

# Pub Menu



## Appetizers

#### Chicken Goujons - \$12.95

Chicken tenders. Served with fries and your choice of sauce.

#### Soft Baked Pretzels - \$10.95

Served with Guinness beer cheese dip.

#### **Edamame -\$8.95**

Soy beans in the pod, steamed. Topped with sea salt.

#### **Reuben Fritters -\$8.95**

Served with 1000 Island dressing.

#### Fried Calamari - \$15.95

Breaded and deep-fried. Served with cocktail sauce.

#### Jalapeno Poppers - \$8.95

Cream cheese or cheddar cheese. Served with mae ploy sauce.

#### Spinach Artichoke Dip - \$10.95

Served with your choice of pita or chips.

#### **Crab Cakes - \$15.95**

Served with remoulade sauce.

#### Pizza Logs - \$8.95

Served with house marinara.

#### Fried Mozzarella - \$8.95

Hand breaded with Panko and deep-fried. Served with house marinara.

#### Mac and Cheese - \$12.95

**Baked:** Crunchy panko and herb toppings **Loaded:** Fried chicken, bacon, green onions, ranch - +\$4.25 **BBQ:** Topped with BBQ pulled pork - +\$4.25

#### Nascentia Greens - \$15.95

Sautéed escarole greens with shallots, garlic, bacon, and cherry peppers. Topped with pecorino romano and parmesan cheeses.

#### Irish Keggers - \$8.95

Jumbo Reuben stuffed potatoes. Served with 1000 Island dressing.

#### Loaded Nachos - \$13.95

House tortilla chips smothered in a creamy blend of cheddar cheeses and topped with green onions, black olives, pico de gallo, and sour cream.

Add meat: Chicken, steak, or BBQ pulled pork - +\$4.25

#### **Pub Wings - \$15.95**

Deep-fried and tossed in your choice of sauce: Mild, Medium, Hot, Garlic Parmesan, Sticky Guinness BBQ, Boom Boom, Spicy Ranch, Sweet Soy Mae Ploy. Served with celery and bleu cheese dressing.

## Salads and Soups

#### Cobb Salad - \$16.95

Romaine lettuce topped with grilled chicken, tomatoes, cucumbers, bacon, red onions, black olives, cheddar cheese, hard-boiled egg, and avocado. Served with balsamic dressing.

#### Caprese Salad - \$14.95

Sliced tomatoes, fresh mozzarella, and basil.
Topped with olive oil, balsamic glaze, and sea salt.

#### The Manor Spring Salad - \$16.95

Mixed greens tossed in a lite raspberry vinaigrette with bleu cheese, bacon, candied walnuts, dried cranberries, and topped with grilled chicken.

#### Caesar Salad - \$12.95

Romaine lettuce tossed with Caesar dressing, parmesan cheese and croutons.

Add meat: chicken, steak, or shrimp +\$4.25

Soup Du Jour Cup - \$5.95 Bowl - \$7.95

## Kids - 10 & under

Served with your choice of side

Chicken Goujons
Cheeseburger
Fish Sandwich
Ham and Cheese Toastie
Pasta with Sauce or Butter
Kid-Friendly Mac and Cheese

### Burgers and Sandwiches

Served with your choice of a side \*gluten free bread available\*

#### All American Burger - \$15.95

Char-grilled black angus burger topped with melted American cheese, lettuce, tomato and red onion. Served on a toasted brioche roll. Additional Toppings - mushrooms (\$2.25), bacon (\$3.25), crumbly bleu cheese (\$2.25)

#### Bacon Bleu Burger - \$17.95

Char-grilled black angus burger topped with melted bleu cheese, bacon, and red onion.
Served on a toasted brioche roll.

#### **Mushroom Swiss Burger - \$16.95**

Char-grilled black angus burger topped with lettuce, sautéed mushrooms, and melted swiss cheese. Served on a toasted brioche roll.

#### Rodeo Burger - \$17.95

Char-grilled black angus burger topped with melted cheddar cheese, maple bourbon pickles, golden BBQ sauce, and onion rings. Served on a toasted brioche roll.

#### California Burger - \$17.95

Char-grilled black angus burger topped with bacon, lettuce, tomato, avocado, roasted jalapenos, pepper jack cheese, and ranch. Served on a toasted brioche roll.

#### **Impossible Burger - \$17.95**

Char-grilled plant-based burger topped with lettuce, tomato, and red onion. Served on a toasted brioche roll.

#### BLT - \$13.95

Served with mayonnaise on toasted white bread.

#### Club Sandwich - \$16.95

Your choice of turkey or ham, lettuce, tomato, bacon, swiss cheese, and mayonnaise.
Served on toasted white bread.

#### Classic Reuben - \$16.95

Thin sliced corned beef piled high on grilled marble rye bread with 1000 Island dressing, sauerkraut, and melted swiss cheese.

#### Irish Ham and Cheese Toastie - \$13.95

Virginia baked ham and melted swiss cheese. Served on grilled white bread.

#### Steak and Greens - \$17.95

Thinly sliced filet mignon topped with our house greens and melted swiss cheese with a side of creamy horseradish sauce. Served on a toasted brioche roll.

#### Beef on a Weck - \$16.95

Thinly sliced, slow-roasted, rare roast beef and smothered in our Guinness beer cheese sauce. Served on a Kimmelweck roll with au jus and creamy horseradish sauce.

#### Veggie Sandwich - \$14.95

Char-grilled zucchini, summer squash, portobello mushroom, roasted red peppers, and melted provolone cheese with balsamic glaze. Served on toasted gluten free bread.

#### Chicken and Greens - \$16.95

Grilled marinated chicken breasted topped with our house greens, melted swiss cheese, and a side of creamy horseradish sauce. Served on a toasted brioche roll.

#### Classic Chicken Sandwich - \$14.95

Grilled marinated chicken breast with lettuce, tomato, onion, and mayonnaise. Served on a toasted brioche roll.

#### Chicken Cordon Bleu - \$14.95

Deep-fried chicken breast topped with Virginia baked ham and melted swiss cheese and a side of honey mustard. Served on a toasted brioche roll.

#### Chicken Caprese - \$15.95

Char-grilled marinated chicken breast topped with fresh mozzarella, tomato, fresh basil and a balsamic glaze. Served on grilled sourdough bread.

#### Lobster Roll - \$19.95

Hot lobster meat topped with hot drawn butter. Served on a grilled New Englandstyle roll.

#### Haddock Sandwich - \$15.95

Breaded and deep-fried. Served on toasted brioche roll.

### Sides

French Fries, Tater Tots, Applesauce

\$2.25 Upgrade: Sweet Potato Fries, Onion

Rings, Side Salad, Cup of Soup

\$3.25 Upgrade: Mac and Cheese, Greens

We accept cash and credit.

\*Parties of 8 or more will have an 18% gratuity added to their bill.

# Entrees

Served with your choice of soup or salad \*Available Wednesday - Saturday after 4pm

#### St. Patrick's Pasta - \$24.99

Sautéed shallots, garlic, cabbage, and corned beef. Tossed in a dijon and horseradish cream sauce. Finished with smoked gouda and cheddar cheeses.

#### **Garlic Rosemary Chicken - \$20.99**

Half of a garlic rosemary chicken served with garlic redskin mashed potatoes and fresh veggies.

#### Vodka Riggies - \$20.99

Sautéed onion, mushrooms, sweet red bell peppers, and cherry peppers. Tossed in a tomato, vodka cream sauce, finished with pecorino romano and parmesan cheeses.

Add: chicken or shrimp for \$4.25 extra

#### **Lobster Mac and Cheese - \$27.99**

Cavatappi pasta and a generous amount of lobster, smothered in a rich and creamy cheddar cheese sauce. Finished with a crunchy topping of herbed panko and parmesan.

#### **Broiled Haddock - \$21.99**

Cajun, lemon pepper, or regular. Served over white and wild rice, fresh vegetable.

#### Fresh Haddock Fish Fry - \$20.99

Served with French fries, coleslaw, tarter sauce, and a lemon wedge.

#### Fried Scallops - \$25.99

Served with french fries, coleslaw, tarter, cocktail, and lemon.

#### Fried Jumbo Gulf Shrimp - \$23.99

Served with french fries, coleslaw, lemon and cocktail sauce.

#### Stuffed Haddock - \$27.99

Broiled haddock with shrimp, scallops, lobster, and crab stuffing. Served over white and wild rice, fresh veggies, and finished with a shrimp saffron cream sauce.

#### Seafood Platter - \$28.99

Fried or broiled, haddock, shrimp, and scallops. Served with french fries, coleslaw, tarter, cocktail and lemon.

#### Pot Roast - \$25.99

Slow roasted with garlic redskin mashed potatoes and fresh vegetables. Finished with bordelaise sauce.

#### Filet Mignon - \$38.99

An 8oz center cut filet mignon char-grilled to perfection. Served with garlic redskin mashed potatoes and fresh veggies and finished with a white truffle demi glaze.

#### 16oz. Porterhouse Pork Chop - \$29.99

Gently seasoned with our house made rub and pan seared to your liking. Served with garlic redskin mashed potatoes and finished with a maple bourbon demi glaze.