Seasonal Features

Buffalo Dip | 10

shredded chicken, buffalo sauce, three cheese blend, naan bread, celery

Arugula Salad | 11

spring mix, bacon, sliced brie, diced pear, mustard vinaigrette

Chicken Satay | 10

curry ginger-marinated tenders, peanut dipping sauce, slaw

Pub Spuds | 8

fried potato skins, three cheese blend, bacon, chives, pico de gallo, sour cream drizzle, spicy dill dipping sauce

Reuben Spring Rolls | 10

corned beef, sauerkraut, swiss, thousand island dipping sauce

Baked Brie | 13

warm brie wheel topped with fig jam, served with red grapes, Granny Smith apples, water crackers

Chocolate Trifle | 8.5

four layers of chocolate brownie cupcake, vanilla ice cream, blueberry syrup, & whipped cream



Cocktails

Lavender Haze | 12

Empress 1908 Gin, falernum liqueur, lemon juice, Fever-Tree Elderflower Tonic

Farmer's Market | 13

818 Reposado Tequila, muddled jalapeño & red bell pepper, lime juice, basil simple syrup, Infuse Tres Amigos Bitters

Havana Hound | 12

Bacardi Limón Rum, honey, grapefruit juice, Fee Foam Bitters, lemon juice

HMS Saturn | 12

Plymouth Navy Strength Gin, lemon juice, falernum liqueur, orgeat, Fee Foam Bitters, pineapple juice



experiencethepub.com