



Starters & Small Plates

FRIED MOZZARELLA	9
Hand-breaded fresh mozzarella served with Marinara.	
REUBEN FRITTERS	9
Served with 1000 Island dressing.	
IRISH KEGGERS	9
Jumbo corned beef stuffed potato barrels. Served with 1000 Island dressing.	
FRIED SCALLOP BITES	10
Breaded deep-fried scallop pieces served with cocktail sauce.	
SPINACH ARTICHOKE DIP	11
Served with your choice of pita or chips.	
SOFT BAKED PRETZELS	11
Served with Guinness beer cheese dip.	
POUTINE	12
Crispy french fries topped with melty cheese curds and rich demi-glaze.	
CHICKEN GOUJONS	13
Chicken tenders served with fries and your choice of sauce.	
LOADED NACHOS	14
House tortilla chips smothered in queso with green onions, black olives, pico de gallo, and sour cream. Add: chicken (+4.50), bbq pulled pork (+6.50), or steak (+8.50)	
SHRIMP COCKTAIL	15
Chilled spiced shrimp served with cocktail sauce.	
FRIED CALAMARI	16
Served with cocktail sauce.	
NASCENTIA GREENS (<i>Spicy</i>)	16
Sautéed escarole greens with shallots, garlic, bacon, and cherry peppers topped with Pecorino Romano and Parmesan cheeses. Served with garlic toast points.	
PUB WINGS	16
Mild, Medium, Hot, Garlic Parmesan, Sticky Guinness BBQ, Boom Boom, Spicy Ranch, Sweet Chili.	

Salads & Soup

Add: Chicken (+4.50), Shrimp (+6.50), or Steak (+8.50)

COBB SALAD	17
Romaine lettuce topped with grilled chicken, tomatoes, cucumbers, bacon, red onions, black olives, cheddar, hard-boiled egg, and avocado with balsamic dressing.	
THE MANOR SPRING SALAD	13
Mixed greens tossed in a raspberry vinaigrette topped with bleu cheese, bacon, candied walnuts, and dried cranberries.	
CAPRESE SALAD	15
Sliced tomatoes, fresh mozzarella, and basil topped with olive oil, balsamic glaze, and sea salt.	
CAESAR SALAD	13
Romaine lettuce tossed with Caesar dressing, Parmesan, and croutons.	
WEDGE SALAD	15
Crisp iceberg lettuce topped with bacon, tomatoes, red onions, bleu cheese crumbles, cajun spiced walnuts, bleu cheese dressing, and apple gastrique.	
SOUP DU JOUR (CUP)	6
(BOWL)	8

Sides

FRENCH FRIES • TATER TOTS • APPLESAUCE
UPGRADE (+2.25)
SWEET POTATO FRIES • ONION RINGS,
SIDE SALAD • CUP OF SOUP
UPGRADE (+3.25)
MAC AND CHEESE • GREENS

Burgers & Sandwiches

Served with your choice of a side.
Gluten free bread available (+\$2)

ADDITIONAL TOPPINGS

bacon, caramelized onions, mushrooms, extra cheese, jalapeño (+\$1)

ALL AMERICAN BURGER	16
American cheese, lettuce, tomato and red onion.	
MUSHROOM SWISS BURGER	17
Sautéed mushrooms, Swiss cheese, and lettuce.	
RODEO BURGER	18
Cheddar cheese, bacon, maple bourbon pickles, golden bbq sauce, and onion rings.	
BEECHES SIGNATURE BURGER	19
Pepper-jack cheese, bacon jam, crispy fried onions, Nashville aioli, and arugula.	
CLASSIC CHICKEN SANDWICH	15
Char-grilled marinated chicken breast with lettuce, tomato, onion, and mayo on a toasted brioche roll.	
PESTO CHICKEN SANDWICH	16
Char-grilled marinated chicken breast with red onion, roasted red pepper, arugula and pesto mayo on an herbed focaccia.	
CHICKEN & GREENS (<i>Spicy</i>)	17
Char-grilled marinated chicken breast topped with Nascentia Greens and melted Swiss cheese on a toasted brioche roll with a side of horseradish sauce.	
CHICKEN CORDON BLEU	15
Deep-fried chicken breast with Virginia-baked ham and melted Swiss cheese on a toasted brioche roll with a side of honey mustard.	
NASCENTIA CUBAN	15
Sliced ham, pork, dill pickles, Swiss cheese, and mustard on griddled sourdough bread.	
BEEF ON A WECK	17
Slow-roasted roast beef thinly sliced and smothered in Guinness beer cheese sauce on a Kimmelweck roll with au jus and horseradish sauce.	
STEAK AND GREENS (<i>Spicy</i>)	18
Thinly sliced filet mignon with Nascentia Greens and melted Swiss cheese on a toasted brioche roll with a side of horseradish sauce.	
PHILLY CHEESESTEAK	18
Shaved ribeye, caramelized onions, sauteed peppers, mushrooms, topped with house-made queso. Served on a toasted hoagie roll.	
CLASSIC REUBEN	17
Thinly sliced corned beef on grilled marble rye bread with 1000 Island dressing, sauerkraut, and melted Swiss cheese.	
THE SUMMERHOUSE	14
Grilled cheese with cheddar, provolone, sliced tomatoes, and bacon on sourdough bread.	
IRISH HAM AND CHEESE TOASTIE	14
Virginia baked ham and melted Swiss cheese on grilled white bread.	
B.L.T.	14
Served with mayo on toasted white or wheat bread.	
VEGGIE SANDWICH	15
Char-grilled zucchini, summer squash, portobello mushrooms, and roasted red peppers topped with melted provolone cheese & a balsamic glaze on toasted brioche.	
CLUB SANDWICH	17
Your choice of turkey or ham, lettuce, tomato, bacon, Swiss cheese, and mayo on toasted white or wheat bread.	
HADDOCK SANDWICH	16
Breaded and deep-fried haddock on a toasted brioche roll.	
LOBSTER ROLL	23
Warmed lobster meat in drawn butter on a grilled New England-style roll.	

Entrees

Served with your choice of soup or salad. Available Wednesday - Saturday after 4pm.
Consuming raw or undercooked meat or fish increases risk of foodborne illness

VODKA RIGGIES

Sautéed onions, mushrooms, sweet bell peppers, and cherry peppers tossed in a tomato vodka cream sauce and finished with Pecorino Romano and Parmesan cheeses.
Add: chicken (+4.50) or shrimp (+6.50)

-21-

GARLIC ROSEMARY CHICKEN

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

-23-

CHICKEN PARMESAN

Fried chicken topped with marinara, melted mozzarella and Parmesan cheeses.
Served atop a bed of linguine pasta.

-22-

PESTO ALFREDO GNOCCHI

Potato dumplings tossed in a creamy alfredo sauce with basil pesto, cherry tomatoes, and Parmesan cheese.

-23-

ST. PATRICK'S PASTA

Sautéed shallots, garlic, cabbage, and corned beef tossed in a Dijon and horseradish cream sauce and finished with smoked Gouda and cheddar cheeses.

-25-

POTTER'S ROAST

Slow roasted pot roast served with garlic redskin mashed potatoes, fresh vegetables, and demi-glace.

-26-

PORK OSSO BUCO

Oven roasted pork shank smothered in a rosemary demi-glace, accompanied by mashed potatoes and fresh vegetables.

-28-

FILET MIGNON

8oz center cut filet mignon char-grilled to perfection. Served with garlic redskin mashed potatoes, fresh vegetables, and a white truffle demi-glace.

-40-

MAC AND CHEESE

Baked: Crunchy panko and herb toppings • **Loaded:** Fried chicken, bacon, ranch (+6)
BBQ: Topped with BBQ pulled pork (+6) • **Lobster:** Topped with fresh lobster meat (+17)

-14-

FRIED OR BROILED HADDOCK

Fried: Served with french fries, coleslaw, tartar sauce and lemon.

Broiled: Cajun, lemon pepper, or regular. Served with white and wild rice and fresh vegetables.

-22-

STUFFED HADDOCK

Broiled haddock with shrimp and scallop seafood stuffing. Served over white and wild rice with fresh vegetables and a lobster saffron cream sauce.

-28-

SEAFOOD PLATTER

Fried or broiled haddock, shrimp, and scallops. Served with french fries, coleslaw, tartar sauce, and cocktail sauce.

-29-

GRILLED SWORDFISH

Char-grilled swordfish filet topped with chimichurri. Accompanied by rice and fresh vegetables.

-34-

Kids

10 and under. Served with your choice of side.

CHICKEN GOUJONS • CHEESEBURGER • FISH SANDWICH • PASTA WITH SAUCE OR BUTTER
KID-FRIENDLY CHEESE TOASTIE • KID-FRIENDLY MAC AND CHEESE

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

*Pricing shown reflects cash or credit payment types.