

The Pub

Open Wednesday – Friday 4pm to Close Saturday

ALL SANDWICHES SERVED WITH CHOICE OF SIDE, FRIES, TOTS, ONION RINGS OR COLESLAW, AND LETTUCE, TOMATO, ONION, AND A PICKLE

Appetizer Sampler \$13.00

Fried Mozzarella, Jalapeno Poppers, Fried Mac N Cheese Bites 6 Wings

Fried Mozzarella \$6.95

Delicious Breaded Mozzarella Sticks Fried to Perfection Served with Marinara Sauce

Fried Mac –N- Cheese Bites \$6.95

Perfectly Breaded and deep Fried Mac & Cheese Bites, comes out Gooney and Hot

Pub House Rockfish Tenders \$9.50

4 Crispy Tenders with a sweet Batter and Served with House Tartar Sauce and Choice of side.

Tater Tot Nachos \$6.95

Tater Tots Covered in House made Queso, Salsa Fresco, and Jalapenos

Pulled Pork BBQ or Buffalo Chicken French

Fries \$6.50

Your choice of Fresh Pulled Pork with Queso Red and Green Onions and BBQ Sauce or Buffalo Chicken Chunks Drizzled with either Bleu Cheese or Ranch Dressing

Capt Faunce Fried Oysters \$13.00

9-10 Count Lightly Breaded and Flash Fried Served with Cocktail Sauce and Choice of Side

Breaded, Naked, or Boneless Chicken Wings

6 wings \$7.50 or 10 Wings \$12.00

Mild, Hot, Dry Rub served with Ranch Or bleu Cheese and Celery

Buffalo Chicken Sandwich \$9.00

Deep Fried Chicken Breast Tossed in Buffalo Sauce Smothered in Provolone Cheese and Drizzled with Ranch or Bleu Cheese

Basket Of Fries Tots or Onion Rings \$2.00

Nachos Grande \$9.00

Tortilla Chips Covered with Taco Beef, Shredded lettuce, Salsa Fresco Red Onions and Jalapenos

Cheese Quesadilla \$8.00

Fresh Tortilla Filled with Cheese and Grilled, Add Chicken or Shrimp \$2.00

Northern Neck Sampler \$21.99

Fried Rockfish Tenders, Fried Oysters, Shrimp & Grits Choice of Side

1lb Peel and Eat Shrimp \$12.00

Cocktail and Tartar Sauce Available

Sliders 3 Way \$8.50

3 Mini Sliders, Bacon Cheeseburger, Pork BBQ, and a Rockfish Tender with Choice of Side

Flat Bread Pizza \$10.50

16 Square Bites with Black Olives, Tomato, Onion, Mushroom, Cheddar and Mozzarella, Add Cappicola Ham for \$1.00

The Rueben \$8.00

Piled high Corn Beef, Swiss Cheese, and Thousand island Dressing on Marble Bread

Chicken Cheddar Bacon \$7.50

Deep fried or grilled Chicken topped with 2 slices of Applewood Bacon and smothered in Cheddar

Crab Cake Sandwich \$10.00

Lump Crab Meat topped with lettuce, Tomato, and Tartar Sauce

Pork BBQ Sandwich \$6.50

Slow roasted and pulled Pork, tossed in house BBQ sauce

French Dip \$10.00

Fresh Shaved Prime Rib on a Sub roll with Provolone Cheese and Garlic Mayo With Auju for Dipping

Northern Neck Burger \$12.50

1/2lb Burger Topped with local Crab, Grilled Asparagus, and Hollandaise

1/2lb Angus Burger \$9.00

Bacon, Lettuce, Tomatoes, Onions, and Cheese

1lb Angus Burger \$13.00

Topped with Chili and Cheese

Pub Parcher Burger \$11.00

Blackened Burger Topped with Pepper Jack Cheese, 2 Layers of Jalapenos, Cuban Sauce, Sriracha sauce, Buffalo sauce, and seasonal Habaneras. Add Pulled Pork or Prime Rib End for \$2.00

Tacos \$8.00

3 Soft Shell Tacos filled with Ground Beef lettuce Cheese and Salsa Fresco

The Pub

Late Night Menu

Available after 10pm

Appetizer Sampler \$13.00

Fried Mozzarella, Jalapeno Poppers, Fried Mac N Cheese Bites 6 Wings

Fried Mozzarella \$6.95

Delicious Breaded Mozzarella Sticks Fried to Perfection Served with Marinara Sauce

Fried Mac –N- Cheese Bites \$6.95

Perfectly Breaded and deep Fried Mac & Cheese Bites, comes out Goopy and Hot

Pub House Rockfish Tenders \$9.50

4 Crispy Tenders with a sweet Batter and Served with House Tartar Sauce and Choice of side.

Tater Tot Nachos \$6.95

Tater Tots Covered in House made Queso, Salsa Fresco, and Jalapenos

Pulled Pork BBQ or Buffalo Chicken French Fries \$6.50

Your choice of Fresh Pulled Pork with Queso Red and Green Onions and BBQ Sauce or Buffalo Chicken Chunks Drizzled with either Bleu Cheese or Ranch Dressing

Capt Faunce Fried Oysters \$13.00

9-10 Count Lightly Breaded and Flash Fried Served with Cocktail Sauce and Choice of Side

Breaded, Naked, or Boneless Chicken Wings

6 wings \$7.50 or 10 Wings \$12.00

Mild, Hot, Dry Rub served with Ranch Or bleu Cheese and Celery

Buffalo Chicken Sandwich \$9.00

Deep Fried Chicken Breast Tossed in Buffalo Sauce Smothered in Provolone Cheese and Drizzled with Ranch or Bleu Cheese

Basket Of Fries Tots or Onion Rings \$2.00

****Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness**

THE PUB ENTREES

Soup Du Jour \$6.50

Ask your Server about today's soup

Garden Salad \$6.50

Mixed Field Greens, Tomatoes, Carrots, Onions, Cucumbers and Garlic Croutons

Chicken Caesar Salad \$9.00

Fresh Romaine Lettuce Topped with House Made Caesar Dressing, Croutons, Grated Parmesan, and Grilled Chicken

Chicken Alfredo \$15.00

Homemade Cracked Pepper Bacon Cream Sauce, Served over Penne Pasta, sun dried tomatoes, Juicy Grilled Chicken sprinkled With Parmesan Cheese

Seafood Pasta \$23.00

A Bowl filled with Pasta, Scallops, Shrimp, Salmon, and Oysters on Request covered in a pickled lemon cream Sauce

GF Certified Ribeye \$22.00

8oz cut in house Ribeye, Simply Grilled with salt and pepper, topped with black truffled butter. Choice of two sides.

Fish and Chips \$14.99

Fresh Local Cod Dipped in Homemade Guinness Beer Batter, Fried to a Golden Brown and Served with House Cut Fries

GF Local Flounder \$22.00

A Beautiful local favorite, topped with sautéed garlic spinach, apple wood smoked bacon, Captain Faunce jumbo lump crab and lime beur blanc sauce

Chicken Fried Steak -N- Gravy

Hand Breaded Steak Fried to Perfection and Topped with Homemade Gravy Served with 2 Sides

Blackened Tuna \$20.00

Fresh Ahi Tuna Blackened Drizzled with Wasabi Vinaigrette and served with a
Pickled cucumber Salad and 2 Sides

Sides

**French Fries, Onion Rings, Tater Tots, Side Salad, Vegetable Medley,
Garlic Herb Mashed Potatoes, Fingerling Potatoes, Jasmine Rice, or
Seasoned Black Beans**

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