

The Pub & The People Dinner Menu

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

-Firsts-

Chilled Red Pepper Soup -7

Sweet Corn, Fava Beans & Cilantro [V & GF]

Corn and Tomato Succotash -8

Fava Beans, Basil & Aioli [V]

Baby Kale Salad -8

Heirloom Tomatoes, Olives, Cucumbers, Feta & Oregano Vinaigrette [V&GF]

Heirloom Tomato Panzanella -10

Stracciatella, Red Leaf Lettuce, Crouton & Red Wine Vinaigrette [V]

Goat Cheese Mac -10

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

Tempura Cauliflower -10

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

Charcuterie -14

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



Executive Chef: Ben Schramm

-Seconds-

Sake Ginger Brined Tofu -18

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

Atlantic Sapphire Salmon -21

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

Autumn Olive Farms Pork Chop -21

Broccoli Rabe, Garlic, Red Chili Flakes, Corn Purée, Bourbon Soy Jus [GF]

Seared Rockfish -22

Patty Pan Squash, Heirloom Tomatoes, Fregola, Charred Scallion Emulsion

Grilled Hanger Steak -22

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

-Sandwiches-

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

Crispy Pork -14

House Pickles, Lettuce, Mortadella, Aioli & Dijon

"The Heidi" -14

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

House-Ground Beef Burger -14

Pub BBQ Sauce, Tomato, Lettuce, Cheddar & Aioli

Seasoned Black Bean and Rice Burger -13

House 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]

Pub Coleslaw Cabbage, Basil & Korean Red Chili Aioli -5 [V & GF]

-Dessert-

Ice Cream Sandwich -6

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

Lemon Bar -7

Blueberry Sauce, Ginger Whipped Cream [V]

Chocolate Bread Pudding -7

Sour Cherry Purée, 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 Fraîche [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.

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 Red Pepper Soup - 7
Sweet Corn, Fava Beans & Cilantro [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
Tomato, Cucumber, Olives, Feta & Oregano Vinaigrette [V & GF]

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

Roasted Corn Salad -11
Braised Wild Mushrooms, Quinoa, Egg, Pecorino, Baby Kale & 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, Tomato, Lettuce, Cheddar & Aioli

Sumac and Chickpea Burger -13
Lemon-Tahini Aioli, Cucumber, Pickled Red Onion, Cilantro & Cumin-Coriander Fries [V]

-Dessert-

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

Scoop of House Made Ice Cream -3
Bourbon Vanilla, Kahlúa or Crème Fraîche [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 for a buck!

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

Zardetto Prosecco -10

Irish Coffee -8

Family Banquet Breakfast Combo -6

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Please limit to four forms of payment per group

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]

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]