



STARTERS

OLD GLORY CHEESE CURDS

American Pale Ale-battered white cheddar curds, served with chimichurri ranch / \$11 (v)

YAKITORI

Ginger-soy marinated chicken skewers, chargrilled with leeks and finished with a sake-soy glaze / \$12

KING STREET NACHOS

Corn tortilla chips, cheese, black beans, pico de gallo, sour cream, guacamole, cilantro, pickled onion, pickled jalapeños / \$16.5 (V)

Add seasoned chicken +\$4

BAVARIAN PRETZEL

Handmade pretzel with Peck's Pilsner mustard and cheese sauce / \$11 (V)

CHILI-LIME GRILLED CHICKEN WINGS

Herb-brined, Tajín-rubbed, slow smoked, finished with chipotle citrus sauce, side of ranch dressing / \$18

GREAT DANE PUB WINGS

Bone-in wings with your choice of sauce. Served with Gorgonzola dressing 6-pack / \$13 • 12-pack / \$22

BONELESS WINGS

1 pound of hand-breaded, beerbattered white meat. Choice of sauce, served with Gorgonzola dressing / \$17

SAUCES:

General Tso's, 3-Alarm, Chipotle Stout BBQ, Korean BBQ, Nashville Hot, Habanero Hellfire, Jamaican Jerk

Additional sides and condiments may be available for an extra charge. Please ask your server for details.

SALADS

HAIL CAESAR SALAD

Romaine, creamy Caesar dressing, pretzel croutons, Parmesan crisps / \$13

> Add grilled or blackened chicken +\$5 Add grilled salmon +\$7

ROASTED ARTICHOKE & BEET SALAD

Warm marinated red beets, baby spinach, avocado, roasted artichokes, feta cheese, pickled red onion, lemon vinaigrette / \$15 (\mathbf{V})

Add grilled or blackened chicken +\$5 Add grilled salmon +\$7

SMOKED CHICKEN CHOPPED SALAD

Romaine and mixed greens, smoked chicken, cherry tomatoes, red onion, cucumber, cheddar, hard-boiled egg, bacon, creamy buttermilk ranch, pretzel croutons / \$17

CHIMICHURRI RANCH STEAK SALAD*

Carne asada, avocado, tortilla strips, red onion, black beans, roasted corn salsa, cherry tomatoes, radish, romaine, feta, chimichurri ranch dressing / \$18

DRESSINGS:

Caesar, ranch, honey-citrus, Gorgonzola, Chimichurri ranch, lemon-Dijon vinaigrette

BOWLS

KOREAN RICE BOWL*

Choice of marinated grilled flank steak or crispy tofu, Korean BBQ sauce, shredded carrot, bell pepper, cucumber, scallion, cilantro, sesame seeds, Crimini mushrooms, bok choy, sunny-side-up egg / \$18.5

MEDITERRANEAN FALAFEL BOWL

Falafel, hummus, tabbouleh, mixed greens, cherry tomato, Kalamata olives, cucumber, feta, lemon-Dijon vinaigrette, tzatziki, grilled naan / \$15 (v)

Add grilled or blackened chicken +\$5 Add grilled salmon +\$7

HIGH POINT HARVEST BOWL

Brown rice, red quinoa, broccoli, sweet potato, roasted beets, spiced cashews, edamame, dried apricot, pickled red onion, sesame-crusted tofu orange-ginger dressing, and aged balsamic / \$16 (v)

> Add grilled or blackened chicken +\$5 Add grilled salmon +\$7

DUNN'S MARSH

Half sandwich + choice of house salad - or - bowl of soup / \$15 (Onion crock + \$1.50)

SANDWICH CHOICES:

Cajun Turkey, Mayan Wrap, Caesar Wrap, Hot Pastrami Reuben, French Onion Soup Grilled Cheese

SHOREWOOD HILLS

Soup and salad /\$12 (Onion crock + \$1.50)

SOUP

CUP / 4.5

BOWL / 6.5

BROWN ALE ONION CROCK

Chicken and beef broth, pretzel croutons, beer-simmered onions, Swiss cheese / \$7

WEST AFRICAN CHICKEN PEANUT STEW

Chicken, rice, tomato, and a hint of peanut

BUTTERNUT SQUASH & COCONUT CURRY

Squash, red lentil, curry, coconut milk,

naan crouton, cilantro (v)

* Eggs served over-easy, sunny-side-up, or soft-boiled and hamburgers and steaks* that are served rare, medium-rare, medium and medium-well may be undercooked and will only be served upon the consumers' request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SANDWICHES & WRAPS

SANDWICHES ARE SERVED WITH YOUR CHOICE OF SIDE

CAESAR WRAP

Grilled chicken, romaine, Parmesan, Caesar dressing, vegetable tortilla wrap / \$13.5

PORK GYRO

Slow-roasted, Middle Eastern seven-spiced pork, grilled naan, lemon-garlic yogurt sauce, crisp romaine, tomato, shaved onion, fresh cilantro, and dill pickle / \$16

CAJUN TURKEY

House-smoked, Cajun-rubbed turkey breast, bacon, baby spinach, tomato, cucumber, sharp cheddar, chipotle aioli, toasted sesame French bread / \$17

FRENCH ONION SOUP GRILLED CHEESE

Red wine-caramelized onions, Gruyère and Swiss cheese, baby spinach, toasted sourdough / \$15 (v)

MAYAN CHICKEN WRAP

Grilled chicken, guacamole, roasted corn salsa, mixed greens, creamy cilantro dressing, spinach tortilla wrap / \$14

PESTO GRILLED CHICKEN

Pesto-marinated chicken breast, spinachartichoke spread, tomato, smoked mozzarella, pesto aioli, toasted sourdough / \$15 Add bacon +\$1.5

NASHVILLE HOT CHICKEN

Lemon-brined, lightly battered chicken breast, Nashville hot sauce, Scotch Ale pickles, chipotle mayo, sweet & sour slaw, toasted bun / \$14.5

HOT PASTRAMI REUBEN

House-cured pastrami, Swiss cheese, sauerkraut, 1000 Island dressing, marble rye / \$15

BURGERS

*** SUB A BLACK BEAN BURGER / *** SUB A BEYOND BURGER +\$3 ** / SUB A GLUTEN-FREE BUN + \$1.5

PUB BURGER*

Lettuce, tomato, onion, pickle / \$14.5 Add cheese +75¢ | Add bacon +\$1.5

BAVARIAN BURGER*

Roasted mushrooms, caramelized onions, Emmi Roth Butterkäse cheese, horseradish-Dijon aioli, shaved romaine, house made garlic butter pretzel roll / \$16.5

BIG DOG SMASH MELT*

Double smash patties, sharp cheddar, white American, grilled sweet onions, Big Dog sauce, Scotch Ale pickles, toasted sourdough / \$16.5

TEXARKANA BURGER*

Sharp cheddar, chipotle stout BBQ, bacon, haystack onions, chipotle cream cheese / \$16



PUB FRIES KOHL SLAW

APPLESAUCE

MASHED POTATOES

WAFFLE FRIES / +\$1

SWEET FRIED PLANTAINS HOUSE SALAD / +\$3

KETTLE CHIPS

HOUSE SALAD A LA CARTE / \$6

PUB FAVORITES

STEAK FRITES*

Marinated and grilled flank steak, frites, beer braised onions, horseradish-Dijon aioli / \$20

BAJA FISH TACOS

Beer-battered cod. chipotle aioli. jalapeñocilantro slaw, pico de gallo. Served with Habanero Hellfire sauce, salsa verde, black beans, and cilantro rice / \$16 Add a third taco +\$4

CHICKEN POT PIE

Slow-simmered white meat chicken, baked in a crock with vegetables and potatos, topped with a puff pastry. Served with applesauce and a house pretzel roll / \$16

THAI CHICKEN LINGUINI

Ginger-scallion marinated chicken, red bell pepper, bok choy, spinach, red onion, carrot, and linguini in peanut sauce. Topped with cilantro and crushed peanuts / \$18

Sub crispy tofu (V)

NEW LONDON BRIDGE FISH FRY

Peck's Pilsner-battered haddock, house tartar, malt vinegar, slaw, lemon, pub fries / \$17 Add a third piece of haddock +\$3.5

CABALLERO CHICKEN ENCHILADAS

Corn tortillas, smoked chicken, cheddar, tomatillo-poblano-chipotle salsa, sour cream, pico de gallo, black beans, and cilantro rice / \$17

BEER-BRAISED SALMON

Seared salmon braised with leeks and baby spinach. Served with garlic mashed potatoes and a Peck's Pilsner cream sauce / \$20

WISCONSIN-STYLE CHEDDAR MAC

Sharp cheddar, Gruyère, and Parmesan cheese sauce, topped with cheddar-sourdough breadcrumbs. Served with a house pretzel roll /\$14 (v)Add grilled or blackened chicken +\$5

BUFFALO MAC & CHEESE

Grilled chicken, 3-alarm hot sauce, scallion, tomato, Gorgonzola, / \$20



PEANUT BUTTER CHEESECAKE

Pretzel crust, peanut butter, Black Earth Porter-chocolate ganache / \$8 Black Earth Porter-

BLACK & TAN BROWNIE

Cream cheese & chocolate brownie, vanilla ice cream, stout fudge, caramel, whipped cream / \$8