



## LUNCH

### SMALL PLATES | STARTERS

#### BURRATA & CALABRESE HOT HONEY

Honeycomb, pine nuts, basil, extra virgin olive oil, tomatoes, balsamic pearls, grilled bread 18

#### BUFFALO CAULIFLOWER

Crispy beer-battered florets, Buffalo sauce, blue cheese dust, curly celery 17 | V

#### RHODE ISLAND CALAMARI

Crispy calamari, Italian cherry peppers, parsley, piquillo pepper sauce 17

#### CHICKEN WINGS

Extra crunchy with Country Bob’s BBQ or traditional Buffalo, celery, blue cheese 17

#### SHRIMP COCKTAIL

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

### SOUPS & SIDES

#### CHICKEN POT PIE SOUP

Chicken, carrot, onion, celery, pastry top 13

#### CLASSIC FRENCH ONION SOUP

Hearty broth, caramelized onions, simple toast, three-cheese gratin 12

#### 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

#### TRUFFLE PARMESAN FRIES

Shoestring or steak cut with mock béarnaise 11

### PUB SPECIALTIES

#### ALL AMERICAN TRI-BLEND HALF-POUND BURGER

Grilled brioche bun, American cheese, lettuce, tomato, onion, pickle, 1000 Island Served with a choice of fries 18

Add Pimento Cheese 19

Substitute Beyond Burger© 19

#### TERRY’S FAMOUS FRIED CHICKEN SANDWICH

Toasted brioche bun, crispy chicken breast, hot honey, creamy slaw, pickle chips, mayo Served with a choice of fries 18

#### Buffalo-Style

Blue cheese dressing, pickled celery 19

Gluten – Free Option 19

#### REUBEN

Corned beef, Jewish rye, Swiss cheese, sauerkraut, 1000 Island dressing 18

#### PUB FRENCH DIP

Sliced prime rib, toasted baguette, horseradish aioli, provolone, au jus 26

#### MODERN SHINGLE

Tenderloin tips, mushrooms, onions, demi-glace, cream, sourdough 24

#### FISH & CHIPS

Jalapeño hush puppies, salt & pepper fries, malt vinegar, tartar sauce 23

### SALADS & BOWLS

#### PUB SALAD

Petite arugula, heirloom tomatoes, red onions, quinoa tabbouleh, avocado, webby bread sm 13 | lg 17

#### BIRMINGHAM COBB SALAD

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

#### BEETS AND BRIE

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

#### SICILIAN CAESAR

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

#### FATTOUSH SALAD

Little gems of romaine, red onion, heirloom tomatoes, cucumbers, crispy pita strips, hummus, sumac vinaigrette, crispy chickpeas 12

#### MODERN CHOPPED

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

#### GRILLED SALMON BOWL

Sushi rice, soy-pickled bean sprouts, cucumber, edamame, scallions, sweet & sour red cabbage, radishes, sesame-ginger vinaigrette 28 | GF

#### 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

Ask your server about menu items that are cooked to order or served raw  
Notice: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness