

TWO HOUNDS PUBLIC HOUSE

Drinks



COCKTAILS

The Greyhound \$14.00

Vodka, elderflower, fresh pressed grapefruit & lime, housemade rosemary syrup, sparkling wine.

Copper Collar \$14.00

Small batch Kentucky bourbon, VT maple syrup, black walnut bitters.

Houndstooth Old Fashioned \$14.00

Small batch Kentucky bourbon, demerara, Angostura.

South Main Marg \$14.00

MiCampo Blanco tequila, Rhum JM orange shrub, Aperol, fresh pressed lime, agave.

Blackberry Bramble \$14.00

Greylock gin, blackberry, fresh pressed lemon, mint.

Fresh Espresso Martini \$14.00

Vodka, Santa Maria Al Monte café liqueur, Suze, Vanille de Madagascar, fresh espresso.

Fox & Hound \$14.00

Small batch Kentucky bourbon, honey, fresh pressed lemon.

Aviation \$14.00

Greylock gin, crème de violette, Luxardo maraschino, fresh pressed lemon.

Manhattan \$15.00

Mad River Revolution rye, vermouth, Angostura, expressed orange, Luxardo cherry.



RAISE A GLASS.

TWO HOUNDS PUBLIC HOUSE

Food Menu



BREAKFAST

All breakfast includes your choice of bacon or sausage, and home fries.

Breakfast Skillet \$10.00

Potatoes, onions, peppers, mushrooms, sausage links and an egg.

Egg Bites \$3.00 ea / \$8.00 (3)

Ask your server about today's flavors.

Breakfast Burrito \$12.00

Scrambled eggs, bacon, cheddar, onions, lime, paprika and guacamole.

Breakfast Sandwich \$8.00

Two eggs, American cheese and choice of bacon, sausage, ham, turkey or steak, served on sourdough.

Eggs in a Basket \$9.00

Sourdough toast with an egg cooked in the center.

Rich's Breakfast \$11.00

Two eggs your way and toast.

Pancakes \$13.00

Waffles \$13.00

French Toast \$13.00

Biscuits & Sausage Gravy \$11.00

Corned Beef Hash \$13.00

Lox Bagel \$13.00

Cream cheese, tomato, red onion and lox. Capers on request.

KIDS MENU

Kids Hot Dog \$6.00

Served with fries.

Kids Grilled Cheese \$6.00

Served with fries.

Kids Chicken Tenders \$8.00

Served with fries.

Kids Mac & Cheese \$6.00

BEVERAGES

Coke, Diet Coke, Sprite, Ginger Ale \$3.00

Iced Tea \$3.00

Mom's Homemade Lemonade \$6.00

Fresh Squeezed OJ \$7.00

Hals Seltzers \$5.00

Lemon, Berry, Cola

Saratoga Water \$6.00

Boylan Soda \$4.00

Birch, Red Birch, Root Beer

Mexican Coke \$4.50

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CAFÉ MENU

Sandwiches served with choice of french fries or side salad.

MEATBALL

Meatball Skillet \$14.00

Three meatballs baked in house marinara with melted cheese, served with bread for dipping.

Meatball Mini Grinder \$13.00 / \$17.00

House meatballs, marinara and melted cheese on garlic butter toasted grinder bread.

SAUSAGE

Bratwurst \$10.00

Sautéed onions and sauerkraut on a potato bun.

CHICKEN

Hot Rooster Grinder \$13.00 / \$17.00

Grilled or breaded chicken, pepper jack, chipotle mayo and hot sauce.

The Godfather Grinder \$13.00 / \$17.00

Grilled or breaded chicken, roasted red peppers, balsamic glaze and melted provolone.

Chicken Caesar Wrap \$14.00

Romaine and Caesar dressing in a spinach tortilla.

Chicken Caesar Salad \$17.00

Chicken Croissant \$9.00-\$10.00

Chicken, Curry Chicken, or Chicken Salad.

ROAST BEEF

Roast Beef Deluxe \$14.00

Cheddar, lettuce, tomato and mayo on sourdough.

The Garbage Sandwich \$13.00

Roast beef, fried egg, coleslaw, fries, tomato and melted provolone.

Drew-wich \$14.00

Cheddar, roast beef, bacon and ranch.



YOUR DAILY GATHERING PLACE.

TWO HOUNDS PUBLIC HOUSE

Food Menu



CAFÉ MENU, CONT.

TURKEY

Classic Turkey Sandwich

\$14.00

Turkey, provolone, lettuce and tomato.

Thanksgiving Open Face

\$15.00

Roasted turkey, mashed potatoes, stuffing, cranberry sauce and gravy.

Chef Salad

\$15.00

Turkey, ham, egg, cheddar, American cheese, tomato and ranch.

HAM

Classic Ham Sandwich

\$14.00

Ham, Swiss, lettuce and tomato.

Ham & Swiss Melt

\$10.00

BEEF, CORNED BEEF & HOT DOGS

American Burger

\$19.00

Seasoned Angus beef, lettuce, tomato, pickles, ketchup and mustard.

New York Dog

\$7.00

All-beef hot dog with grilled onions, mustard and sauerkraut.

Chili Dog

\$7.50

Chili, all-beef dog, onions and cheese.

Corned Beef Reuben

\$15.00

Swiss, sauerkraut and Thousand Island on grilled rye.

PORK & DELI

Mac & Cheese Skillet

\$12.00

Traditional Italian Grinder

\$13.00

Ham, prosciutto, salami, pepperoni, lettuce, tomato, red onion and house dressing.

BLT or BLTA

\$11.00 / \$13.00

VEGETARIAN

House Garden Salad

\$8.00

Mo's Salad

\$15.00

Pickled beets, mandarin oranges, fennel, cheese and romaine with balsamic vinaigrette.

Veggies & Hummus

\$9.00

Avocado Toast

\$9.00

Grilled Cheese on Sourdough

\$10.00

Add bacon or tomato +\$1.50.

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DINNER

Fish & Chips \$19.00

Crispy fried cod with golden fries, tartar sauce, and a lemon wedge. A pub classic.

Kodak's Cottage Pie \$17.00

Seasoned ground beef simmered with carrots, onions, and rich gravy, baked under a golden crust of buttery mashed potatoes.

Chicken Pot Pie \$17.00

Creamy chicken, carrots, peas, and celery under a flaky, golden puff pastry lid.

Meatloaf with Mash \$17.00

Homestyle meatloaf with a sweet tomato glaze, seared and served over mashed potatoes with gravy.

Tank's Beef & Cheddar Skillet \$16.00

Tender pasta, savory ground beef, and our house cheese sauce, topped with melted cheddar and served sizzling in the skillet.

Chicken Cordon Bleu \$19.00

Crispy breaded chicken topped with ham and melted Swiss, served with your choice of mashed potatoes or fries.

SOUPS

Chili Bowl \$7.00

Served with sourdough bread.

Add macaroni for Chili Mac — \$1.50

French Onion Soup Bowl \$10.00

Served with sourdough bread.

SWEET

Sweet Skillets \$9.00

Warm Cinnamon Roll, Brownie, or Chocolate Chip Cookie. À la mode +\$2.00.

Allergy Notice

Please inform your server of any food allergies before ordering. Our kitchen prepares dishes using the major food allergens identified by the FDA: milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soybeans, and sesame.

Food Safety Notice

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Customizations

Many dishes can be customized — swap proteins, breads, or sauces, or ask about combining items across the menu. Just let your server know.

Gluten-Free & Vegan Options Available

Many menu items may be prepared gluten-free or vegan. Ask your server about gluten-free breads, wraps, and bakery selections, and vegan substitutions for dressings, cheese, and proteins. No additional charge for gluten-free substitutions.

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PUB FARE

FLATBREADS

Cheese Flatbread \$13.00

Build your own with any toppings below.

Meat Toppings +\$1.50 each

Pepperoni, chicken, bacon, ham, sausage.

Veggie Toppings +\$1.00 each

Mushrooms, onions, peppers, black olives, pineapple.

APPETIZERS

Handcut Fries \$7.00

Shareable Charcuterie Board \$35.00

Sheet Pan Nachos \$19.00

Seasoned taco beef, cheese, black olives, pico de gallo and onions.
Sub chicken on request.

Mozzarella Sticks with Marinara \$12.50

Jalapeño Poppers \$10.00

Ask your server about today's dipping sauce.

Fried Pickles \$9.00

Hot Honey Chips \$9.00

Fried Mushrooms with Ranch \$10.00

Fried Cauliflower Bites \$10.00

Artichoke Dip in Skillet \$10.00

Served with tortilla chips.

Queso & Chips \$11.00 / \$15.00

With or without meat.

Jumbo Wings (6) \$15.00

Garlic parm, buffalo, mild, BBQ, or lemon pepper.

Bavarian Pretzel \$13.00

With mustard or beer cheese.

Custom catering available — how can we help?



MADE FOR SHARING.

TWO HOUNDS PUBLIC HOUSE

Drinks



BEER

DRAFT — LOCAL & CRAFT

Wit' Drawls

Light and cloudy wheat ale with soft citrus and coriander notes — easy-drinking and refreshing.

NewSylum Brewing, Newtown CT · Belgian Witbier · 4.5% ABV

Walkin' the Dog

Crisp, clean pilsner with delicate malt sweetness and a light hop bitterness.

NewSylum Brewing, Newtown CT · German Pilsner

Counting the Days

Bold, hop-forward IPA with citrus and pine aromatics and a firm, dry finish.

NewSylum Brewing, Newtown CT · IPA · 7% ABV

Therapy Session

Balanced pale ale with bright hop character over a smooth malt backbone.

NewSylum Brewing, Newtown CT · Pale Ale · 5% ABV

Kölsch

Light-bodied German-style ale, delicately fruity, crisp, and refreshing.

Kent Falls Brewing, Kent CT

The Hollow

Clean, crisp pilsner brewed with Northeast-grown Endeavor barley malt.

Kent Falls Brewing, Kent CT · Pilsner · 5% ABV

DRAFT — HOUSE POURS

Goose Island Prosecco

Straw-colored sparkling wine with a nose of citrus and apricot, notes of pink grapefruit and green apple, and a crisp, relaxing finish.

On tap · used in mimosas & Bellinis

Bud Light

Brewed with barley malts and rice for a fresh, clean taste — delicate malt sweetness, subtle hop aroma, crisp finish.

American Light Lager · 4.2% ABV

Mango Cart

Light, refreshing wheat ale bursting with fresh mango flavor and aroma, finishing crisp with a touch of tartness.

Golden Road Brewing · Wheat Ale

Stella Artois

Golden lager with a floral hop aroma, balanced malt sweetness, moderate bitterness, and a clean, dry finish.

Belgian-Style Pale Lager · 5.0% ABV

Lunch

Citrus-forward New England IPA, juicy and aromatic with a soft, balanced bitterness.

Maine Beer Co. · IPA

Fuzzy Baby Ducks

All-Citra-hop IPA that pours a bright, hazy orange — juicy citrus character front to back.

New England Brewing Co. · Hazy IPA

Pumpkinhead

Crisp, refreshing pale wheat ale with a subtle blend of pumpkin spice — cinnamon, nutmeg, and clove.

Shipyard Brewing · Pumpkin Ale · 4.5% ABV · served with a demerara sugar rim

BOTTLED & CANNED

PBR

Light American lager, crisp and easy-drinking.

Pabst Blue Ribbon

Guinness Stout

Irish dry stout with roasted malt character and a signature creamy pour.

Nitro

Corona

Light, crisp lager — best served with a lime.

Mexican Lager

Modelo Especial

Smooth, full-flavored lager with a clean finish.

Mexican Lager

Magners Original

Made from 17 varieties of Irish apples, matured up to two years — crisp, balanced, and not overly sweet.

Irish Cider · 4.5% ABV

Athletic Run Wild

Hoppy, full-flavored NA option — all the citrus, none of the alcohol.

Non-Alcoholic IPA

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WINE

SPARKLING

Gooseneck Vineyards

Light, bubbly, off-dry sparkling wine with green apple and pear.

Prosecco

WHITE

Toresella

Crisp, light-bodied white with citrus and light stone fruit.

Pinot Grigio

Relax

Off-dry white with green apple, peach, and floral notes.

Riesling

ROSÉ

Josh

Dry, refreshing rosé with strawberry and citrus notes.

Rosé

Tonquilla

Light, easy-drinking rosé with red berry character.

Rosé

RED

Josh

Light-to-medium bodied red with bright cherry and earthy notes.

Pinot Noir

Banshee

Medium-bodied and silky, with red fruit and a touch of spice.

Pinot Noir

Terrazas de los Andes

Full-bodied red with dark fruit and soft, rounded tannins.

Malbec

The Federalist

Bold, full-bodied red with dark berry fruit and oak.

Cabernet Sauvignon

Josh

Rich, full-bodied red with blackberry and vanilla notes.

Cabernet Sauvignon



A LITTLE SOMETHING TO CELEBRATE.