BIRMINGHAM PUB

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, lemon aioli 17

CHICKEN WINGS
Extra crunchy with Country Bob's BBQ or traditional Buffalo, celery, blue cheese 17

FIG AND BRIE FLATBREAD
Fig jam, brie, dried figs, crispy prosciutto, arugula, balsamic glaze 19

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

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

FRENCH ONION SMASH BURGER
Two patties, caramelized sherry onions, Gruyère and Swiss cheeses, rich onion jus, fried onions, shoestring fries 19

SICILIAN STEAK BAGUETTE
Breaded steak, roasted Hungarian pepper and tomato relish, basil pesto, pub fries 24

SALMON BLT
Grilled sourdough, applewood smoked bacon, arugula, vine-ripened tomatoes, lemon aioli 22

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

AVOCADO CHICKEN MELT
Naan bread, crisp chicken, avocado purée, bacon, Swiss cheese, lettuce and tomato, ranch dressing, choice of fries 21

CROQUE MADAME
Sourdough, rosemary ham, Gruyère, cheese sauce, fried organic egg, truffle fries 21

FILET FRITES
6 oz. filet mignon, pub fries, maître d'hôtel butter 32

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

FARMER'S PUB SALAD
Mixed greens, garbanzo beans, tomatoes, cucumbers, choice of dressing 7

ARTISAN GARLIC CHEESE BREAD
French baguette, garlic butter, Parmigiano Reggiano, mozzarella, herbs 8

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

SWEET POTATO WAFFLE FRIES
Maple seasoning 9

TRUFFLE PARMESAN FRIES
Shoestring with mock béarnaise 11

SALADS & BOWLS

FIG AND PEAR SALAD
Bosc pears, dried figs, candied walnuts, red onion, creamy goat cheese, mixed greens, fig and honey vinaigrette 19

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 17

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 19

MODERN CHOPPED
Romaine lettuce, bacon, cucumber, olives, banana peppers, chickpeas, soppressata, tomato, onion, garlic streusel, creamy Italian dressing 19

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