



-Firsts-

Chilled Cauliflower Soup -7

Tahini, Lemon & Pomegranate Molasses [V & GF]

Roasted Asparagus -8

Za'atar Whipped Yogurt, Olive Oil & Pita Crumble [V]

Baby Kale Salad -8

Shaved Root Vegetables, Mandarinquats, Pecorino & Citrus Sherry Vinaigrette [V&GF]

Goat Cheese Mac -10

Black Pepper, Thyme, Fontina, Rosemary Pecorino Breadcrumb [V]

Tempura Cauliflower -10

Pub Buffalo Sauce, Sliced Cucumber & Blue Cheese [V]

Grilled Tuna -11

Castelvetro Olives, Celery Salad & Tonnato Sauce

House-Made Lamb Paté -8

Fennel Seed, Charred Spring Onions & Olives

Executive Chef: Ben Schramm

Charcuterie -14

Selection of Cured Meat & Cheese, House Pickles, Seasonal Paté, Fig Jam & Toasted Baguette

-Seconds-

Sake Ginger Brined Tofu -18

Asparagus, Spring Onions, Braised Wild Mushrooms, Watermelon Radish, Miso [V]

Atlantic Sapphire Salmon -20

Beluga Lentils, Heirloom Carrots, Roasted Cauliflower, Pine Nuts, Mint, Tahini [GF]

Grilled Hanger Steak -21

Sautéed Broccoli, Ginger, Pan-Fried Peanuts, Sriracha-Hoisin Sauce

Seared Duck Breast -22

Dandelion Greens, Celery Root Puree, Savory Strawberry Rhubarb Emulsion [GF]

-Sandwiches-

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

Crispy Pork -14

Granny Smith Apple, Napa Cabbage, Aioli & Smoky Bacon

"The Heidi" -14

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

House-Ground Beef Burger -14

Pub BBQ Sauce, Cheddar, House Pickles, Aioli & Sautéed Onions

Seasoned Black Bean and Rice Burger -12

Sweet Soy Glaze, Aioli, Monterey Jack Cheese & Baby Kale [V]

Sumac and Chickpea Burger-12

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]

Fava Beans, Whipped Ricotta, Tarragon & Almonds -5 [V & GF]

-Dessert-

Ice Cream Sandwich -6

Peanut & Chocolate Chip Cookie, Bourbon Vanilla Ice Cream [V]

Champagne Cake -7

Strawberry Puree, Crème Fraiche Ice Cream [V]

Chocolate Bread Pudding -7

Blueberry Sauce, Bourbon Vanilla Ice Cream [V]

Pub Brownie -7

Chocolate Sauce, Kahlúa Ice Cream [V]

Scoop of House Made Ice Cream -3

Bourbon Vanilla, Kahlúa or Crème Fraiche [all 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.

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

The Pub & The People Lunch

Monday - Friday 11am-3pm



-Starters-

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

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

Chilled Cauliflower Soup - 7
Tahini, Lemon & Pomegranate Molasses [V & GF]

Goat Cheese Mac -10
Cheddar, Fontina & Brown Butter Sage Breadcrumbs [V]

House Lamb Pate -8
Harissa Aioli, Side Salad & Toasted Baguette

Executive Chef: Ben Schramm

-Salads-

Baby Kale Salad -8
Shaved Root Vegetables, Mandarinquats, Pecorino & Citrus Sherry Vinaigrette [V & GF]

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

Grilled Asparagus Salad -11
Braised Wild Mushrooms, Quinoa, Egg, Dandelion Greens, Muscatel Vinaigrette [V & GF]

-Sandwiches-

All Sandwiches Served with Fries; Sub Shishito Peppers for \$2; Soup for \$3

Grilled Mortadella* -13
Pickles, Red Onion, Apple, Whole Grain Mustard, Aioli & Romaine

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

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

Sumac and Chickpea Burger -12
Lemon-Tahini Aioli, Cucumber, Pickled Red Onion, Cilantro & Cumin-Coriander Fries [V]

-Dessert-

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

Scoop of House Made Ice Cream -3
Bourbon Vanilla, Kahlúa or Crème Fraiche [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.

HAPPY HOUR 3p-7p M-F & 12a-2a Su-Th: \$2 off Draft Beer & Wine, \$4 Rail Drinks

The Pub & The People Brunch

Saturday & Sunday 11am-3pm

Baby Kale Salad -8

Shaved Root Vegetables, Mandarinquats, Pecorino, Citrus Sherry Vinaigrette [V]

House Made Cocoa Nib Granola -8

Ginger, Quinoa, Figs, Mandarinquats, Strained Whipped Yogurt [V]

Biscuits & Gravy -10

Buttermilk Biscuit with White Vegetarian Gravy, Two Eggs any style [V]
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

House-Ground Beef Burger -14

Pub BBQ Sauce, Cheddar, House Pickles, Sautéed Onions, Garlic Aioli. Add an Egg for 1.5

"The Heidi" -14

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

Braised Bacon Steak -14

Stone Ground Grits, Fried Egg, Piquillo Pepper Emulsion

S'moreffle -8

Graham Cracker Waffle, Toasted Marshmallow & Chocolate [V]

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 Whipped Butter, Honey Butter or Jam -2[V]

Brunch Cocktails

Mimosa -4

House Bloody Mary -6

Chacho Bloody Mary (kinda spicy!) -8

Add Bacon to your Bloody -1

Grapefruit Beerмосa -4

Screwdriver -4

Freshly-Squeezed Orange Crush -8

The Drunk Monkey (Feed the Monkey Hefeweizen, Smirnoff Vodka & OJ) -8

Mexican Greyhound (i.e. The Schofferhoferita) -9

Coffee with GRIND Rum Espresso -8

Chandon BRUT or Chandon Sparkling Rosé -11

Zardetto Prosecco -10

Irish Coffee -8

Family Breakfast Banquet Combo -6

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

*****Maximum of Four Forms of Payment Accepted Per Group, Preesh!*****

Draft Beer

Brewery	Name	Origin	ABV	Price
Jailbreak	Feed the Monkey	Laurel, MD	6%	\$6.5
Hefeweizen - German style brew that combines traditional notes of clove and banana with subtle citrus aromas and flavors to provide balance and complexity, man.				
Fair Winds	Siren's Lure	Lorton, VA	7.2%	\$7
Saison - Hop forward saison with a touch of wheat and a tart, dry finish. Great American Beer Festival 2015 Gold Medal Winner.				
Victory	Prima Pils	Downington, PA	5.3%	\$6.5
German-style Pilsner - Heaps of hops and smooth German malts make for a crisp, light brew that finishes clean and dry.				
Old Ox	Black Ox Rye Porter	Ashburn, VA	6%	\$7
Robust rye porter with hints of coffee and chocolate, nicely balanced with a subtle hop influence. Complex and flavorful. Sweet malts and spicy rye.				
Devil's Backbone	Vienna Lager	Roseland, VA	4.9%	\$6
Amber Lager - Smooth, easy amber full of caramel malt goodness.				
Austin Eastciders	Original Dry Cider	Austin, TX	5%	\$6.5
English-style Dry Cider - Bittersweet and dessert apples. Fresh, light, and dry.				
Union Old Pro	Gose	Baltimore, MD	4.2%	\$7
Gose - Light, tart German beer brewed with salt and coriander.				
New Belgium	Citradelic	Fort Collins, CO	6%	\$6.5
American IPA - Citra hops and tangerine peel yield tropical and citrus flavors, complimented nicely by a touch of malty sweetness.				
Southern Tier	Live	Lakewood, NY	5.5%	\$6
American Pale Ale - Strong citrus hops balanced with malt breadiness. Excellent session beer.				
DC Brau	Corruption	Washington, DC	6.5%	\$6.5
Pacific Northwest IPA - Bold dose of hops and a malty backbone with aromas of pine sap and burnt spruce.				

Craft Bottles & Cans

Allagash White	5%	\$7	Left Hand Milk Stout Nitro	6%	\$7
Belgian Wheat - Refreshing witbier brewed with coriander and Curacao orange peel.			Milk Stout - Brown sugar and vanilla nose, roasty mocha flavors, milk chocolate fullness.		
Bell's Two Hearted Ale	7%	\$8	New Belgium Trippel	8.5%	\$7
American IPA - Classic. 16oz Tallboy!			Belgian Tripel with an American twist of hops and coriander. Citrus, spice and bread.		
Charm City "Hops"	6.9%	\$7	Ballast Point Sculpin IPA	7%	\$8
Mead - Dry hopped mead with floral, citrus and honey notes.			West Coast IPA - Outstanding beer hopped at five different stages. Tart, fresh, crisp, and hoppy.		
3 Stars Nectar of the Bogs	5%	\$8	Schofferhoffer Grapefruit Hefeweizen	2.5%	\$7
Fall/Winter Saison - Bright and crisp with subtle, earthy, cranberry tartness. 16 oz Tallboy!			Blend of Hefeweizen beer and grapefruit juice. 16oz of sunshine in a can.		
Atlas Brew Works District Common	5.1%	\$6.5	Evil Twin Mission Gose	4%	\$8
Pale, well-balanced beer combining crisp lager character with fruity ale notes.			Gose with eucalyptus - Tart, salty, cool, and refreshing.		

Suds

Coors Banquet Beer - 4 Miller Lite - 4 National Bohemian - 4 Guinness Tallboy - 6
 Tecate - 4 Bud Light - 4 Omission Pale Ale (GF) - 5 Narragansett Lager Tallboy - 4

The Family Banquet COMBO
 Coors Banquet Beer & a Shot of Old Grand-Dad Bourbon \$6

HAPPY HOUR 3p-7p M-F & 12a-2a Su-Th: \$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
Homemade Peanut & Chocolate Chip
Cookie, Bourbon Vanilla Ice Cream [V]

Pub Ice Cream Float -8
Vanilla Ice Cream & Draft Hard Cider
[V & GF] or Old Ox Rye Porter [V]

The Pub & The People Late LATE Night Menu

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]