

# 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**