

JUST THE BEGINNING

Pesto Burrata Bruschetta [17]

Garlic toasted bread topped with beefsteak tomatoes, burrata cheese, arugula, house made pesto sauce, and balsamic glaze

Shrimp Cocktail [16]

4 jumbo shrimp served with cocktail sauce & fresh lemon

Chicken Wings [16]

Mild, Medium, Hot, Guinness BBQ, Sweet & Sour, Caribbean Jerk, Chipotle BBQ, Cajun, Honey Cajun, Spicy Asian, & Garlic Parm

Pub Poutine [16]

French fries topped with house gravy, cheese curds, & fresh parsley. Served with Malt Vinegar

Loaded Pub Fries [16]

French fries topped with Bavarian cheese sauce, tomatoes, house bacon, scallions, & shredded cheddar jack cheese

served with sour cream & salsa

Artichoke French [15]

Lightly egg battered artichokes sautéed in a sherry, lemon wine sauce. Finished with parsley & parmesan

add spaghetti [3]

Chicken Tenders with Fries [14]

4 chicken tenders with fries, served with your choice of sauce

Bavarian Pretzels [13]

served with Bavarian cheese sauce or Dijon mustard

Garlic Parm Pomme Frites [13]

House cut fries, seasoned with sea salt & pepper, & tossed with garlic parmesan sauce

Quesadilla [12]

Grilled flour tortilla stuffed with tomatoes, black olives, scallions, Monterey Jack, & cheddar cheese. Served with salsa & sour cream

add bacon [2], chicken [6], steak [10]

SALAD

Add bacon [2], chicken salad [6], grilled chicken [6], breaded chicken cutlet [8], shrimp skewer [9], steak [10], salmon [14]

Italian, Balsamic Vinaigrette, Greek, Ranch, Blue Cheese, Caesar, Thousand Island, & Honey Mustard

Crumbly Blue [1]

Chef's Caesar [29]

Grilled romaine lettuce, house bacon, peppadew peppers, tomato, pickled red onion, shaved Asiago, & crumbled croutons. Topped with blackened Norwegian salmon & caesar dressing

The Harvest [16]

Fresh greens, apples, dried cranberries, candied walnuts, & crumbly blue with balsamic vinaigrette

The Wedge [16]

Baby iceberg lettuce, Danish bleu cheese, tomato, pickled red onion, house bacon, & croutons with creamy blue cheese

Athena Greek [15]

Romaine lettuce, Kalamata olives, grape tomatoes, red onion, roasted red peppers, feta cheese, & greek dressing

Classic Caesar [15]

Chopped romaine lettuce, aged parmesan & house croutons, tossed with our signature caesar dressing

add anchovies [3]

House [12]

Fresh greens, carrots, cucumbers, tomatoes, & house croutons, served with your choice of dressing

SOUP

Soup of the Day

Cup [7], Bowl [9]

French Onion [9]

Caramelized onions in sherry infused broth with garlic croutons, provolone, & Swiss cheeses, & a green onion garnish

FRIDAY & SATURDAY ONLY

New England Clam Chowder

Cup [7], Bowl [9]

Seafood Bisque

A fresh blend of blue crab, shrimp, & scallops

Cup [9], Bowl [11]

SIGNATURE SANDWICHES

Served with pickles and your choice of french fries, tater tots, macaroni salad, or coleslaw

Country White, Wheat Bread, Kaiser Roll, French Bread, Kimmelweck, Sourdough, Marble Rye, Pretzel Roll, & Flour Wrap

Gluten Free Roll [2]

French Onion Strip Steak Sandwich [19]

Strip steak topped with melted Swiss cheese, caramelized onions, crispy fried onions, & mayo, served on garlic toasted French bread & french onion Au Jus

Chicken Parmesan Sandwich [18]

Crispy panko-crust chicken, topped with house marinara, melted fresh mozzarella, provolone, & shaved Asiago on grilled French Bread

Buttermilk Fried Chicken Sammy [17]

Buttermilk marinated & seasoned chicken, deep-fried & finished with lettuce, tomato, onion, pickles, & Sweet Heat Dijon mustard. Served on toasted Brioche

make it Nashville Hot

Chicken Waldorf Sandwich [17]

Chicken salad with celery, onions, apples, candied walnuts, grapes, & fresh dill tossed with Honey Dijon Mayo. Served on a warm buttery croissant with melted Swiss cheese, lettuce, & tomato

Chef's Dip [17]

Our slow-roasted roast beef dipped in Au Jus & topped with caramelized onions & melted provolone cheese. Finished with horseradish mayo, lettuce, & tomato. Served on French Bread

Chicken French Panini [17]

Our house Chicken French, served on grilled sourdough with melted provolone cheese & a side of French sauce for dipping

Corned Beef Rubeen [16]

Marble rye, house made corned beef, sauerkraut, Swiss cheese, & Thousand Island dressing

Grandpa Hank's Roast Beef [16]

Roast beef piled high on a Kimmelweck roll with lettuce, tomato, & mayo

Grilled Chicken [15]

Charbroiled marinated chicken breast served with lettuce, tomato, red onion & mayo

Pub B.L.T. [13]

House bacon, crisp leaf lettuce, sliced tomatoes, & mayo

Grilled Cheese [11]

Grilled country white bread with American & provolone cheese

BURGERS

Served with pickles and your choice of french fries, tater tots, macaroni salad, or coleslaw

Choice of Pretzel Roll or Kaiser Roll

Gluten Free Roll [2]

sub Impossible Burger [2]

The Pittsburger [19]

8 oz steak burger topped with house bacon, melted cheddar cheese, French fries, coleslaw, tomato, onion, pickles, ketchup & mayo

Portabella Black & Bleu Burger [19]

Grilled portabella mushroom stuffed with melted Danish bleu cheese placed on top of a cajun seasoned 8 oz steak burger, grilled to your liking. Finished with house bacon, lettuce, tomato, red onion, & mayo

The Smokehouse [18]

House bacon, Chipotle BBQ Sauce, beer-battered onion rings, & melted cheddar cheese

PUB 235 Classic Burger [17]

Topped with lettuce, tomato, mayo, meat hot sauce & melted American cheese

Impossible Burger [17]

Plant based, gluten free burger patty, served with lettuce & tomato

The OGC Burger [16]

8 oz steak burger with lettuce, tomato, red onion, pickles, mayo, & ketchup
add cheese [1]

Pub Plate [16]

Two cheeseburgers served over mac salad & French fries. Topped with meat hot sauce, onions, ketchup & mustard

B.Y.O.B. [15]

Build Your Own Burger, served with lettuce, tomato, & mayo

add bacon, over easy egg, meat hot sauce, or mushrooms [2]
add American, Cheddar, Crumbly Blue, Provolone, or Swiss [1]

DESSERT

Holy Cannoli [12]

Raspberry purée & chocolate ganache

Chocolate Volcano [12]

warm, flourless chocolate cake topped with vanilla ice cream & finished with raspberry purée, whipped cream, & mint

Cowboy Cookie [10]

Cast iron baked chocolate chip cookie, finished with vanilla ice cream & chocolate ganache

SIDES

French Fries, Tater Tots, Macaroni Salad, Coleslaw
Garlic Parm Fries [+2], Cup of Soup [+3], Mac & Cheese [+3],
Side Salad [+3], House Veggie [+3], Pasta with Marinara [+3],
Onion Rings [+4], Side Harvest [+5], Side Athena Greek [+5]

ENTRÉES

Delmonico [36]

16 oz seasoned Ribeye steak grilled to your liking. Topped with caramelized onions, broccolini, & portabella mushrooms. Served on garlic toast & finished with Au Jus

Strip Steak [34]

16 oz steak grilled to order
served with 2 sides

French Duet [30]

3 shrimp, half haddock lightly egg battered & sautéed in a sherry, lemon, wine sauce with broccolini
served over spaghetti

Shrimp French [30]

5 jumbo shrimp lightly egg battered & sautéed in a sherry, lemon wine sauce with broccolini
served over spaghetti

Asian Salmon [29]

Pan seared, fresh Norwegian salmon glazed with hoisin sauce & sprinkled with sesame seeds. Served over a medley of sautéed bell peppers, onions, carrots, & broccolini
served with 1 side

Twin Pork Chops [27]

Two 8 oz prime pork chops, seasoned & grilled. Served with roasted white corn & poblano peppers, topped with a Fuji apple confit
served with a side salad

Chicken French [26]

Lightly egg battered chicken sautéed in a sherry, lemon wine sauce with broccolini
served over spaghetti

Chicken Parmesan [26]

Crispy panko-crusted chicken, topped with house marinara, melted fresh mozzarella, provolone, & shaved Asiago. Served over spaghetti
served with garlic bread & a side salad

Haddock French [26]

Lightly egg battered haddock, sautéed in a sherry, lemon wine sauce with broccolini
served over spaghetti

Chicken Milanese [24]

Fried chicken cutlet on a pesto cream sauce, topped with arugula, tomato, fresh mozzarella, Asiago, pickled red onion, balsamic glaze, & a lemon vinaigrette dressing

Pub Riggies [24]

Chef's Twist! Pan seared prosciutto, artichoke hearts, sweet whole peppadew peppers, fresh garlic, & a spicy habañero vodka cream sauce. tossed with rigatoni pasta, Asiago & parmesan cheese
served with a side salad
add chicken [6], add shrimp [9]

Haddock Dinner [20]

Beer battered or Broiled
served with 2 sides

Parties of 8 or more cannot split checks & will incur an 18% gratuity
All split plates are subject to a \$5 Split Plate Fee
Inquire about our catering options & food truck!

Restaurant: (585) 216-1740



Banquet: (585) 455-2056