



STABLES

STARTERS

PORTOBELLO ^{GF} ^V marinated and char-grilled, roma tomato, red onion, arugula, herb oil 10

OCTOPUS ^{GF} char-grilled, lemongrass chimichurri, pickled watermelon, fennel, baby greens and herbs 18

THAI TURKEY SKEWER ^{GF} peanut-coconut drizzle, peanuts, scallions, Asian slaw, cilantro 12

SPANISH SAFFRON SHRIMP ^{GF} baby greens, yuzu, tomato-horseradish drizzle 15

TWISTED SPINACH-ARTICHOKE DIP ^V
Locatelli cheese, Focaccia crostini 14

BEEF CARPACCIO ^{GF} herb-black pepper crust, arugula, capers, Locatelli cheese, balsamic & oil 12

BUTTER GLAZED GIANT PRETZEL ^V Maldon salt, beer cheese, orange blossom honey mustard 19

ONION RING TOWER ^V beer battered, ketchup and aioli 12

TRADITIONAL BUFFALO CHICKEN WINGS ^{GF} Buffalo sauce, pickled celery, house slaw, smoked blue cheese dip 9

KOREAN CHICKEN DRUMS ^{GF} Korean barbecue glaze, Asian slaw, cilantro, toasted sesame, scallions 9

W.H. ALES STOUT STEW braised beef, vegetables, potatoes, fresh herbs, focaccia crostini 9

ROASTED TOMATO-GARLIC-BASIL SOUP ^V
Focaccia crostini, herb oil drizzle
Cup 5 Bowl 7

MAIN

TRADITIONAL ENGLISH FISH & CHIPS fresh cod, house-made beer batter, tartar, malt dip, slaw and steak fries 19

CLASSIC FRENCH CHICKEN POT PIE braised chicken, roasted vegetables, potato, bechamel, glace de volaille, puff pastry, fines herbes 19

LONDON BROIL ^{GF} char-grilled Italian marinated beef, smoked Maldon salt, rosemary-thyme red wine reduction jus lie, roasted garlic mash, crispy brussels sprouts 26

ITALIAN MEATLOAF seared crisply, roasted tomato reduction sauce, roasted garlic mash, crispy brussels sprouts 20

PORK "SCHNITZEL" CHOP tarragon-mustard-green peppercorn demi-glace cream, roasted garlic mash, crispy brussels sprouts 22

WOODFIRED ATLANTIC SALMON ^{GF}
balsamic-honey-mustard glaze, atsute jasmine rice, roasted brussels sprouts, crispy sweet potato 23

ENTRÉE CAESAR romaine hearts, arugula, baby kale, Castelvetro olives, Spanish anchovy, shaved Locatelli cheese, crunchy focaccia crumble, house-made Caesar dressing 13
Add: grilled chicken +5, pork +5, portobello +5, shrimp for +9

^{GF} Denotes Gluten Free, ^V Denotes Vegetarian

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, seafood, eggs, shellfish, or poultry may increase your risk of food borne illness.

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SANDWICHES

includes house chips or house slaw, substitute waffle fries for \$4

HOUSE-GRIND BEEF BURGER Challah bun, baby greens, roma tomato-onion salsa, aioli 6oz. - 15 or 9oz. - 19
Add: cheese +2, beer cheese +4, bacon +4

PULLED BEEF SANDWICH 8oz slow braised, sautéed onion-mushroom-pepper ragout, beer cheese, crispy leeks, Bánh Mi bread 15

SMOKED SCOTTISH SALMON “BLT” hickory bacon, heirloom tomato, baby greens, aioli, Focaccia 18

BLACK BEAN-CORN BURGER ⑤ roma tomato-red onion salsa, baby greens, cilantro aioli 14

PORK MEDALLION SANDWICH curry scented, slow roasted, cilantro-coconut aioli, house slaw, pickled celery, Challah bun 13

WOODFIRED TURKEY FILET MIGNON cranberry goat cheese, woodfired sweet bell pepper, baby greens, multi-grain wheat bread 13

WOODFIRED OVEN

Roman Style Pizza (Gluten free option available)

MARGHERITA ⑤ San Marzano sauce, fresh mozzarella, basil, herb oil, citrus balsamic gastrique 17

GARLIC BIANCO ⑤ pecorino cream, aged mozzarella, roasted garlic & shallots, sundried tomato, fresh arugula, lemon-garlic evoo 18
Add Chicken +4

CHARCUTERIE San Marzano sauce, aged mozzarella, prosciutto, salami, capicola, pepperoni, herb oil 19

GARDEN ⑤ combo of San Marzano and pecorino cream sauces, aged mozzarella, artichokes, red onion, sundried tomato, Castelvetrano olives, portobello, lemon-garlic evoo 19

FIVE CHEESE ⑤ San Marzano sauce, aged mozzarella, fontina, smoked gouda, pecorino, feta 17
Add: pepperoni +4

CLASSIC PEPPERONI San Marzano sauce, aged mozzarella, pepperoni 15

SIDES

- Slaw ⑥ ⑤ 4

Garden Salad ⑥ ⑤ 5

Caesar Salad 5

Potato Chips 4

Baked Potato ⑥ ⑤ 4

Deluxe Potato ⑥ 6
- Roasted Garlic Mashed Potatoes ⑥ ⑤ 5

Roasted Brussels Sprouts ⑥ ⑤ 5

Waffle Fries ⑤ 6

Beer Cheese ⑤ 4

SWEET ENDINGS

- Brownie Sundae 8
- Dark Valrhona Chocolate Mousse ⑥ ⑤ 12

DRESSINGS

- Blue Cheese-Roasted Shallot
- Citrus Balsamic Vinaigrette
- Traditional Caesar ⑥ ⑤
- Buttermilk Ranch
- Honey-Mustard

KIDS MENU

(Children 10 and under)

- Chicken Tenders & Waffle Fries 8
- Mini Burger & Waffle Fries 8
(lettuce, tomato, American cheese)
- Mini Pizza 8
Add pepperoni \$2
- Mac & Cheese 8

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