

The Pub & The People Dinner Menu

5pm-10:30pm Mon-Thurs, 5pm-11pm Fri & Sat,

5pm-10pm Sunday

-Firsts-

Baby Kale Salad -8

Delicata Squash, Crouton, Sliced Pear, Goat Cheese & Malt Cider Vinaigrette [V]

Roasted Brussels Sprouts* -10

Peanut, Fresno, Coffee & Tomato {V & GF}

Grilled Carrots*-10

Baby Kale, Mint, Pine Nuts, Whipped Labne, Pomegranate & Harissa Vinaigrette {V & GF}

Pumpkin Stout Mac and Cheese-10

Sharp Cheddar, Fontina & Pumpernickel Breadcrumb [V]

Tempura Cauliflower -10

Hoisin-Sriracha Sauce, Cilantro & Ginger/Sesame Emulsion [V]

Charcuterie-15

Selection of Cured Meats & Cheese, Pickles, Fig Spread & Toasted Baguette



Executive Chef: Ben Schramm

-Seconds-

Crispy Black Pepper Tofu-18

Rapini, Fried Garlic, Ginger, Sweet Chili Sauce [V]

Berkshire Pork Chop-22

Fried Plantain, Sofrito, Garlicky Greens (GF)

Grilled Hanger Steak-22

Fingerling Potatoes, Castelvetrano Olives, Red Peppers, Aji Verde Sauce {GF}

Pan Roasted Scallops-23

Barley, Butternut Squash, Cauliflower, Pomegranate, Tahini

Seared Duck Breast-23

Pumpkin Arancini, Glazed Parsnips, Armagnac Fig Sauce

-Sandwiches-

All Sandwiches Served with Fries; Substitute other Sides for -2

Crispy Pork-14

Black Forrest Ham, Romaine, Pickles, Salsa Verde & Molé Aioli

"The Heidi" -14

Crispy Chicken Breast, Cheddar, Bacon, Smoked Guacamole & Chipotle Aioli

House-Ground Beef Burger -14

Pub BBQ Sauce, Cheddar, Pickled Peppers & Aioli

Seasoned Black Bean and Rice Burger -13

Pickles, Baby Kale, Gruyere & Russian Dressing [V]

Sumac and Chickpea Burger-13

Lemon Olive Aioli, Cucumber, Pickled Radish, Mint & Celery Seed Fries [V]

-Sides-

Blistered Shishito Peppers Sake, Soy Sauce & Togarashi-5 [V]

Celery Seed Fries Ketchup & Harissa-5 [V]

Roasted Sweet Potato Ancho Chile Powder, Lime & Aioli-5 [V & GF]

-Desserts-

Ice Cream Sandwich*-6

Ask for today's flavor [V & GF]

Pumpkin Bread Pudding -7

Caramel Sauce & Bourbon Vanilla Ice Cream [V]

Pub Brownie-7

Chocolate Sauce, Chocolate Pearls & Kahlúa Ice Cream [V]

Scoop of House Made Ice Cream -3

Bourbon Vanilla, Kahlúa or Rotating Flavor [all V & GF]

[V] Vegetarian

[GF] Gluten Free

* Contains or may contain nuts.

**Consuming raw or undercooked meats, poultry, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Please alert your server to any food allergies you have before ordering

The Pub & The People Brunch

Saturday & Sunday 11am-3pm

Baby Kale Salad -8 [V]

Delicata Squash, Crouton, Sliced Pear, Goat Cheese, Malt Cider Vinaigrette

Goat Cheese Crostini-9

Jamon Serrano, Pickled Breakfast Radish, Fig Spread

Biscuits & Gravy -10 [V]

Buttermilk Biscuit with White Vegetarian Gravy & Two Eggs any style
Add Fried Chicken Breast -5

Build-Your-Own Omelet -12

Pick 4: Cheddar, Goat Cheese, Bacon, Sausage, Peppers, Onions, Spinach, Mushrooms, Avocado
Served with Home Fries. Egg Whites available for 1.5

Pub Breakfast -13

Two Eggs any style, Bacon, Sausage, Crispy Home Fries & Biscuit

Steak & Eggs -13

Hanger Steak, Two Eggs any style, Crispy Home Fries & Pub Steak Sauce

Chicken & Waffle -14

Crispy Chicken, Graham Cracker Waffle, Butter, Chili Honey & Maple Syrup

Korean Chicken & Waffle -15

Corn Scallion Waffle, Cabbage Lime Slaw & Gochujang Aioli

Vegetable Shakshouka -14 [V]

2 Eggs, Butternut Squash, Tomatoes, Peppers, Peppers & Toast

Sumac and Chickpea Burger -13 [V]

Cucumber, Pickled Radish, Mint, Lemon Olive Aioli & Celery Seed Fries

House-Ground Beef Burger-14

Pub BBQ Sauce, Cheddar, Pickled Peppers, Aioli & Fries Add an Egg for 1.5

The "Heidi" Sandwich -14

Crispy Chicken Breast, Cheddar, Bacon, Chipotle Aioli, Guacamole & Fries

Sides

Bacon -3 [GF] Breakfast Sausage -3 [GF] Two Eggs any Style-3 [V] [GF]
Stone-ground Grits -4 [V] [GF] Crispy Home Fries-4 [V]Graham Cracker Waffle -6 [V]
Sourdough Toast or Biscuit with choice of Whipped Butter or Jam-2 [V]

Brunch Beverages and Cocktails

Traditional

Alchemist Nitro Coffee - 6

Chilled, local, delicious.

Mimosa -4

Screwdriver-4

Freshly-Squeezed Orange Crush -8

Coffee with GRIND Rum Espresso - 8

Irish Coffee - 8

Primaterra Prosecco - 10

Chandon Brut - 12

Chandon Sparkling Rose - 12

House and Craft

House Bloody Mary - 6

Chacho Bloody Mary - 8

Kinda spicy! Add bacon - 1

Grapefruit Beerмосa - 6

Champagne, Grapefruit Hefeweizen

Mexican Greyhound-9

Tequila Blanco, Grapefruit Hefeweizen

Rouge and Rosemary - 10

Rosemary-Infused Vodka, Grapefruit, Honey, Lemon

Cucumber Smash - 12

Nolet's Gin, Cucumber, Mint, Lemon

[V] Vegetarian[GF] Gluten Free*Consuming raw or undercooked meats, poultry, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Please limit to four forms of payment per group

The Pub & The People Lunch

Monday - Friday 11am-5pm

-Starters-

Blistered Shishito Peppers -5
Sake, Soy Sauce & Togarashi [V]

Celery Seed Fries -5
Harissa & Ketchup [V]

Pumpkin Stout Mac and Cheese-10
Sharp Cheddar, Fontina & Pumpernickel Breadcrumbs [V]



Executive Chef: Ben Schramm

-Salads-

Baby Kale -8
Delicata Squash, Crouton, Sliced Pear, Goat Cheese & Malt Cider Vinaigrette [V]

Grilled Carrots* -10
Baby Kale, Mint, Pine Nuts, Whipped Labne, Pomegranate & Harissa Vinaigrette [V & GF]

Roasted Brussels Sprouts*-11
Wheat Berries, Red Kuri Squash, Pecans, Feta & Pomegranate Vinaigrette [V]

Grilled Chicken -13
Romaine, Radish, Shaved Carrot, Crouton, Farm Egg, Sesame & Scallion/Ginger Vinaigrette

-Sandwiches-

All Sandwiches Served with Fries; Sub Shishito Peppers for \$2

Black Forrest Ham-13
Romaine, Pickled Red Onion, Cheddar, Salsa Verde & Molé Aioli

"The Heidi" -14
Crispy Chicken Breast, Cheddar, Bacon, Chipotle Aioli & Smoked Guacamole

House-Ground Beef Burger-14
Pub BBQ Sauce, Pickled Peppers, Cheddar & Aioli

Seasoned Black Bean and Rice Burger-13
Pickles, Baby Kale, Gruyere & Russian Dressing [V]

-Dessert-

Pumpkin Bread Pudding -7
Caramel Sauce, Bourbon Vanilla Ice Cream [V]

Scoop of House Made Ice Cream -3
Bourbon Vanilla, Kahlúa, or Rotating Flavor [V & GF]

[V] Vegetarian [GF] Gluten Free
Consuming raw or undercooked meats, poultry, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

*Contains Nuts

**Please alert your server to any food allergies you have before ordering food or drink.

HAPPY HOUR 3p-7p M-F: \$2 off Draft Beer & Wine, \$4 Rail Drinks