

The Pub & The People Dinner Menu

5pm-10pm Sun-Thurs, 5pm-11pm Fri & Sat

-Firsts-

Chicken Liver Mousse Crostini -7

Fig Preserves, Pickled Red Onion & Cilantro

Roasted Brussels Sprouts* -8

Cranberries, Caraway & Roasted Almonds [V & GF]

Baby Kale Salad -8

Roasted and Shaved Root Vegetables, Pecorino,
Rye Crouton & Honey-Thyme Vinaigrette [V]

Pumpkin Goat Cheese Mac -10

Fontina, Sage & Amaretti Crumble [V]

Tempura Cauliflower -10

Hoisin-Sriracha Sauce, Cilantro &
Ginger/Sesame Emulsion [V]

Charcuterie -15

Selection of Cured Meats & Cheese, Pickles, Fig Spread & Toasted Baguette



Executive Chef: Ben Schramm

-Seconds-

Miso Glazed Tofu -18

Pickled Daikon/Carrot, Eggplant, Tempura Fried Peppers, Jasmine Rice [V]

Seared Organic Salmon* -21

Pan Roasted Grapes, Fennel, Tarragon, Pine Nuts, Mushroom/Walnut Emulsion [GF]

Berkshire Pork Chop -21

Mustard Spaetzle, Roasted Apple, Butternut Squash Purée, Pork Jus

Grilled Hanger Steak -22

Fingerling Potatoes, Scallions, Greens, Red Chimichurri [GF]

Pan Roasted Duck Breast -23

Sautéed Cabbage, Carrot, Roasted Parsnips, Ginger, Black Currant Sauce [GF]

-Sandwiches-

All Sandwiches Served with Fries; Substitute other Sides for -2

Crispy Pork -14

Cabbage, Apple, Black Forrest Ham, Aioli & Dijon

"The Heidi" -14

Buttermilk-Marinated Chicken Breast, Cheddar, Bacon, Smoked Guacamole & Chipotle Aioli

House-Ground Beef Burger -14

Pub BBQ Sauce, Pickles, Smoked Cheddar & Aioli

Seasoned Black Bean and Rice Burger -13

Pickles, Baby Kale, Gruyere & Russian Dressing [V]

Sumac and Chickpea Burger-13

Lemon-Tahini Aioli, Cucumber, Pickled Red Onion, Cilantro & Cumin-Coriander Fries [V]

-Sides-

Blistered Shishito Peppers Sherry Vinegar & Olive Oil -5 [V]

Cumin-Coriander Fries Ketchup & Harissa -5 [V]

Sweet Potato Ancho Chile Powder, Lime & Aioli -5 [V & GF]

-Desserts-

Ice Cream Sandwich* -6

Chocolate Cookie, Peanut Butter Ice Cream [V]

Coconut Cake -7

Pomegranate Sauce, Toasted Coconut & Lime Ice Cream [V]

Chocolate Bread Pudding -7

Sour Cherry Purée, Bourbon Vanilla Ice Cream [V]

Pub Brownie -7

Chocolate Sauce, Chocolate Pearls & Kahlúa Ice Cream [V]

Scoop of House Made Ice Cream -3

Bourbon Vanilla, Kahlúa, Lime or Peanut Butter* [all V & GF]

[V] Vegetarian
[GF] Gluten Free

* Contains or may contain nuts.

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

Please alert your server to any food allergies you have before ordering

The Pub & The People Brunch

Saturday & Sunday 11am-3pm

Baby Kale Salad -8 [V]

Shaved and Roasted Root Vegetables, Pecorino, Rye Crouton & Honey-Thyme Vinaigrette

Whipped Goat Cheese Crostini -9

Jamon Serrano, Fig Spread & Pickled Red Onion

Biscuits & Gravy -10 [V]

Buttermilk Biscuit with White Vegetarian Gravy & Two Eggs any style
Add Fried Chicken Breast -5

Build-Your-Own Omelet -12

Pick 4: Cheddar, Goat Cheese, Bacon, Sausage, Peppers, Onions, Kale, Mushrooms, Avocado
Served with Home Fries. Egg Whites available for 1.5

Pub Breakfast -13

Two Eggs any style, Bacon, Sausage, Crispy Home Fries & Biscuit

Steak & Eggs -13

Hanger Steak, Two Eggs any style, Crispy Home Fries & Pub Steak Sauce

Chicken & Waffle -14

Buttermilk-Marinated Chicken, Graham Cracker Waffle, Butter & Pennsylvania Farm Maple Syrup

Korean Chicken & Waffle -15

Corn Scallion Waffle, Cabbage Lime Slaw & Gochujang Aioli

Farm Egg Shakshouka -15

House Lamb Sumac Sausage, Harissa Tomato Sauce, Kale & Toast

Sumac and Chickpea Burger -13 [V]

Cucumber, Pickled Red Onion, Cilantro, Lemon-Tahini Aioli & Cumin-Coriander Fries

House-Ground Beef Burger -14

Pub BBQ Sauce, House Pickles, Smoked Cheddar & Aioli Add an Egg for 1.5

The "Heidi" Sandwich" -14

Buttermilk-Marinated Chicken Breast, Cheddar, Bacon, Chipotle Aioli & Smoked Guacamole

Sides

Crispy Bacon -3 [GF] Breakfast Sausage -3 [GF] Two Eggs any Style -3 [V] [GF]
Stone-ground Grits -4 [V] [GF] Crispy Home Fries -4 [V] Graham Cracker Waffle -6 [V]
Sourdough Toast, English Muffin or Biscuit with choice of Whipped Butter or Jam -2[V]

Brunch Cocktails

Mimosa -4

House Bloody Mary -6

Chacho Bloody Mary (kinda spicy!) -8 Add Bacon -1

Grapefruit Beermosa (Champagne and Schofferhoffer Grapefruit Hefeweizen)-4

Screwdriver -4

Freshly-Squeezed Orange Crush -8

The Drunk Monkey (Draft Hefeweizen du jour, Smirnoff Vodka & OJ) -8

Mexican Greyhound (aka The Schofferhoferita) -9

Coffee with GRIND Rum Espresso -8

Chandon BRUT or Chandon Sparkling Rosé -12

La Marca Prosecco -10

Irish Coffee -8

V] Vegetarian [GF] Gluten Free *Consuming raw or undercooked meats, poultry, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

Please limit to four forms of payment per group

The Pub & The People Lunch

Monday - Friday 11am-5pm

-Starters-

Blistered Shishito Peppers -5
Sherry Vinegar & Olive Oil [V]

Cumin-Coriander Fries -5
Harissa & Ketchup [V]

Chicken Liver Mousse Crostini - 7
Pickled Red Onion, Fig Jam & Cilantro

Pumpkin Goat Cheese Mac* -10
Fontina, Sage & Amaretti Crumble [V]

-Salads-

Baby Kale Salad -8
Roasted and Shaved Root Vegetables, Pecorino, Rye Crouton & Honey-Thyme Vinaigrette [V]

Pub Cobb Salad -13
Grilled Chicken, Fingerling Potatoes, Bleu Cheese, Egg, Romaine, Croutons & Oregano Vinaigrette

Roasted Brussels Sprouts Salad* -11
Rye Berries, Farm Egg, Cranberries, Toasted Almonds & Caraway Mustard Vinaigrette [V]

-Sandwiches-

All Sandwiches Served with Fries; Sub Shishito Peppers for \$2

Black Forrest Ham -13
Pickles, Apple, Dijon, Aioli, Gruyere & Baby Kale

"The Heidi" -14
Buttermilk-Marinated Chicken Breast, Cheddar, Bacon, Chipotle Aioli & Smoked Guacamole

House-Ground Beef Burger -14
Pub BBQ Sauce, House Pickles, Smoked Cheddar & Aioli

Seasoned Black Bean and Rice Burger -13
Pickles, Baby Kale, Gruyere & Russian Dressing [V]

-Dessert-

Chocolate Bread Pudding -7
Cherry Sauce, Bourbon Vanilla Ice Cream [V]

Scoop of House Made Ice Cream -3
Bourbon Vanilla, Kahlúa, Lime or Peanut Butter [V & GF]

[V] Vegetarian [GF] Gluten Free

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

*Contains Nuts

**Please alert your server to any food allergies you have before ordering food or drink.



Executive Chef: Ben Schramm

HAPPY HOUR 3p-7p M-F: \$2 off Draft Beer & Wine, \$4 Rail Drinks

The Pub & The People

Late Night Menu

11pm-12am Friday & Saturday
3pm-5pm Saturday and Sunday

Crispy Fries -5 [V]

Shishito Peppers -5 [V]
Sherry Vinegar and Olive Oil

Tempura Cauliflower -10 [V]
Pub Buffalo Sauce, Cucumber,
Blue Cheese

“The Heidi” -14
House-Breaded Chicken Breast,
Cheddar, Bacon, Chipotle Aioli,
Guacamole. Served with Fries

Bernie's Ice Cream Sandwich -6
Chocolate Cookie, Peanut Butter Ice
Cream [V]

The Pub & The People Late LATE Night Menu

Served Anytime the
Kitchen is Closed

Kolaches! \$5

A *kuh-lah-chee* is a sweet or
savory bun filled with
deliciousness. We have
three kinds:

Half Smoke & Cheddar

Jalapeño & DC-Famous Half-Smoke

Tex-Mex Saag Paneer

Chipotle-Spiced Spinach & Cotija
Cheese [V]

Cream Cheese & Pecan

Cream Cheese Custard with Toasted
Pecan [V]