

SMALLER BITES

Blackened Steak Tips \$14
angus beef tenderloin, gorgonzola, scallions

Deviled Eggs \$8
traditional style, chives

Gorgonzola Kettle Chips \$7
shaved & crisp idaho, fondue, balsamic

Loaded Hummus \$8
cucumber, red onion,
feta cheese, heirloom
tomatoes, lemon
vinaigrette, pita bread

**Cajun Grouper
Bites**

plancha seared, Datil
Valley remoulade \$14

Bang Bang Shrimp
mayport shrimp, spicy
sauce \$12

Candied Bacon \$10
sweet and spiced bacon

Croque Monsieur Sliders \$8
hawaiian roll, ham, gruyere cheese, bechamel

Jumbo Pretzel \$8
beer cheese fondue,
pub mustard

Buffalo Brussel Sprouts \$9
blue cheese fondue, buffalo dust

CHICKEN WINGS

Buffalo \$8

Bourbon BBQ \$8

Sticky Garlic

Ginger \$8
soy-sesame glaze

SOUP

Soup of the Day
\$6

Beer Cheese Soup \$6
cheddar bisque, crouton

SALAD

ADD STEAK, SHRIMP OR FRESH CATCH \$9 CHICKEN \$7

Veggie Caesar Salad* \$8
romaine hearts, croutons, parmesan

Pub Salad
artisan lettuce, pickled onions, candied
bacon, gorgonzola, white peach
balsamic \$9

Grapes & Grains
toasted quinoa, grapes, arugula,
chopped avocado, honey lemon
vinaigrette, toasted pecans, pepitas \$11

Very Veggie Salad
greens, zucchini, tomato, squash,
cucumber, shaved onion, carrots, red
wine vinaigrette \$10

Mediterranean Chopped Tuna
arugula-romaine blend, avocado, lemon
vinaigrette, tomato, craisins, croutons,
parmesan, pumpkin seeds \$12

Fried Chicken BLT
crispy fried chicken strips, greens,
tomatoes, bacon, cheddar, buttermilk
ranch \$13

GIANT MEATBALL 2. OH

MOZZARELLA, CHEESY GARLIC BREAD \$14

SWEETS

Brown Butter Cake
warm butter cake, vanilla bean gelato,
whipped vanilla cream \$8

Triple Chocolate Cake
dark chocolate mousse, chantilly,
toasted cocoa nibs \$7

THE PUB

DINNER 5-9

PUB GRUB

CHOICE OF PASTA SALAD, FRIES, O-RINGS OR SLAW

The Clen Ward \$16
beef tenderloin, grilled onions & peppers,
swiss, tomato, dijonnaise

Catch Sandwich
grilled, fried or blackened, brioche bun,
coleslaw, tartar \$16

Nashville Hot Chicken
brioche bread, pickles, buttermilk slaw
\$12

***Burger au Poivre** \$14
peppercorn crusted patty, bacon, swiss
cheese, herb aioli

Veggie Burger \$11
carrots, zucchini, onions, corn, string
beans

Lubin's Reuben \$12
corned beef, swiss, 1000 island, kraut

***Pub Burger** \$13
½ lb beef, cheese, LTO
- add bacon \$ 1 add fried egg \$ 1 add avocado \$ 1 -

Turkey Club \$11
swiss cheese, bacon, turkey, LTO

P.B.L.T. \$12
pimento cheese, fried green tomatoes,
lettuce, bacon

*CONSUMER WARNING- EATING RAW OR UNDER-COOKED FOODS MAY RESULT IN FOOD BORNE ILLNESS

NEAPOLITAN PIZZA



Di Carne \$14
sweet sausage, salami, pepperoni,
mozzarella

Pizza Bianco \$12
ricotta, parmesan, mozzarella

Margarita
fresh mozzarella, basil \$11

Truffled Mushroom
truffle oil, local mushrooms, parmesan,
mozzarella \$13

DINNER ENTRÉES

AVAILABLE AFTER 5PM

Veal Campanelle \$18
house made pasta, meat sauce, ricotta

Bourbon Glazed Chicken \$16
roasted fingerlings, spring vegetables

Fish and Chips \$16
battered cod, fries, tarter

Paleo Salmon
salmon, tomatoes, cucumbers, red onion,
capers, kalamata, hummus, feta, lemon
vinaigrette \$16

Steak Frites \$18
NY Strip steak, truffled parmesan fries,
herb aioli

BBQ Beef Burnt Ends \$16
orecchiette & cheese, BBQ ends

Pan Seared Catch \$23
local catch, lemon- wine reduction,
roasted fingerlings, spring vegetables

Mojo Pork Ribeye
smashed yuca frita, onion mojo, spring
vegetables \$19