

The Pub & The People Brunch

Saturday & Sunday 11am-3pm

Baby Arugula Salad -8 [V]

Heirloom Tomato, Cucumber, Crouton, Pecorino & Red Wine Vinaigrette

Whipped Goat CheeseCrostini-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, Spinach, 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

Crispy 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, Spinach & Toast

Sumac and Chickpea Burger -13 [V]

Cucumber, Pickled Radish, Mint, Lemon Olive Aioli & Celery Seed Fries

House-Ground Beef Burger-14

Pub BBQ Sauce, Cheddar, Tomato, Romaine, Aioli & Fries Add an Egg for 1.5

The "Heidi" Sandwich" -14

Crispy Chicken Breast, Cheddar, Bacon, Chipotle Aioli, Guacamole & Fries

Sides

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 or Biscuit with choice of Whipped Butter or Jam-2 [V]

Brunch Beverages and Cocktails

Traditional

Alchemist Nitro Coffee - 6

Chilled, local, delicious.

Mimosa -4

Screwdriver-4

Freshly-Squeezed Orange Crush -8

Coffee with GRIND Rum Espresso - 8

Irish Coffee - 8

Primaterra Prosecco - 10

Chandon Brut - 12

Chandon Sparkling Rose - 12

House and Craft

House Bloody Mary - 6

Chacho Bloody Mary - 8

Kinda spicy! Add bacon - 1

Grapefruit Beer-mosa - 6

Champagne, Grapefruit Hefeweizen

Mexican Greyhound-9

Tequila Blanco, Grapefruit Hefeweizen

Rouge and Rosemary - 10

Rosemary-Infused Vodka, Grapefruit, Honey, Lemon

Cucumber Smash - 12

Nolet's Gin, Cucumber, Mint, Lemon

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

Please limit to four forms of payment per group

The Pub & the People Dinner Menu

5pm-10:30pm Mon-Thurs, 5pm-11pm Fri & Sat,
5pm-10pm Sunday

-Firsts-

Baby Arugula Salad -8

Heirloom Tomato, Cucumber, Crouton, Pecorino
& Red Wine Vinaigrette[V]

Summer Corn -9

Tomato, Basil, Aioli & Pecorino {V & GF}

Grilled Stone Fruit Salad*-10

Pipe Dreams Goat Cheese, Arugula, Mint, Pine Nuts &
Pomegranate Molasses {V & GF}

Beer Mac and Cheese-10

Sharp Cheddar, Fontina & Mustard Breadcrumb [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-

Crispy Black Pepper Tofu-18

Rapini, Fried Garlic, Ginger, Sweet Chili Sauce [V]

Berkshire Pork Chop-22

Fried Plantain, Sofrito, Garlicky Greens {GF}

Grilled Hanger Steak-22

Fingerling Potatoes, Castelvetrano Olives, Red Peppers, Aji Verde Sauce {GF}

Pan Roasted Scallops-23

Roasted Corn, Piquillo Peppers, Potato Confit, Blueberry Gastrique {GF}

5 Spice Roasted Duck Breast-23

Cabbage, Radish, Mint, Basil, Ginger, Crispy Wonton, Cherry/Mirin Emulsion

-Sandwiches-

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

Crispy Pork-14

Black Forrest Ham, Romaine, Pickles, Salsa Verde & Molé Aioli

"The Heidi" -14

Crispy Chicken Breast, Cheddar, Bacon, Smoked Guacamole & Chipotle Aioli

House-Ground Beef Burger -14

Pub BBQ Sauce, Cheddar, Tomato, Romaine & Aioli

Seasoned Black Bean and Rice Burger -13

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

Sumac and Chickpea Burger-13

Lemon Olive Aioli, Cucumber, Pickled Radish, Mint & Celery Seed Fries[V]

-Sides-

Blistered Shishito Peppers Sake, Soy Sauce & Togarashi-5 [V]

Celery Seed Fries Ketchup & Harissa-5 [V]

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

-Desserts-

Ice Cream Sandwich*-6

Ask for today's flavor [V & GF]

Almond Pound Cake* -7

Campari Blueberries & Campfire Corn 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 or Campfire Corn [all V & GF]

[V] Vegetarian

* Contains or may contain nuts.

[GF] Gluten Free

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

The Pub & The People Lunch

Monday - Friday 11am-5pm

-Starters-

Blistered Shishito Peppers -5
Sake, Soy Sauce & Togarashi[V]

Celery Seed Fries -5
Harissa & Ketchup [V]

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

Beer Mac and Cheese-10
Sharp Cheddar, Fontina & Mustard Breadcrumbs [V]

-Salads-

Baby Arugula -8
Heirloom Tomato, Cucumber, Crouton, Pecorino & Red Wine Vinaigrette[V]

Grilled Chicken -13
Romaine, Radish, Shaved Carrot, Crouton, Farm Egg, Sesame & Scallion/Ginger Vinaigrette

Roasted Sweet Corn*-11
Tomato, Bulgur, Arugula, Basil, Feta & Pomegranate Vinaigrette [V]

-Sandwiches-

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

Black Forrest Ham-13
Romaine, Pickled Red Onion, Cheddar, Salsa Verde & Molé Aioli

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

House-Ground Beef Burger-14
Pub BBQ Sauce, Tomato, Romaine, Cheddar & Aioli

Seasoned Black Bean and Rice Burger-13
Pickles, Baby Arugula, 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, Campfire Corn or Peanut Butter[V & GF]

[V] Vegetarian[GF] Gluten Free

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*Contains Nuts

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Executive Chef: Ben Schramm

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