NIBBLES

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BBQ PORK RINDS 5
BBQ Seasoning, Chipotle Sauce

FRIES AND GRAVY 7 Chorizo, Cheddar, Ranch

LOADED KETTLE CHIPS 6

M@M FISH FINGERS 9

BUFFALO CHICKEN WINGS | 10 for \$12 |

JALAPEÑO BACON & MAPLE SYRUP 6

SAMPLERS

Served on Boards with Rustic Bread. Good for Sharing.

PLOUGHMAN'S 14
4 Cheese Selection with Branston Pickle & Pickled Vegetables

BUTCHER'S 18 Iami, Prosciutto, Coppa, Mortadella, Sopi

Salami, Prosciutto, Coppa, Mortadella, Sopressata, Stone Ground Mustard

SAILOR'S 20 Smoked Seafood Mousse, Smoked Salmon, Smoked Mussels, Smoked Trout, Cocktail Shrimp

SALADS

.

Choice of Dressing: Ranch, Blue Cheese, 1000 Island, Vinaigrette

PUBLIC HOUSE SALAD 9
Mixed Greens, Carrots, Red Onions, Cherry Tomatoes,
Cucumber

CAESAR SALAD 12

Choice of Fried Chicken or Cocktail Shrimp (+ \$3)

M@M COBB 15

Romaine, Shrimp, Avocado, Egg, Bacon, Blue Cheese, Red Onions, Cucumber, Cherry Tomatoes

M@M FISH AND CHIPS

Beer Battered, Tartar Sauce Choose From Salmon (17) or Catch of the Day (16-19)

SANDWICHES

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Sandwiches & Angus Burgers (8oz) Served with Your Choice of Fries, Kettle Chips or Side Salad Garnish

> BURGER* 13 Lettuce, Tomato, Red Onion, Cheese, Bacon

PATTY MELT* 13

Rye Bread, Mushrooms, Caramelized Onions, Swiss Cheese,
1000 Island

BREAKFAST BURGER* 14
Country Ham, Fried Egg, Red Eye Mayo, American Cheese

BBQ BURGER* 14
Chipotle BBQ, Jalapeño Bacon, Poblano Peppers, Smoked Gouda

AL PASTOR PORK TACO 12 Onions, Cilantro, Queso Fresco, Salsa Verde

CHICKEN CAESAR SALAD WRAP 13
Fried Chicken Strips, Roasted Tomatoes, Boursin Cheese

GRILLED CHEESE 13
Sharp Cheddar, Mozzarella Cheese, Bacon Jam, Tomato

CHICKEN CURRY ROLL 14
Sauté Pepper and Onions, Tomato, Fresh Herb

DESSERTS

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CRÈME BRÛLÉE 5

CHOCOLATE BOURBON BREAD PUDDING 6

Vanilla Ice Cream

TREACLE TART WITH PECANS 6

Vanilla Ice Cream

Tarquino Vintimilla – Chef | Matt Gaetz – Publican