

## starters, nibbles & snacks for sharing

yorkshire pudding sliders  
rare filet beef, horseradish cream

salumi platter  
north carolina and italian cold cuts

5 bruschetta  
with 3 toppings of the moment

goat cheese rice fritters  
herbed goat cheese-stuffed risotto

samosas  
tandoori chicken, curried yogurt

scotch egg  
wrapped in house made sausage & served chilled

pulled pork roulade  
warm ale applesauce, crostini

fritto misto  
tempura seafood and vegetables, ponzu

simple house salad with crusty roll

hot crab bake  
curry aioli & crostini

chicken livers & gravy  
crispy buttermilk batter, bacon and onion pan gravy, tabasco

pint of shrimp  
with chili-lime mayonnaise and cocktail sauce

soup of the season with crusty roll  
cup / bowl

## sides

mac and cheese (add poblano & bacon)  
bourbon collards  
garlic-cilantro fries  
smashed sweet potatoes  
crusty rolls fresh from the oven

## entrees

pan roasted salmon  
gaelic ale mustard crust, braised endive, anchovy-caper crème fraiche, sweet potato crisps

shrimp and grits  
white truffle grits, leek cream

p.e.i mussels simmered in lemon and garlic  
white wine & thyme, bread, truffle fries with aioli

calves liver & bacon  
caramelized onions, pan-glazed gravy, champ

no name beef dish  
filet tips sautéed and simmered with mushrooms, dijon & horseradish

ginger snap crusted fried chicken  
all natural free range raised nc ashley farms chicken  
caramelized savoy cabbage, smashed sweet potatoes, molasses gloss

## the indian fox company and naan, inc.

butter chicken  
classic mild curry, basmati rice

lamb rogan josh  
cilantro/ginger potatoes, garam masala yogurt

goan shrimp stir-fry  
cumin toasted cashews, curry chick peas with coconut

chicken biryani  
slow braised and topped with crispy onions

## from the grill

8oz c.a.b. prime baseball cut sirloin  
black pudding and mushroom risotto, mole

clove brined grilled pork chop  
bourbon collard greens, blackberry syrah reduction, hushpuppies

black pepper & sage grilled ribeye  
creamed corn, sautéed crimini, razor-thin crisps

## pub classics

shepherd's pie  
ground lamb simmered in herbs and red wine, topped with smashed potatoes

beef and mushroom pie  
simmered in beer, topped with short crust pastry

bangers and mash  
caramelized onions, pan-glazed gravy, champ

fish and chips with mushy peas

## between the bun

all our burgers are ribeye and chuck ground in-house...taste the difference

the fox  
ground steak, black pudding and stilton, caramelized onions, triple cooked fries

a sheep in fox's clothing  
ground lamb, spinach, curry aioli, cucumber relish, triple cooked fries

the welsh burger  
ground steak, pancetta & welsh rarebit, triple cooked fries

the locavore  
hilltop angus grass-fed beef, local goat cheese, triple cooked fries

## entrée salads

any salad style can be made vegetarian upon request

thai shrimp salad  
sweet chili vinaigrette

fried oyster salad  
belgian endive, pickled figs, shaved drunken goat cheese, honey lavender dressing

tequila marinated flank steak salad  
poblano salsa, fire roasted red pepper vinaigrette

moroccan chicken flat bread salad  
moroccan cheddar, spinach pesto, roasted red peppers

# The Sly Fox

# gastropub

A gastropub concentrates on quality food. The name is a combination of pub and gastronomy and was coined in 1991 when David Eyre and Mike Belben took over The Eagle pub in Clerkenwell, London. The concept of a restaurant in a pub reinvigorated both pub culture and British dining

*As described on wikipedia*

For us simple food prepared with respect made to be shared with friends.

Enjoy

Andy, Donnie and Mark

Eat, Drink and be Foxy

[www.theslyfoxpub.com](http://www.theslyfoxpub.com)  
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Elliott's on Linden: Dining defined  
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