

## Starters

<b>Baked Brie</b> with fresh fruit, and French bread rounds.	10.95
<b>Scotch Eggs</b> hard boiled eggs wrapped in sausage, then baked. Served chilled with greens, tomatoes, and dressing.	8.95
<b>Nachos</b> tortilla chips, cheddar and nacho cheese, black beans, lettuce, tomato, sour cream. jalapenos and salsa on the side.	10.95
<b>Welch Rarebit</b> crusty bread, onion & tomato slices, topped with a sauce of cheddar, Worcestershire, and Guinness.	7.95
<b>Broiled Portabella</b> balsamic marinated portabella mushroom, topped with crabmeat, roma tomatoes, and mozzarella.	10.95
<b>Smoked Salmon</b> (nova lox) creamy dill sauce, capers, diced red onion, French bread rounds, and a cherry pepper stuffed with Prosciutto ham, and provolone.	10.95

## Soups

<b>Housemade Soups</b> French onion, or soup of the day, made from scratch daily.	5.50
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## Salads

<b>Garden Salad</b> crisp salad greens, cucumber, tomato, onion, and cheese.	5.95
<b>Chefs' Salad</b> crisp salad greens, turkey, ham, cheese, eggs, cucumber, tomato, & onion.	9.95
<b>Grilled Chicken</b> salad greens, grilled chicken, eggs, cucumber, onion, & tomato.	10.95
<b>Fresh Melon Plate</b> chicken, tuna, or shrimp salad, cottage cheese, and cantaloupe, on a bed of fresh salad greens.	10.95
<b>Trio Salad Plate</b> tuna, chicken, & shrimp salads, cottage cheese, on a bed of fresh salad greens.	12.95
<b>Tuna Salad</b> cottage cheese, cucumber, tomato, and onion, on a bed of fresh salad greens.	8.95
<b>Chicken Salad</b> cottage cheese, cucumber, tomato, and onion, on a bed of fresh salad greens.	8.95
<b>Shrimp Salad</b> cottage cheese, cucumber, tomato, and onion, on a bed of fresh salad greens.	10.95

## Light Fare

<b>Soup &amp; Salad</b> choice of housemade soup, with a garden salad.	9.95
<b>Soup &amp; I/2 Sandwich</b> roast beef, ham, turkey, corned beef, tuna, chicken, or shrimp salad.	9.95
<b>Salad &amp; I/2 Sandwich</b> roast beef, ham, turkey, corned beef, tuna, chicken or shrimp salad.	9.95
<b>The Ploughman's Lunch</b> crusty French bread, soup, salad, a wedge of cheddar cheese, a pickled onion, and Branston Pickle.	10.95

## Sides

Potato Salad	2.50	Cole Slaw	2.50
Cheddar Wedge	2.50	Potato Chips	2.50
Sliced Tomatoes	2.50	Today's Vegetable	2.50
Wild Rice	2.50	Mashed Potatoes	2.50
Cottage Cheese	2.50	Seasonal Fruit	5.50

### Salad Dressings

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

## 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.

All sandwiches are topped with mayonnaise, lettuce, tomato, and red onion.

Exceptions: Reuben (1,000 Island) & Corned Beef (Spicy Mustard)

Roast Beef	8.95	Smoked Salmon B.L.T. (nova lox)	10.95
Ham	8.95	Turkey Club	9.95
Turkey	8.95	Grilled Cheese add bacon or ham 1.00	5.95
Corned Beef	8.95	Veggie Burger	7.95
Tuna Salad	8.95	* Pub Burger add cheese .50 bacon 1.00	8.95
Chicken Salad	8.95	Reuben classic corned beef, or turkey	9.95
Shrimp Salad	10.95	Grilled Chicken Breast	9.95
B.L.T.	7.95	Grilled Portabella	9.95

## 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.	11.95
Bangers & Mash English "Cumberland" sausages, with mashed potatoes and gravy, and vegetable of the day.	11.95
Open Face Roast Beef tender roast beef, mashed potatoes and gravy, over thick sliced bread, with today's vegetable.	12.95
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 and cucumber.	12.95
Pork Roast slow roasted pork, served with mashed potatoes and gravy, or wild rice, and today's vegetable.	12.95
Tender Pot Roast beef pot roast, with mashed potatoes and gravy, or wild rice, and vegetable of the day.	13.95
Broiled Flounder stuffed with crab, shrimp, and scallops, served with today's vegetable, mashed potatoes or wild rice.	13.95
Chicken Saltimbucca boneless chicken breast, stuffed with herbs, Swiss cheese, and Prosciutto ham, with mashed potatoes, or wild rice, and vegetable of the day.	13.95

Add a Garden Salad to any Public House Specialty for only \$3.95!

## Beverages

Soft Drinks	2.00	Coffee	2.00
Iced Tea, Coke, Diet Coke, Sprite, Ginger Ale, Lemonade		Specialty Teas Earl Grey & English Breakfast	2.50
Bottled Water	2.25	Hot Chocolate	3.50
		Juice	2.50

18% gratuity will be added to parties of 5 or more. Sorry, no personal checks accepted. Visa, MasterCard & American Express.

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

## Desserts

The Ultimate Chocolate Cake	5.95	N. Y. Cheesecake (with Strawberry Sauce)	5.95
Homemade Bread Pudding	4.95	Bourbon Pecan Pie	4.95
Crème Brulee	5.95	Key Lime Pie	4.95
Chocolate Éclair (For Two)	7.95		

## Specialty Coffee

Espresso or Americano	2.50	Cappuccino or Latte	3.50
Irish Jameson Irish Whisky	7.25	Italian Frangelico Hazelnut	7.25
Irish Cream Bailey's Irish Cream	7.25	Belgium Godiva White Chocolate	7.25
Jamaican Mount Gay Rum	7.25	Mexican Kahlua Coffee Liqueur	7.25

## Port

Sandeman Founders Reserve	6.50	Penfolds Club Port (tawny)	6.50
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## Single Malt Scotch

Glenlivet	9.00	Glenfiddich	11.50
Talisker 10 year	12.00	Lagavulin 16 year	12.00
Macallan 12 year	9.00		

## Bourbon

Maker's Mark	7.25	Knob Creek	7.75
Woodford Reserve	9.00	Basil Hayden's	7.75

## Cognac

Courvoisier VS	7.25	Remy Martin VSOP	7.25
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