

## Appetizers

<b>-Baskets-</b> .....	5
Hand-cut French fries (Original or Cajun)	
Hot potato chips	
Sweet potato fries	
Yuengling beer-battered red onion rings	
--Served with house-made catsup, Chipotle ranch, or maple cream cheese dip	
<b>-Pub Dip-</b> A timeless classic with a BPH twist. Spinach & artichoke dip made with our signature blend of greens: baby spinach, tat soi, rainbow chard and swiss chard. Served with baguette and tortilla chips .....	5
<b>-Baguette &amp; Roasted Garlic-</b> Artisan French Baguette served with house-made butter, roasted garlic cloves & a seasoned blend of white balsamic vinegar & olive oil .....	5
<b>-Beer Battered Portabella Mushrooms-</b> Yuengling beer battered mushroom slices, served with a balsamic reduction .....	6
<b>-Bruschetta-</b> Herbed focaccia bread, goat cheese, white balsamic vinegar & olive oil marinated tomatoes, shallots, & hand-cut prosciutto .....	8
<b>*-Kobe Beef Sliders-</b>	
Three Kobe beef patties, prepared medium rare & served on toasted Romano Ciabatta buns with a tangy Lemon Dijon dip on the side .....	15
--Blue Cheese & Bacon	
--Smoked Cheddar & Bourbon Caramelized Red Onions	
<b>-Lobster Nachos-</b> Corn tortilla chips, smoked cheddar cheese, tomatoes, shallots, bacon, & butter poached Langostino lobster .....	16
<b>-Charcuterie Plate-</b> Smoked duck, prosciutto & handcrafted sopressata salami, pistachios, goat cheese stuffed pepadews, kalamata olives & two cheeses. Served with crispbreads & baguette .....	17
<b>-Cheese Plate-</b> A rotating selection of artisanal cheeses plated with seasonal fruit, cashews & pistachios. Served with crispbreads & baguette.....	17

## Soup and Salad

<b>-Fruit &amp; Nut Salad -</b> Our signature blend of greens tossed with diced seasonal fruit, house-made raspberry vinaigrette, crumbled goat cheese & cashews.....	8
<b>-Public House Chili-</b> Your chef's personal recipe with moderate heat.	
Hearty chili prepared with duck stock & ground pork shoulder .....	Cup 4/Bowl 6
--Cool it down with cheddar cheese, sour cream & diced red onions.....	Cup 5/Bowl 7
<b>-Wandering Ladle-</b> Ask your server about today's featured soup.....	Cup 4/Bowl 6

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

## Sandwiches and Such

All sandwiches are served with a choice of fries or chips. Add bacon to any burger \$2.

All sauces and toppings are house-made and locally sourced.

Upgrade to Kobe beef \$5

-BLTacos- House-made garlic flatbread, avocado mayo, thick-cut bacon, tomatoes, shallots & arugula .....	9
-Lobster BLT- Langostino lobster, thick-cut bacon, toasted baguette, avocado mayo, tomato, shallots & arugula.....	13
-Herbivore- Grilled balsamic marinated portabella mushroom cap, provolone, roasted red pepper, pickled red onions, arugula & avocado mayo .....	10 (adding bacon to this sandwich is on the house)
*-The O.G.- Half-pound ground sirloin, arugula, tomato, onion & mayo .....	9
--add pepperjack, beer cheddar, mild cheddar, blue cheese or provolone .....	10
*-Acadian- Cajun blackened half-pound ground sirloin, pepperjack, bourbon caramelized red onions & bell pepper slaw .....	10
*-Bewilderment- Half-pound ground buffalo, arugula, red onion, & cranberry ginger bbq sauce .....	10
-Nuremberger- Half-pound house-made bratwurst sausage patty, sauerkraut, beer cheddar & spicy stone ground mustard .....	10

## Signature Dishes

-Petit Filet- Four 2oz. med-rare Bistro filet medallions, signature greens, roasted pearl onions & a glaze of Michigan cherry, balsamic gastrique. Or smother them with sautéed portabella mushrooms and red onions.....	16
-Lobster Mac & Cheese- Langostino lobster in a house-made rotini mac & cheese.....	15
-Wild Caught Hawaiian Fish-	
-Sashimi- 4oz. choice of fish, cucumber, ginger, wasabi & soy sauce	
Ahi Tuna 18      Tasman Salmon 17      Walu (Escolar) 17      Combination 17	
-Seared With Greens- 4oz. Walu or Ahi, seared with black sesame seeds, cracked pepper or naked, sautéed signature greens, shallots, toasted almonds & Lemon Beurre Blanc.....	17/18
-Butter Poached- 4oz. Salmon or Walu, seasoned & poached in a Thyme buttercream sauce. Served over crostini with roasted garlic .....	17

## Dessert

-Chocolate Covered Bacon- Thick-cut bacon, chocolate, salted caramel, crushed pistachios & sea salt.....	7
-Bacon Bourbon Crème Brûlée- Infused with bourbon, cinnamon, maple & bacon. Served flambé with a raw sugar crust.....	7
-Chocolate Raspberry Mousse- Milk chocolate mousse, macerated raspberries & dark chocolate drizzle.....	7