

Pub Menu

STARTERS

French Onion Soup 10 Gruyere, Parmesan

House Garden Salad [V][GF] 12 Local Field Greens, Cucumber, Carrots, Tomato, Red Onion, Radish, Mustard Vinaigrette

Buffalo or Dry Rub BBQ Chicken Wings [GF] 19 Carrots, Celery, Blue Cheese Dip or Texas BBQ Sauce

Chips, Salsa & Guacamole [GF][V] 13

Personal Pizzas

Margarita [VG] 14

Crumbled Sausage 16

Pepperoni 16

Entrées

Chicken Cutlet Parmesan 24 Fresh Penne, San Marzano Marinara

Half Chicken Scarpariello [GF] 26 Arthur Avenue Sausage, Broccolini, Peewee Potatoes, Sweet & Hot Peppers

Grilled Prime Skirt Steak [GF] 45 House Fries, Mushroom Onion Ragout, Chimichurri Sauce

Grilled Saku Tuna [GF] **35** Market Vegetables, Wasabi Yuzu Classic Shrimp Cocktail [GF] 20 Key Lime Sauce, Cocktail Sauce

Heart of Romaine Caesar Salad [GF] 13 Shrimp "Croutons", Candied Lemon, Asiago & Parmesan Cheese

Kung Pao Cauliflower [GF][V] 15 Thai Chili Peanuts, Cilantro, Scallions

Buffalo Cauliflower [GF][VG] 15 Blue Cheese Dip, Scallions

BURGERS & SANDWICHES

All Burgers & Sandwiches have a choice of: Onion Rings, House Fries or Sweet Potato Fries

1929 Burger [GF] **17** Perfect blend of Short Rib, Brisket and Chuck

Tom Turkey Burger [GF] 17 Cranberry Sauce, Chipotle Mayonnaise

Yellow Fin Tuna Burger [GF] 29 Pickled Ginger, Seaweed Salad, Wasabi Aioli

"Meati Burnt Ends" BBQ Sandwich [V][GF] 18 Made with Mushrooms, Pickled Onions

Grilled Chicken Breast Sandwich [GF] 16 Avocado, Chipotle Aioli, Kaiser Roll, French Fries

Burgers Accompanied with L-T-O Gluten Free Buns and Iceberg Lettuce are available upon request.

[GF] GLUTEN FREE | [V] VEGAN | [VG] VEGETARIAN Thoroughly cooking meats, poultry, shellfish, seafood or eggs reduces the risk of food borne illness.