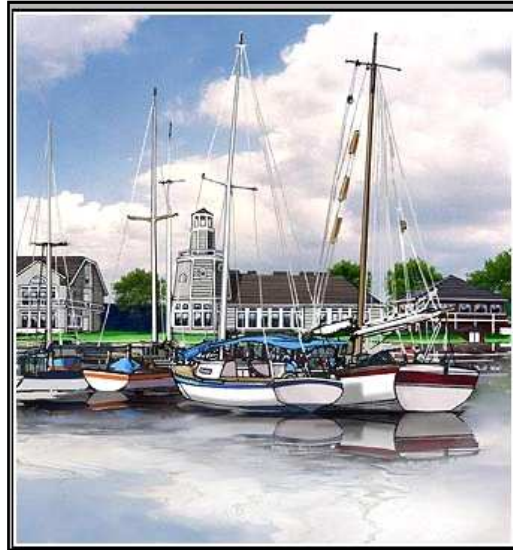


# THE PUB RESTAURANT & WINE BAR LUNCH



*“Life is so brief that we should not glance either too far backwards or forwards...  
therefore study how to fix our happiness in our glass and in our plate.”  
- Grimond de la Reynière*

## SUMMER 2009

## soup & salad

### Soup of the Day

*Always house-made & delicious.*

*cup* \$3.95  
*bowl* \$5.95



### The Pub's Fish Chowder

*Creamy rich, full of fish, potatoes & veggies.  
More like a hearty stew than a soup!*

*cup* \$4.95  
*bowl* \$6.95

### Pub Caesar

*Crisp romaine tossed with an old world Caesar  
dressing, croutons & shaved parmesan.*

*with grilled chicken* \$10.95      *with grilled shrimp* \$14.95

*small* \$4.95  
*large* \$7.95

### Mixed Field Greens

*Baby field greens, toasted pecans,  
red onion, gorgonzola  
& blueberry basil vinaigrette.*

*with grilled chicken* \$10.95      *with grilled shrimp* \$14.95

*small* \$4.95  
*large* \$7.95

### Spinach & Baby Mozzarella Salad

*With cheese tortellini & a fire roasted tomato vinaigrette.*

*with grilled chicken* \$12.95      *with grilled shrimp* \$16.95

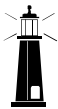
\$9.95

## small plates

### Pub Mussels

*A generous portion of farm raised mussels, steamed in  
white wine & served in a cream sauce with fresh chives.*

\$10.95



### Crab Cakes

*Made in house, served with raspberry slaw & Cajun aioli.*

\$12.95

### Baba Ghanoush

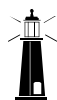
*A roasted eggplant dip served with feta cheese,  
marinated olives & pita bread.*

\$9.95

### Deli Meat & Cheese Plate

*An assortment of meats & cheeses with a fruit cup & breads.*

\$12.95



House Specialties & Favorites

## local catch

### Pecan Crusted Trout

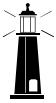
*Fresh from our bay, crusted & served with a Pub Dijon sauce.  
Set over our house potato & served with seasonal fresh vegetables.*

\$14.95

### Superior Whitefish Sandwich

*Lightly breaded, served with tarter sauce, on toasted  
ciabatta & your choice of chips or slaw.*

\$10.95



### Whitefish Tacos

*Breaded whitefish, chipotle cream sauce & salsa.  
Served with Caribbean rice.*

\$12.95

## sandwiches

*Served with your choice of raspberry slaw or kettle chips  
Substitute house potatoes or seasonal fruit & berries for \$ 1.95*

### Pub Burger

*\*1/2 lb Angus patty grilled to your specifications, served with  
smoked onions & your choice of cheddar or gruyere cheese.*

\$10.95

### Vegetable Panini

*Mushrooms, onion, bell peppers, zucchini & tomato with a basil pesto.  
On cranberry wild rice bread.*

\$10.95

### Turkey Panini

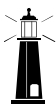
*Smoked turkey with a chipotle aioli. On multi grain bread.*

\$11.95

### Jerk Chicken Sandwich

*Jerk marinated chicken basted with spicy Jamaican BBQ sauce,  
served on toasted ciabatta bread.*

\$10.95



### BLT

*A classic combination of apple wood smoked bacon, hearts of romaine  
lettuce & local tomatoes with a blue cheese spread on ciabatta bread.*

\$10.95

### North Carolina Pulled Pork

*Slow smoked, served with vinegar slaw on ciabatta.*

\$11.95

### Smoked Turkey & Jarlsberg Cheese

*With tomato, garlic sprouts, cream cheese & chive spread.  
Served cold on cranberry wild rice bread.*

\$10.95

### Pastrami & Gruyere

*Served cold with whole grain mustard, garlic sprouts, tomato & onion.*

\$10.95

**No Substitutions on Specials  
18% Gratuity on Parties of 6 or More**

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illness.*

## kids

10 years old & younger

### Mac n' Cheese

*elbows with a rich cheese sauce.*

\$4.99

### Burger

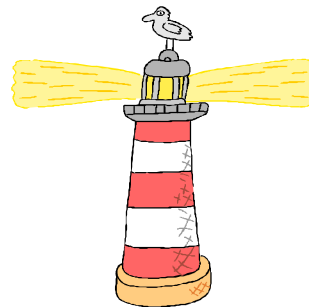
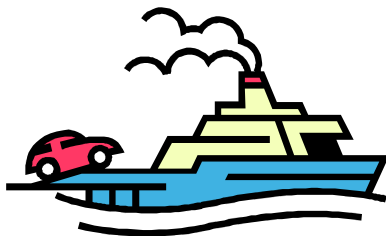
*kid sized, grilled & served with kettle chips.*

\$5.99

### Hot Dog

*a jumbo dog served with kettle chips.*

\$3.99



## afternoon treats

*Root Beer Float*

\$4.25

*Tiramisu*

\$5.95

*NY Style Vanilla Cheesecake*

\$3.95

*Fudge Brownie Gullywumper*

\$5.95

*Vanilla Bean Ice Cream*

*1 scoop*

\$2.25

