



Starters & Small Plates

REUBEN FRITTERS	9
Served with 1000 Island dressing.	
IRISH KEGGERS	9
Jumbo corned beef stuffed potato barrels. Served with 1000 Island dressing.	
SPICY FRIED CHEESE CURDS	10
Breaded Wisconsin-style spicy cheese curds served with a side of marinara.	
MAPLE BACON BRUSSELS SPROUTS	10
Roasted Brussels sprouts with sauteed onions, bacon, goat cheese, and maple syrup.	
FRIED MOZZARELLA	11
Hand-breaded fresh mozzarella served with marinara.	
SPINACH ARTICHOKE DIP	12
Served with your choice of pita or chips.	
SOFT BAKED PRETZELS	12
Served with Guinness beer cheese dip.	
CHICKEN GOUJONS	13
Chicken tenders served with fries and your choice of sauce.	
LOADED NACHOS	15
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	16
Chilled spiced shrimp served with cocktail sauce.	
PUB WINGS	16
Mild, Medium, Hot, Garlic Parmesan, Sticky Guinness BBQ, Boom Boom, Spicy Ranch, Sweet Chili.	
FRIED CALAMARI	17
Served with cocktail sauce.	
NASCENTIA GREENS (<i>Spicy</i>).....	17
Sautéed escarole greens with shallots, garlic, bacon, and cherry peppers topped with Pecorino Romano and Parmesan cheeses. Served with garlic toast points.	

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.	
HARVEST SALAD	15
Fresh mixed greens tossed with roasted pears, sweet potatoes, dried cranberries, walnuts, radishes, and goat cheese, tossed in an apple cider vinaigrette.	
WEDGE SALAD	15
Crisp iceberg lettuce topped with bacon, tomatoes, red onions, bleu cheese crumbles, cajun spiced walnuts, bleu cheese dressing, and apple gastrique.	
CAPRESE SALAD	15
Sliced tomatoes, fresh mozzarella, and basil topped with olive oil, balsamic glaze, and sea salt.	
THE MANOR SPRING SALAD	15
Mixed greens tossed in a raspberry vinaigrette topped with bleu cheese, bacon, candied walnuts, and dried cranberries.	
CAESAR SALAD	13
Romaine lettuce tossed with Caesar dressing, Parmesan, and croutons.	
SOUP DU JOUR (CUP)	7
(BOWL)	9

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	20
Pepper-jack cheese, bacon jam, crispy fried onions, Nashville aioli, and arugula.	
CLASSIC CHICKEN SANDWICH	16
Char-grilled marinated chicken breast with lettuce, tomato, onion, and mayo on a toasted brioche roll.	
PESTO CHICKEN SANDWICH	17
Char-grilled marinated chicken breast with red onion, roasted red pepper, arugula and pesto mayo on an herbed focaccia.	
CHICKEN & GREENS (<i>Spicy</i>)	18
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	16
Deep-fried chicken breast with Virginia-baked ham and melted Swiss cheese on a toasted brioche roll with a side of honey mustard.	
BEEF ON A WECK	19
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>)	20
Thinly sliced filet mignon with Nascentia Greens and melted Swiss cheese on a toasted brioche roll with a side of horseradish sauce.	
PHILLY CHEESESTEAK	19
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.	
B.L.T.	15
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	18
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	MARKET PRICE
Warmed lobster meat in drawn butter on a grilled New England-style roll.	

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

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

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)
-16-

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-

PESTO ALFREDO GNOCCHI

Potato dumplings tossed in a creamy alfredo sauce with basil pesto, cherry tomatoes, and Parmesan cheese.
-23-

CREAMY TRUFFLE & PORCINI SACCHETTI

Porcini mushroom stuffed purse-shaped pasta tossed in a creamy parmesan truffle sauce with sliced mushrooms and wilted arugula. Finished with parmesan cheese and a drizzle of truffle oil.
-30-

CHICKEN POT PIE

Hearty stew filled with chicken, carrots, onion, celery, potatoes, and peas topped with a biscuit pastry crust.
-20-

GARLIC ROSEMARY CHICKEN

Half of a garlic rosemary chicken served with garlic redskin mashed potatoes and fresh vegetables.
-25-

CHICKEN PARMESAN

Fried chicken topped with marinara, melted mozzarella and Parmesan cheeses. Served with linguine pasta.
-25-

POTTER'S ROAST

Slow roasted pot roast served with garlic redskin mashed potatoes, fresh vegetables, and demi-glace.
-28-

PORK OSSO BUCO

Oven roasted pork shank smothered in a rosemary demi-glace with 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.
-42-

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.
-30-

SEAFOOD PLATTER

Fried or broiled haddock, shrimp, and scallops. Served with french fries, coleslaw, tartar sauce, and cocktail sauce.
-29-

SALMON BEARNAISE

Pan-seared salmon with a potato arugula & radish hash, topped with Bearnaise sauce and served with asparagus.
-32-

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.