

STARTERS

FRENCH ONION BRUSCHETTA

Caramelized Onions, Swiss Cheese, Mozzarella, Thyme, Cranberry Balsamic Reduction

9

PRETZEL BOARD

Soft Pretzel, Seasonal Meat and Cheese, Jalapeño Cheddar Pork Sausage, Lager Beer Cheese Sauce, Whole Grain Mustard, Fruit

17

LOADED KETTLE CHIPS

Blue Cheese, Bacon Bits, Scallions, Balsamic Reduction

10

BUFFALO BRUSSELS SPROUTS

Fried Brussels Sprouts, Buffalo Sauce, Blue Cheese Crumble

12

BEER CHEESE FRIES

French Fries, Lager Beer Cheese Sauce, Green Onions, Bacon Bits

12

CHICKEN WINGS

Choice of: Buffalo, BBQ or Maple Habanero
Choice of: Blue Cheese or Ranch

5 for 12
10 for 22

SOUPS & SALADS

LAGER TOMATO SOUP (V)

Coconut Milk Based Tomato Soup, Lager Beer

11

MARKET FALL SALAD

Mesclun, Butternut Squash, Craisins, Red Onion, Toasted Pecans, Goat Cheese, Maple Mustard Vinaigrette

15

CAESAR SALAD

Romaine, Parmesan Cheese, Croutons, Caesar Dressing

16

PUBLIC HOUSE SALAD (V)

Mixed Greens, Carrots, Red Onions, Cherry Tomatoes, Cucumber

12

COBB SALAD

Romaine, Avocado, Egg, Bacon, Blue Cheese, Red Onions, Cucumber, Cherry Tomatoes

15

Add To Any Salad with Choice Between Grilled or Fried:

Chicken Breast (+12)

Shrimp (+14)

Salmon (+16)

Alicia Reed - Chef

*Please note, this item contains items that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

20% Gratuity added to Parties of 6 or more. | (V) Vegetarian

PUB ENTRÉES

FISH AND CHIPS

Beer Battered, Tartar Sauce (Available Grilled)

24

SALMON LEMON BRODETTO

Pan Seared Salmon, Chorizo, Sauteed Spinach, Lemon Broth

30

LOADED MAC & CHEESE

Beer Cheese Macaroni, Pork, Mustard Barbeque Sauce

25

BURGERS

Local Double Patty Smash Burger From Brasstown Beef on a Buttered Brioche Bun; Choice of Side

ALL AMERICAN BURGER*

American Cheese, Market Sauce, Shredded Lettuce, Tomato, Caramelized Onion

20

BBQ BURGER

Smoked Cheddar, Bacon, Crispy Onion, Charred Jalapeño Aioli, Lillie's Q Carolina Gold BBQ Sauce

21

SANDWICHES

CHEESESTEAK

Choice of: Classic or Portabella, Sauteed Onion and Pepper, Provolone and Swiss Cheese, Aioli, Toasted Hoagie Bun

19

GRILLED CHEESE (V)

Sharp Cheddar and Mozzarella Cheese, Bacon Jam, Tomato

15

CHICKEN PESTO SANDWICH

Fresh Mozzarella, House Made Pesto, Bacon, Balsamic Roasted Cherry Tomatoes

19

ITALIAN AVOCADO CLUB SANDWICH

Toasted Sourdough, Turkey, Salami, Provolone, Ham, Bacon, Tomato, Italian Dressing, Avocado Aioli

18

PORK BELLY SANDWICH

Smoked Braised Pork Belly, Cucumber, Pickled Vegetables, Bourbon Sauce, Whole Grain Mustard Aioli

20

SOUTHERN FRIED CHICKEN SANDWICH

Buttermilk and Pickle Brined Fried Chicken, Mike's Hot Honey, Bacon Slaw, Toasted Brioche Bun

20

QUESADILLA

Choice of: Seasoned Fish or Shrimp, Sauteed Onion and Pepper, Garlic, Guacomole, Sour Cream, Salsa Fresco, Melted Cheese, Crispy Flour Tortilla

21

SIDES

ROASTED BEETS & APPLE SALAD (V)

GARLIC GRILLED ASPARAGUS

FRENCH FRIES

SWEET POTATO FRIES

12

8

8

8

Alicia Reed - Chef

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BEER

	COLONIAL 16OZ	IMPERIAL 20OZ
ON TAP		
*Coast Hop Art IPA (7.7%)	8	10
*Coast Kolsch (4.8%)	8	10
*Commonhouse Park Circle Pale Ale (5.5%)	8	10
*Edmund's Oast Blonde Ale (5.0%)	8	10
*Edmund's Oast Seasonal Sour	9	11
*Estuary Mexican Lager (5.0%)	8	10
*Holy City Overly Friendly IPA (7.3%)	8	10
*Low Tide Aloha Beaches (5.5%)	8	10
*Low Tide Boat Cleat Brown (5.2%)	8	10
*Munkle Pilsner (5.1%)	8	10
*Palmetto Amber Ale (5.8%)	8	10
*Ship's Wheel Cider (5.5%)	8	10
*Westbrook One Claw Pale Ale (5.5%)	8	10
*Westbrook White Thai (5.0%)	8	10
Guinness Stout (4.2%)	8	10
Kentucky Bourbon Barrel Ale (8.2%)	9	11
Michelob Ultra (4.2%)	6	8
Stella Artois (5.2%)	7	9
Wicked Weed Coastal Love IPA (6.3%)	8	10
Yuengling Lager (4.5%)	7	9

BOTTLES AND CANS

Budweiser (5.0%)
Bud Light (4.2%)
Blue Moon (5.4%)
Coors Light (4.2%)
Michelob Ultra (4.3%)
Miller Lite (4.2%)
Heineken Non-Alcoholic (0.0%)

6

Amstel Light (3.5%)
Boddingtons Pub Ale (4.7%)
Corona Extra Lager (5.0%)
Corona Light (4.1%)
Heineken Lager (5.4%)
Sam Adams Boston Lager (4.9%)

7

Bell's Two Hearted Ale (7.0%)
High Noon Seltzer (4.5%) *Choice of: Watermelon, Pineapple or Lime*
Left Hand Brewing Milk Stout Nitro (6.0%)

8

*Local Offering

WINE

	GLASS	BOTTLE
BUBBLES		
Charles de Fère Brut Sparkling “Cuvée Jean-Louis” (France)	9	42
Villa Sandi Brut Prosecco (Treviso)	13	58
WHITE		
Scarpetta Pinot Grigio (Friuli) '21	13	50
Whitehaven Sauvignon Blanc (Marlborough) '21	13	50
Louis Latour Chardonnay “Grand Ardèche (France) '19	10	38
Talbot Chardonnay “Kali Hart” (Monterey) '19	13	50
DRY ROSÉ & SWEET WHITE		
Mont Gravet Rosé (Pays d’Oc, France) '21	9	34
Karl Kaspar Riesling Kabinett (Mosel) '20	10	38
Coppo Moscato d’Asti “Moncalvina” (Piedmont) '20	13	50
RED		
Rickshaw Pinot Noir (California) '19	11	40
La Rioja Alta Rioja Reserva “Vina Alberdi” (Spain) '18	15	58
Catena Malbec “Vista Flores” (Mendoza) '18	12	46
Barnard Griffin Merlot (Columbia Valley) '19	13	50
Daou Cabernet Sauvignon (Paso Robles) '20	15	58
SPIRITS		
BOURBON & WHISKEY		
Angel’s Envy		17
Basil Hayden’s		17
Bulleit		14
Four Roses “Single Barrel”		16
Jim Beam		10
Knob Creek 9 Yr		15
Maker’s Mark		13
Wild Turkey 101		13
Wild Turkey Rare Breed		17
Woodford Reserve		15
Jack Daniel’s “Gentleman Jack”		14
Jack Daniel’s		12
Bulleit Rye		14
Whistlepig Rye 10 Yr		22
Woodford Rye		15
Canadian Club		11
Crown Royal		14
Seagrams 7		11
Bushmills		13
Jameson		13
Wild Turkey American Honey		10
Skrewball “Peanut Butter”		11

SPIRITS

SCOTCH WHISKY

Balvenie 12 Yr “Doublewood” Speyside	21
Glenfiddich 12 Yr Speyside	15
Glenlivet 12 Yr Speyside	15
Macallan 12 Yr Speyside	18
Ardbeg 10 Yr Islay	18
Laphroaig 10 Yr Islay	18
Dewars “White Label”	11
Johnnie Walker “Black Label”	15

TEQUILA & MEZCAL

Espolon Blanco	12
Hornitos Silver	10
Patron Silver	16
Casamigos Reposado	17
Herradura Reposado	14
Don Julio Añejo	19
Montelobos Joven Espadín Mezcal	14

VODKA

Absolut	11
Belvedere	14
Deep Eddy Grapefruit	11
Deep Eddy Lemon	11
Grey Goose	14
Grey Goose L’Orange	14
Ketel One	13
Ketel One Citroen	13
Tito’s	12

RUM

Bacardí “Superior”	10
Captain Morgan “Original Spiced”	12
Goslings “Black Seal”	12
Malibu	10
Mount Gay “Eclipse”	12
Myers’s “Original Dark”	12

GIN

Beefeater	10
Bombay Sapphire	14
Hendrick’s	15
Tanqueray	12

COCKTAILS 15

CHARLESTON LEMON CHARM

Tito's Vodka, Limoncello, Lemon
Tart Citrus Complimented with a Sugar Rim

ESPRESSO MARTINI

Ketel One Vodka, Van Gogh Double Espresso Vodka,
Kahlua, Espresso
Rich, Indulgent and Creamy with a Boost of Energy

CAROLINA JASMINE

Tanqueray Gin, St-Germaine Elderflower, Triple Sec, Prosecco
Bright and Fizzy with Floral Notes

DIRTY BIRDIE

Goslings Dark Rum, Aperol, Pineapple, Lime
Sweet Citrus and Bold Finish

GOLDEN BOOT

Bulleit Rye Whiskey, Honey, Lemon
Peppery and Refreshing

CP SUMMER MULE

Pimms No. 1, Tanqueray Gin, Honey, Lime, Goslings Ginger Beer
Crisp and Rejuvenating

MARKET STREET MARGARITA

House Infused Pineapple and Jalapeño Tequila, Triple Sec, Lime
Spicy yet Slightly Sweet

DESSERTS 12

CLASSIC CRÈME BRÛLÉE

MOLTEN CHOCOLATE LAVA CAKE

Vanilla Bean Ice Cream, Chocolate Bourbon Sauce

STICKY TOFFEE PUDDING

Vanilla Bean Ice Cream, Caramel Sauce

MOCKTAILS 8

CINDERELLA

Pineapple, Orange, and Lemon Juice,
Ginger Ale, Pomegranate

CHERRY LIME-AID

Sprite, Cherry and Lime Juice