

Dinner 4PM—9PM

STARTERS

BUFFALO STYLE

CRISPY CAULIFLOWER

Blue Cheese, Stilton Aioli,
Green Onion 17

PUB SPOTS

Two 3oz Sliders, Balsamic Red Onions,
English Cheddar Cheese, Special Sauce
Brioche Bun 13
*Add Bacon 2

CRISPY CALAMARI

Lemon Chips, Kale,
Malt Vinegar Mayo 17

MOLASSES & BROWN ALE

GLAZED WINGS

Green Apple, Jalapeno, Green Onion,
Crumbled Stilton Blue Cheese 13

WASABI DEVEILED EGGS

Smoked Salmon, Crispy Rice,
Tobiko Caviar 16

SOUP & SALADS

ENGLISH ALE ONION SOUP

English Sharp Cheddar
Cheese Crouton 13

SPLIT PEA SOUP

Ham, Mint Cream, Toasted Parmesan
Crostoni 12

PUB CAESAR

Hearts of Romaine, White Anchovies,
Parmesan Cheese,
Roasted Garlic Dressing 16

GR WEDGE

Stilton Blue Cheese, Tomato,
Bacon, Egg 17

BURRATA SALAD

Local Watermelon, Fava Beans,
Heritage Tomatoes, Lemon White
Balsamic Vinaigrette 18

SIDES

GRILLED ASPARAGUS

Parmesan Cheese, Black Pepper 12

POTATOES AU GRATIN

Cooper & Cheddar Cheeses, Chives 12

CRISPY BRUSSEL SPROUTS

Parmesan Cheese, Balsamic Glaze 12

SAMMIES & BURGERS

THE DUBLIN

Corned Beef, Sauerkraut,
Thousand Island Dressing,
Gruyere Cheese 20

PUB BURGER

Prime Sirloin, Lettuce, Tomato,
Farmhouse English Cheddar,
Bacon, Pickle, Red Wine Glaze
Brioche Bun 21

FRENCH DIP

Prime Sirloin, Farmhouse English
Cheddar, Red Wine Sauce, 19

THE IMPOSSIBLE BURGER

Vegan Cheddar, Lettuce, Tomato,
Crispy Onions, Vegan Garlic Aioli 20

CRISPY CHICKEN SANDWICH

Farmhouse Cheddar, Lettuce,
Tomato, Garlic Mayonnaise,
Pickle, Brioche Bun 18

All Sandwiches come with Fries

Upgrade to Truffle Fries for \$4

CLASSIC RAMSAY

WAGYU SKIRT STEAK

Chimichurri, Pommes Frites 52

FILET MIGNON

10oz Center Cut
Port Wine Demi 52

SHEPHERD'S PIE

Slow Braised Lamb, Root Vegetables,
English Peas, Mashed Potatoes 27

14 OZ. ANGUS NY STRIP

Green Peppercorn Sauce 51

CAPE MAY SCALLOPS

Local Clams, Apple Smoked Bacon
Chowder Broth 46

BEEF WELLINGTON

Filet Mignon, Truffle Duxelle,
Puff Pastry, English Peas, Carrots,
Aligot Potato Puree, Port Wine Jus 58

SCOTTISH SALMON

Celery Root Puree, Asparagus, 36

FISH & CHIPS

Ale Battered, Tartar Sauce 34

ANGRY CHICKEN PAILLARD

Cherry Peppers, White Wine, Polenta
Fries, Antipasti Salad, Manchego
Cheese, Crispy Prosciutto 29

Crafted Cocktails

MIND THE GAP

Kettle One Vodka, St—Germain Elderflower Liqueur, Passion Fruit, Lime, Fever Tree Ginger Beer 16

ANOTHER BLOODY MARGARITA

Patron Reposado, Blood Orange Puree, Lime Juice 15

PUB STRAWBERRY JULIP

Woodford Reserve Bourbon, Fresh Mint And Strawberries 15

BLUEBERRY MULE

Tito's Vodka, Fresh Mint, Lime, Blueberries, Fever Tree Ginger Beer 15

GORDON RAMSAY GIN & TONIC

Bombay Sapphire Gin, Aloe Vera Liqueur, Yuzu, Fever Tree Tonic Water 15

Bottle & Can Beers

Terrapin Hopsecutioner IPA, GA 7.3%	8
Scuplin IPA, Ballast Point CA, 7%	9
Heineken, Netherlands, 5.0%	8
Corona, Mexico, 4.6%	8
Blue Moon Mango Wheat, CO, 5%	8
New Castle Brown Ale, NY, 4.7%	8
New Belgium Voodoo Ranger IPA, CO, 6.5%	9
Terrapin Up—Hi IPA, GA 5.9%	9
Heineken, Non—Alcoholic, 0.0%	7

Draft Beers

	Short	Tall
Coors Light, CO 4.2%	7	10
Miller Lite, WI 4.2%	7	10
Strongbow Cider, England, 5%	8	12
Blue Moon Belgian White, CO 5.4%	8	12
Guinness, Ireland, 4.2%	8	12
Chimay Grand Reserve, Whiskey Barrel Aged, Belgium 10.5%	9	13
Leinenkugel, Summer Shandy, WI, 4.2%	9	13
Samuel Adams, Summer Ale, MA, 5.6%	9	13
Firestone Walker, Luponic Distortion, 5.9%	9	13
Dogfish Head 90 Minute IPA, DE, 9%	9	13
Stella Artois, Belgium, 5.2%	8	12
Cape May IPA, NJ 6.3%	9	13
Belhaven, Scotland, 5.2%	9	13

Hard Seltzer

Truly

Passion Fruit, Pineapple, Watermelon Kiwi, Mango 8

Wine

Sauvignon Blanc, Kim Crawford New Zealand	13	40
Moscato, Caposaldo, Lombardy, Italy	11	38
Riesling, Chateau Ste. Michelle Washington	15	56
Pinot Grigio, Terlato Vineyards Italy	15	48
Chardonnay, Kendall Jackson, Sonoma	17	65
White Zinfandel, Beringer, Napa Valley	13	40
Pinot Noir, Erath, "Resplendent" Oregon	14	50
Pinot Noir, Williakenzie, Oregon	18	75
Merlot, Sterling Vineyards, California	13	46
Merlot, St. Francis, Sonoma		58
Cabernet Sauvignon, Fortress, Sonoma		65
Cabernet Sauvignon, Skyside, Sonoma County	19	75
Malbec, Alta Vista Estate, Mendoza	15	55
Zinfandel, Ravenswood Vineyard, Sonoma		65
White Blend, Conundrum, California	13	44

Wines on Tap

	8.5 oz	17 oz
Rose, Maison Saleya, Cotes De Provence	14	23
Sauvignon Blanc, Starborough, New Zealand	17	28
Pinot Grigio, Stemmari, Sicily	15	25
Chardonnay, William Hill, Central Coast	15	25
Pinot Noir, Seaglass, Santa Barbara	16	26
Cabernet Sauvignon, Joel Gott "815" California	19	30

Gordon's Wines

Gordon Ramsay Rose, Monterey, California	15	56
Gordon Ramsay Cabernet Sauvignon, Monterey, California	16	60

Bubbles

Prosecco, La Marca, Italy	12	47
Moet & Chandon, Imperial Brut France		110