



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, fries 24

PUB FRENCH DIP

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

MODERN SHINGLE

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

AL PASTOR

Pork al pastor, grilled pineapple, gouda, garlic aioli, jalapeño, pretzel bun, fries 22

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 sm 14 | lg 18

MODERN CHOPPED

Romaine lettuce, bacon, cucumber, olives, banana peppers, chickpeas, soppressata, tomato, onion, garlic streusel, creamy Italian dressing 18

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