Pub Menu

Starters, Soups & Salads

Crispy Spiced Wings 12
Buffalo Sauce, Blue Cheese Dip
& Crudités on the Side

Crispy Brussels Sprouts 9
Applewood Smoked Bacon Aioli, Grated Coach Farms Goat Cheese, Balsamic Honey

Togarashi Spiced Tuna Sashimi 15
Seaweed Salad, Pickled Cucumber, Ginger Soy Sauce

Soups
Soup Du Jour 7/5
Chicken Vegetable 7/5

Ridgewood 12/9
Mixed Baby Lettuce, Granny-Smith Apples, Candied Walnuts, Dried Cranberries, Gorgonzola, Choice of Dressing

Fried Point Judith Calamari 13
Marinara Sauce, Sriracha Aioli
Add Gorgonzola and Cherry Peppers 2

Gulf Shrimp Cocktail 16
Classic Cocktail Sauce, Lemon, Horseradish

Central Coast Nachos 10
House Tortilla Chips, Black Beans, Cheddar Cheese, Scallions, Tomato

Burrata 13/10
Fresh Mozzarella, Baby Arugula, Mixed Cherry Tomatoes, Basil Infused Virgin Olive Oil, 12 Year Balsamic Vinegar

Caesar 12/9
Romaine Lettuce, Crisp Croutons, Shaved Grana Padano Parmesan, Classic Caesar Dressing

Sandwiches & Specialties

Grilled 8oz Prime Beef Burger 13
Toasted & Buttered Roll, Lettuce, Tomato, Red Onion & Pickle Stack
Optional Chipotle Mayo or Truffle Aioli

Burger Additions:
American, Swiss, or Cheddar .50
Applewood Smoked Bacon or Avocado 1
Mushrooms, Caramelized Onions, or Fried Cage Free Egg .50

Crispy Buffalo Chicken Wrap 11
Romaine, Bleu Cheese Dressing, Herb Garlic Wrap

Hummel Bros. Natural Casing Hot Dog 8
Choice of Condiments

Grilled or Blackened Chicken Sandwich 12
Toasted Roll, Lettuce, Tomato, Avocado, Bacon, Cheddar Cheese, Chipotle Mayo

Marinated Grilled Shrimp Tacos 14
Guacamole, Baby Arugula, Truffle Aioli, Soft Flour Tortillas

Philly Cheesesteak 12
Tender Steak, Caramelized Onions, Mushrooms, Swiss Cheese, Toasted Hoagie Roll

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness