



SMALL PLATES | STARTERS

- PIZZA MARGHERITA**
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

BEEF STROGANOFF
Prime beef tips, mushrooms, carrots, red wine demi-glace, housemade spaetzle, sour cream 39

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 RAINBOW TROUT
Pretzel crust, orzo, sweet potatoes, whole grain mustard aioli 28

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 18

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

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