

Welcome to the expansion of The Pub! This is a complete work-in-progress, so over the next few weeks there will be significant additions and adjustments to ALL features in this establishment. We will be seeking YOUR input on our future offerings, so we welcome your thoughts and ideas. Thank you for your support!

Current Temporary Hours: Tuesday-Friday 5PM - 11 PM Saturday 12 PM - 11 PM Sunday 12 PM - 6 PM

Current Offerings - Effective October 15, 2021 COMING SOON - several BBQ options, cold bar, more steaks & seafood...

APPETIZERS

Big Red Burnt Ends 12

Big Red sade glaze, cheese curds and crispy onions

Lobster Stuffed Mushrooms 15

With lemon butter

Wagyu Meatballs 14 205 BBQ Sauce

SANDWICHES, SOUPS & SALADS

Smoked Waygu Brisket Sandwich 17

With pickled onions served on a Brioche bun. Includes choice of Pub fries or house cole slaw.

Double Turkey Melt 15

Turkey Burger topped with smoked turkey, crispy onions and garlic mayo served on a Brioche bun. Includes choice of Pub fries or house cole slaw.

Caesar Salad 11

Romaine Hearts, Asiago, Smoked Egg

Wedge Salad 9

Tomato, cucumber, red onions, Danish blue cheese

"Make it Better" Salad Additions

Smoked Turkey 7 Smoked Brisket 9

Onion & Ale Soup Bowl 6.5

Hint of Guinness Stout with baked Provolone, Romano and crostini

Pub Chili or Soup of the Day Bowl 5.5

STEAKS, BBQ, CHOPS & SEAFOOD

20 oz Bone-In Strip 48

8 oz Filet 38

20 oz Bone-In Ribeye 58

Smoked Ribs 22
"Some tug", with 205 BBQ sauce

Pine Oak Farms Lamb Rack 60

Salmon 24

Gochujang Glaze, Broccolini, Ginger

Butters & Sauce options

Blue Cheese butter Horseradish butter Peppercorn sauce

SIDES

Fresh Broccolini 7
Baked Potato 6
Asiago Asparagus 7
Rosemary Fingerling Potatoes 6
Pub Fries 4
Roasted Wild Mushrooms 7
House-Made Cole Slaw 4

DESSERTS

Irish Bread Pudding 8
Mixed Berry Cobbler 8

Cast Iron Cookie 8