

l u n c h

p u b f a r e

simplicity

fish and chips with mushy peas
classic

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

prime burger
in-house prime ground beef, tobacco onion rings, triple cooked fries add cheddar or stilton.

locavore burger all local ingredients
local hill top farm-grass feed beef, roast garlic goat cheese fondue

shrimp & grits
ale & cheddar grits, andouille sausage

s a n d w i c h e s

& such

oyster po' boy wrap
zesty remoulade, triple cooked fries

fish tacos
savoy cabbage-onion slaw, house made tortilla chips, pico de gallo

pulled pork cuban
moroccan barbeque sauce, pickle relish, cheddar cheese

ham panini
english ham, cheddar, caramelized onion, whole-grain mustard crème fraiche

italian salumi panini
sopressata, milano, vesuvio, with mozzarella and giardiniera

grilled prime rib sandwich
horseradish cream, tobacco onions

c u r r y

house

mangalore shrimp
coconut rice, yogurt sauce

green chicken curry
simmered in coconut milk with zucchini and steamed rice

tandoori mushroom stir-fry
fire roasted peppers, rice, chick peas

s p a f a r e

on the lighter side

grilled portabello burger
spinach pesto, moroccan cheddar, garlic aioli

sesame grilled salmon salad
vietnamese dressing

the ploughman's lunch
english ham, farmhouse cheddar, salad and pickles

fried oyster salad
pickled figs, crumbled stilton, honey lavender vinaigrette

thai shrimp salad
salad greens, onion, mango, peanuts, and chili-mango vinaigrette

sides

soup cup or bowl

triple cooked fries

side salad

mac & cheese (add pablano-bacon)

Any questions about our menu, reservations, or room availability please call 910.725.1621