



SMALL PLATES | STARTERS

PIZZA MARGHERITA

Mascarpone, fresh mozzarella, vine-ripened tomatoes, parsley pesto 14

BURRATA & CALABRESE HOT HONEY

Honeycomb, pine nuts, basil, extra virgin olive oil, tomatoes, balsamic pearls, grilled bread 19

BUFFALO CAULIFLOWER

Crispy beer-battered florets, Buffalo sauce, blue cheese dust, curly celery 19 | V

RHODE ISLAND CALAMARI

Crispy calamari, Italian cherry peppers, parsley, piquillo pepper sauce 20

SAUSAGE & PEPPERS

Hungarian hot banana peppers, Italian sausage, rosemary Tuscan roasted potatoes 19 | GF

CHICKEN WINGS

Extra crunchy with Country Bob’s BBQ or traditional Buffalo, celery, blue cheese 19

SHRIMP COCKTAIL

Three Old Bay poached shrimp, traditional cocktail sauce, freshly grated horseradish 16

PORTABELLA MUSHROOMS & BEEF TIPS

Grilled beef tips, portabella mushrooms, signature zip sauce, feta, crispy onions 20

SIDES

ARTISAN GARLIC BREAD

French baguette, garlic butter, Parmigiano Reggiano, herbs, spicy Calabrese aioli 8

MACARONI & CHEESE

De Cecco #46 gnocchi, cheddar, smoked Gouda & toasted breadcrumbs 14

SWEET POTATO WAFFLE FRIES

Maple seasoning 9

WHIPPED POTATOES

Cream, butter 9

TRUFFLE PARMESAN FRIES

Shoestring or steak cut with mock béarnaise 11

PUB SPECIALTIES

FILET MIGNON

8 oz. hand-cut filet, potato croquettes, asparagus, grilled tomato, signature zip sauce 49

STEAK FRITES

14 oz. prime ribeye, signature zip sauce, truffle steak fries 44

VEAL SCHNITZEL

Breaded bone-in veal chop, blistered tomatoes, arugula, beurre monte 52

GRILLED SALMON BOWL

Sushi rice, soy-pickled bean sprouts, cucumber, edamame, scallions, sweet & sour red cabbage, radishes, sesame-ginger vinaigrette 32 | GF

ALASKAN HALIBUT

Everything bagel seasoning-crust ed fillet, lemon beurre blanc, sweet potato puree, haricots verts 42

FISH & CHIPS

Jalapeño hush puppies, salt & pepper fries, malt vinegar, tartar sauce 29

FRIED LAKE PERCH

Cornmeal crust, haricots verts, garlic mashed potatoes, lemon beurre blanc 40

PRETZEL CRUSTED WALLEYE

Pretzel crust, orzo, sweet potatoes, whole grain mustard aioli 32

GREY GOOSE SHRIMP PENNE

Vodka sauce, cremini mushrooms, asparagus, fresh basil, butter-roasted shrimp 38

ROASTED BRICK CHICKEN

Half chicken, artichokes, fingerling potatoes, mushrooms, tomatoes, piquillo pepper sauce 36 | GF

BANGERS & MASH

Roasted bratwurst, English peas, garlic mashed potatoes, veal demi-glace 30 | GF

MEATLOAF

Garlic mashed potatoes, haricots verts 32

ALL AMERICAN TRI-BLEND HALF-POUND BURGER

Grilled brioche bun, American cheese, lettuce, tomato, onion, pickle, 1000 Island Served with a choice of fries 19

Add Pimento Cheese 20

Substitute Beyond Burger© 19

TERRY’S FAMOUS FRIED CHICKEN SANDWICH

Toasted brioche bun, crispy chicken breast, hot honey, creamy slaw, pickle chips, mayonnaise Served with a choice of fries 19

Buffalo-Style

Blue cheese dressing, pickled celery 21

Gluten – Free Option 19

SOUPS & SALADS

CHICKEN POT PIE SOUP

Chicken, carrot, onion, celery, pastry top 15

CLASSIC FRENCH ONION SOUP

Hearty broth, caramelized onions, simple toast, three-cheese gratin 13

PUB SALAD

Petite arugula, heirloom tomatoes, red onions, quinoa tabbouleh, avocado, webby bread sm 14 | lg 18

FATTOUSH SALAD

Little gems of romaine, red onion, heirloom tomatoes, cucumbers, crispy pita strips, hummus, sumac vinaigrette, crispy chickpeas sm 14 | lg 18

BIRMINGHAM COBB SALAD

Crisp romaine, grilled chicken, avocado, bacon, tomato, blue cheese, chopped egg 20 | GF

SICILIAN CAESAR

Chunky romaine, white anchovy, toasted garlic muddica, breadstick sm 7 | lg 14

MODERN CHOPPED

Romaine lettuce, bacon, cucumber, olives, banana peppers, chickpeas, soppressata, tomato, onion, garlic streusel, creamy Italian dressing 16

BEETS AND BRIE

Arugula, citrus supremes, red and gold beets, brie mousse, crumbled feta, sugar spiced walnuts 16

House Dressings | GF

Honey Lemon | Chunky Blue Cheese Balsamic | Ranch | 1000 Island | Oil & Vinegar Cabernet Vinaigrette | Tuscan Creamy Italian

Salad Embellishments

Chicken Paillard 12 | Grilled Salmon 16 Grilled Shrimp 15 | Beef Tips 16