

GASTROPUB

CHEESESTEAK WONTONS 	\$10.99	CANDIED BACON DEVILED EGGS 	\$4.99
American cheese, steak, onions, peppers		Creamy candied bacon deviled egg filling, candied bacon topping	
AVOCADO FRIES 	\$8.99	SEARED AHI TUNA  	\$14.99
Lightly breaded, fried, jalapeño ranch dip		Sesame seeds, pan seared rare, wasabi, soy sauce	
BADA BANG SHRIMP  	\$11.99	CAMPFIRE MAC	\$11.99
Lightly dusted, spicy chili sauce, sesame seeds		Smoky mornay sauce, caramelized onions, brisket burnt end sausage, cooper sharp, smoked yellow cheddar, campanelle pasta	

BREADED ZUCCHINI 	\$7.99
In-house made breaded and fried, served with marinara sauce, pecorino romano	
CRISPY BRUSSELS SPROUTS 	\$8.99
Fried brussels sprouts, fried pepperoni, citrus ranch seasoning, chili honey	
BREADED CAULIFLOWER 	\$7.99
Lightly breaded, fried, choice of wing sauce	

CLASSIC APPS & SNACKS

CRAB & SHRIMP DIP	\$15.99	CHIPOTLE CHICKEN QUESADILLA	\$15.99	CHICKEN TENDERS	\$13.99
Lobster béchamel, crab meat, shrimp, pecorino bread crumbs, toasted pita bread, carrots, cucumbers, celery		House breaded tenders, monterey jack, yellow cheddar, roasted jalapeño, pickled red onion, roasted peppers, shredded lettuce, chipotle ranch, flour tortilla, salsa verde, pico de gallo, queso fresco		House breaded, fries, barbeque or honey mustard	
VILLAGE PUB NACHOS 	\$16.99			JALAPEÑO POPPERS   	\$8.99
American cheese sauce, cheddar cheese, black olives, pickled jalapeño, sour cream, ranchero sauce				Breaded cream cheese & jalapeño, spicy mango dip	
<i>Add a Protein: Grilled Chicken \$4.00 - Pulled Pork \$5.00 - Steak \$6.00</i>				BAVARIAN PRETZEL BITES  	\$9.99
				Buttery bavarian pretzel, dijon mustard	
				BREADED MOZZARELLA  	\$8.99
				Hand cut & breaded, marinara sauce	

FLATBREADS

BUFFALO CHICKEN 	\$13.99	THE “CLASSIC”	\$13.99	THE ITALIAN ROAST  	\$12.99
Mozzarella, homemade buffalo sauce, bleu cheese crumbles, grilled chicken		Tomato sauce, mozzarella, sweet sausage, cup & char pepperoni, pecorino		Roasted garlic béchamel, roasted long hots, portobello mushrooms, caramelized onions, mozzarella, parmesan cheese, pecorino romano	

OUR FAMOUS WINGS

Spicy Hot • Mild • Honey Sweet • Spicy Parm • Spicy Ranch • Garlic • Voodoo • Sriracha • Bada Bang • Big Dawg			
PUB RUB 5 - \$7.99 / 10 - \$15.99	TAILS 5 - \$8.99	TRADITIONAL 5 - \$7.99 / 10 - \$15.99	
Paprika, granulated garlic, ground chipotle, cumin, dry oregano, dry parsley, black pepper, sea salt	Boneless tender strips lightly dusted, fried crisp	Lightly dusted & fried crisp	
		BONELESS 5 - \$7.99 / 10 - \$15.99	
		Boneless breaded bites	

PUB FRIES & SIDES

FRENCH FRIES 	\$6.99	SIDE HOUSE SALAD	\$3.99	LOADED CHILI	\$7.99
TATER TOTS	\$7.99	Romaine lettuce, spring mix, red onion, cucumbers, cherry tomatoes, garlic croutons, choice of dressing		Hearty, medium spice chili soup, made from fresh ground beef, peppers, beans, shredded cheddar, sour cream, and scallions	
STEAK FRIES	\$6.99			LOADED TOTS	\$9.99
FRENCH ONION SOUP	\$6.99	SIDE CAESAR SALAD	\$4.99	Cheddar cheese, american cheese sauce, chopped bacon, scallions, sour cream	
PUB FRIES	\$10.99	Crisp chopped romaine lettuce, pecorino, shaved parmesan, garlic croutons		SOUP OF THE DAY	
Old bay seasoning, american cheese sauce				Cup / \$4.99 Bowl / \$5.99	
SWEET POTATO FRIES	\$7.99	ONION RINGS	\$10.99		
Cinnamon dip		Horseradish crema			

TACOS

TUNA  	\$14.99	SWEET POTATO  	\$9.99
Cajun-spiced sushi-grade tuna, bada bang sauce, pineapple salsa, pickled red onions, corn tortilla		Taco-spiced sweet potato, pickled red cabbage, black bean salsa, guacamole, cilantro, corn tortilla	
<i>Add a 3rd taco +\$6.99</i>		<i>Add a 3rd taco +\$3.99</i>	
PORK AL PASTOR  	\$10.99	CARNE ASADA 	\$12.99
Pork carnitas, salsa verde, pineapple cilantro salsa, corn tortilla		Marinated grilled flank steak, house-made guacamole, pico de gallo, queso fresco, corn tortilla	
<i>Add a 3rd taco +\$4.99</i>		<i>Add a 3rd taco +\$5.99</i>	

BURGERS

Plain fries included, specialty fries & sides sold separately. All burgers are served with lettuce, tomato & onions (excluding: Smashed on Shrooms and BLT Turkey). All burger patties are a custom blend of chuck, brisket & short rib. - Sub gluten free bun for \$2.49			
SMASHED ON SHROOMS	\$16.99	BLT TURKEY	\$17.99
Two smashed grilled burgers, roasted portobello mushroom, fontina cheese, caramelized onions, charred rosemary aioli, arugula, potato bun		Grilled turkey burger, fontina cheese, bacon, baby green leaf, tomato, garlic bacon aioli, potato bun	
TEXAS BARBEQUE	\$17.99	VEGAN BEYOND 	\$18.99
Cheddar, caramelized onions, barbeque sauce, onion rings, brioche bun		Beyond burger, yellow vegan cheese, chipotle glaze, potato bun	
DOUBLE SMASHED	\$16.99	BIG DAWG	\$16.99
Two smashed grilled burgers, grilled onions, cooper sharp cheese, house sauce, lettuce, tomato, brioche bun		Big dawg sauce, crumbled bleu cheese, brioche bun	
CLASSIC CHEESE	\$15.99	COWBOY CANDY	\$18.99
American cheese, brioche bun		Two smashed burgers, cooper sharp, cheddar, fiery sweet jalapeños, candied bacon, crispy onion, smoky rodeo sauce, arugula, pickles, potato bun	
<i>Add bacon +\$1.99</i>			

ENTRÉES

CHICKEN POT PIE	\$16.99	FISH ~N~ CHIPS	\$21.99
Homemade chicken & vegetable pie, topped with a flaky pastry crust, baked golden brown		10oz craft beer battered cod, steak fries, tartar sauce, lemon wedge	
CHICKEN PARM MAC	\$20.99	GUINNESS GLAZED MEATLOAF	\$19.99
Homemade chicken cutlet, fresh mozzarella, blush sauce, mac & cheese		Homemade meatloaf, guinness glazed, mashed potatoes, buttered peas	
SIRLOIN STEAK	\$26.99	MUSTARD SALMON	\$30.99
Pan-seared sirloin steak, maitre d' butter, steak fries, vegetable of the day		Pan-seared salmon, diced potatoes, bacon, roasted brussels sprout, apple cider mustard glaze	

FRESH SALADS

Add a protein: Grilled Chicken \$4 - Shrimp \$6 - Ahi Tuna \$10 - Salmon \$12			
CLASSIC CAESAR 	\$9.99	BUFFALO CHICKEN 	\$16.99
Crisp chopped romaine lettuce, pecorino, shaved parmesan, garlic croutons		Romaine, spicy breaded chicken tenders, cherry tomatoes, fresh mozzarella, red onion, garlic croutons, ranch or bleu cheese dressing	
A-1 STEAK 	\$18.99	COBB  	\$16.99
Filet mignon tips, A-1 steak sauce, crumbled gorgonzola, roasted asparagus, pickled red onion, cucumbers, roasted red peppers, chopped romaine, arugula, smoky tomato vinaigrette		Avocado, bacon, chicken, hard-boiled egg, cherry tomatoes, gorgonzola cheese, romaine lettuce, house balsamic vinaigrette	
THE PUB		WINTER CHOPPED 	\$15.99
AVOCADO   	\$12.99	Baby kale, green leaf, arugula, pomegranate, roasted butternut squash, pickled purple cabbage, carrots, apples, candied walnuts, bleu cheese crumbles, maple bourbon vinaigrette	
Avocado, cucumbers, tomatoes, romaine lettuce, spring mix, lemon dill vinaigrette			

SANDWICHES

Plain fries included, specialty fries & sides sold separately			
VEGGIE GRINDER 	\$15.99	CAROLINA BBQ PULLED PORK	\$15.99
Roasted balsamic eggplant, roasted zucchini, roasted peppers, smoked portobello, shredded mozzarella, arugula, garlic pesto aioli, seeded roll		Pulled pork, carolina style bbq sauce, pepper jack cheese, cheddar, cajun onions, caramelized onions, toasted brioche bun	
SIRLOIN CHEESESTEAK	\$15.99	DRUNKEN CUTLET	\$16.99
Omaha sliced sirloin, cooper sharp cheese sauce, caramelized onions, seeded roll		Breaded fried chicken cutlet, vodka sauce, shredded mozzarella, pesto, cherry peppers, toasted ciabatta	
CHICKEN CHEESESTEAK	\$13.99	FILET TIPS	\$17.99
Fresh chicken grilled & chopped, your choice of american, provolone or mozzarella		Filet mignon tips, pepper jack cheese, caramelized onions, roasted garlic aioli, arugula, balsamic vinaigrette, square ciabatta	
<i>Sub cooper sharp cheese sauce +\$1.99</i>		GRILLED REUBEN	\$16.99
FRENCH DIP	\$15.99	In-house braised corned beef, sauerkraut, swiss cheese, russian dressing, grilled rye bread	
House roast top round, caramelized onions, swiss cheese, fontina cheese, horseradish crema, seeded roll, side au jus		SMOKEHOUSE GRILLED CHEESE	\$15.99
SPICY CHICKEN 	\$12.99	Toasted parmesan brioche, caramelized onions, candied bacon, yellow cheddar, cooper sharp, mozzarella, fontina cheese	
Buttermilk fried chicken breast, pepper jack cheese, pickles, spicy mayo, toasted garlic brioche bun			

