



APPETIZERS

SOUP OF THE DAY—Homemade soup served in a crock

FRENCH ONION SOUP—Topped with homemade croutons and provolone ... 6.50

VEGETARIAN CHILI—Our hearty homemade chili topped with Cheddar cheese ... 7.25

Add Sour Cream ... +.50

Chopped Red Onion ... +.50

CHILI*—Our hearty homemade chili topped with Cheddar cheese ... 7.25

Add Sour Cream ... +.50

Chopped Red Onion ... +.50

STEAMED CLAMS*—

12 clams ... 12.00

WINGS* (8-pieces) ... 15.00

Choose one sauce from:

- Sweet Chili
 - Buffalo
 - Nashville Hot
 - Dry Jerk Rub
 - Teriyaki
 - BBQ
- (with pickles)

Served with bleu cheese or ranch and celery. Add extra sauce ... +.50

CHEDDAR ALE DIP—ShawneeCraft®

ale in a warm Cheddar dip served with two soft pretzels ... 9.00

Make it chili & cheese for \$3 extra

HUMMUS AND OLIVE TAPENADE—

Homemade seasonal hummus and olive tapenade served with toasted naan bread ... 11.00

QUESADILLA—(Choose one) ... 12.00

- Pulled chicken
- Vegetable
- Slow-roasted pulled pork

Served in a flour tortilla with tomato, and mixed cheese

LOADED NACHOS—Choice of meat

chili, vegetarian chili, or pulled chicken topped with mixed cheese, tomatoes and jalapenos. Served with sour cream and salsa ... 12.00

LOADED KETTLE CHIPS—Kettle chips

topped with melted mixed cheese and bacon crumble, served with sour cream ... 11.00

LOADED FRIES—Fries smothered with

homemade gravy and melted mozzarella ... 10.00

SALADS

Add a Grilled Protein

Chicken +4, (5) Shrimp +10,

Salmon +12, Portobello Mushroom +4

BEET & GOAT CHEESE—Mixed

greens topped with beets, goat cheese and toasted walnuts, with balsamic vinaigrette ... 12.00

FLAT IRON STEAK—Mixed greens

topped with tomato, red onion, homemade croutons, bacon crumble, cheddar cheese and wood fire grilled steak, served with ranch dressing... 20.00

MEDITERRANEAN—Mixed greens

topped with falafel, triple olives, sundried tomatoes, pepperoncinis, blue cheese, almonds; with a side of Mediterranean vinaigrette... 15.00

FROM THE WOOD FIRE GRILL

THE GEM BURGER*

Served on a toasted brioche roll with lettuce, tomato, onion, served with fries
13.00

THE IMPOSSIBLE BURGER

A plant-based burger that tastes just like your standard burger. Completely vegetarian, served with lettuce, tomato, onion and side of fries
14.00

THE GRILLED CHICKEN SANDWICH

Served on a toasted brioche roll with lettuce, tomato, onion and a side of kettle chips
11.00

Substitute roll for gluten-free roll (+2)

Toppers each +4.00

SMOTHERED

Sautéed mushrooms, caramelized onions, and cheddar cheese

BACON-ONION JAM

Homemade bacon-onion jam and mozzarella cheese

THE BBQ MELT

Cheddar, BBQ sauce, and onion ring

SOBB

Sautéed onions, Buffalo sauce, and bleu cheese

FGT

Fried green tomatoes drizzled with roasted garlic and onion aioli

20% gratuity will be added to parties of 8 or more. A 10% gratuity will be applied to take out orders.

Menu & Hours of Operation are subject to change without notice.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

PUB FAVES

Substitute roll for gluten-free roll (\$2.00).

FISH & CHIPS*—ShawneeCraft® beer-battered cod served with french fries, coleslaw, and tartar sauce ... 15.00

SWEET CHILI SHRIMP TACOS*
Two flour tortillas filled with lettuce, tomato, and sweet chili sauced shrimp. Served with seasoned rice ... 16.00

CHICKEN CHEESESTEAK—Smoky shredded chicken with mushrooms, onions, and Cooper Sharp American cheese with your choice of: marinara, BBQ, or Buffalo sauce. Served with kettle chips ... 14.00
Add peppers ... +.50

CHEDDAR ALE CHEESESTEAK— Sliced and chopped prime rib, mushrooms, onions, peppers and our Cheddar Ale cheese sauce. Served with fries ... 15.00

FALAFEL BURGER—Homemade fried falafel topped with lemon dill sauce, lettuce, tomato, red onion and feta cheese on a brioche bun. Served with kettle chips ... 13.00

PULLED PORK—Seasoned pork shoulder and BBQ sauce on a toasted brioche roll, served with kettle chips ... 10.50

ENTRÉES

STIR FRY— Sautéed vegetables in a homemade stir fry sauce served on top of rice noodles... 12.00
Add Grilled Chicken ... +4.00
Shrimp (5) ... +10.00
Salmon ... +12.00

POLENTA & VEGETABLE CHILI—Homemade polenta smothered in mixed cheese over our hearty vegetable chili ... 14.50

IMPOSSIBLE BOLOGNESE— Plant-based “meat” sauce over pasta with parmesan cheese. Completely vegetarian ... 14.00

FILET TIP STROGANOFF*—Tender beef tips, mushrooms and onions in a rich sour cream gravy. Served over egg noodles ... 18.00

"NASHVILLE HOT" CHICKEN*— Buttermilk dipped crispy chicken thighs with Nashville Hot sauce, pickles and sourdough. Served with mashed potatoes ... 14.00

CHICKEN FLORENTINE*—Grilled chicken breast with fried green tomatoes, mushrooms, pepperoncinis, and spinach. Topped with swiss and roasted garlic and onion aioli. Served over seasoned rice ... 19.00

WOOD-GRILLED SALMON*— Wood-grilled salmon topped with lemon-dill cream sauce. Served with seasoned rice and vegetable ... 23.00

PORK TENDERLOIN*—Wood-fire grilled pork tenderloin medallions topped with peppercorn cream, served with mashed potatoes and vegetable ... 23.00

FRIED CATFISH*—Cornmeal dusted and deep fried, served with remoulade, coleslaw and sweet potato fries ... 24.00

SHRIMP FRA DIAVOLO*—Sautéed shrimp in a spicy homemade tomato sauce over linguini ... 20.00

NEW YORK STRIP*—Wood-fire grilled and topped with mushroom gravy, served with mashed potato and vegetables ... 30.00

FILET MIGNON*—Wood-fire grilled and topped with a triple garlic butter served with potato and vegetables ... 32.00

BABY BACK RIBS*— A half rack of house-smoked, slow-cooked ribs finished with our homemade BBQ sauce. Served with fries and coleslaw ... 20.00

DESSERTS

All desserts are 6.00

WARM APPLE CRISP
ala Mode, Caramel Drizzle

CHOCOLATE BROWNIE
ala Mode

CARROT CAKE

CHEESECAKE

FLOURLESS CHOCOLATE CAKE
Gluten Free

SIDES

2.00

Garlic Bread
Coleslaw
Seasoned Rice
Mashed Potatoes

4.00

Fries
Side Salad
Seasonal Vegetables
Cheddar Cheese Ale Dip

5.00

Sweet Potato Fries
Onion Rings

Homemade Dressing

1.00 – 4 oz. / .50 – 2 oz.

*Ranch, Blue Cheese, Honey Mustard,
Thousand Island, Balsamic,
Mediterranean*

20% gratuity will be added to parties of 8 or more. A 10% gratuity will be applied to take out orders.

Menu & Hours of Operation are subject to change without notice.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.