEJA WINERY CABERNET SAUVIGNON. 18

WHITE

MUMMS NAPA BRUT SPARKLING. 14

AMOS ROME VINEYARDS ROSE OF CAB FRANC. 10

LOST RIVER WINERY PINOT GRIS. 10

TRIMBACH RIESLING. 12

NEFARIOUS CELLARS CONSEQUENCE. 12
56% sauv blanc / 35% pinot grigio / 9% riesling

L'ECOLE NO. 41 CHARDONNAY. 12

DASHWOOD SAUVIGNON BLANC. 10

KENTUCKY BOURBONS

FOUR ROSES 12

BLOOD OATH PACT NO. 6 40

W.L. WELLER 30

LITTLE BOOK 20

BEER PINT/IMPERIAL PINT

BALE BREAKER **PILSNER** 7/9

GEORGETOWN **MANNY'S PALE ALE** 7/9

MAC & JACK'S **AFRICAN AMBER** 7/9

ROGUE **DEAD GUY ALE** 7/9

NINKASI **TOTAL DOMINATION IPA** 7/9

HOP VALLEY **STASH PANDA HAZY IPA** 7/9

HALE'S **CREAM ALE (NITRO)** 7/9

GUINNESS **STOUT (NITRO)** 7/9

MANCHESTER 42 **HARD CIDER** 7/9

COORS LIGHT 5/7

APPLE ORCHARD vanilla bean mousse, dark chocolate stem, apple compote, apple gelee, pecan shortbread, cinnamon streusel, cinnamon ice cream. 12

DARK CHOCOLATE BOMB mocha mousse, hazlenut dacquoise, dark chocolate mirror glaze, candied hazelnuts. 10

CARAMELIZED WHITE CHOCOLATE CRÈME BRÛLÉE seasonal berries. 9

CHERRY TART almond frangipane, cherry compote. 10