

STARTERS

MARGARITA BRUSCHETTA 9
Basil Pesto, Marinated Roasted Tomatoes, Mozzarella,
Cranberry Balsamic

PRETZEL BOARD 17
Soft Pretzel, Seasonal Meat and Cheese,
Jalapeño Cheddar Pork Sausage, Lager Beer Cheese Sauce,
Whole Grain Mustard, Fruit

BUFFALO BRUSSELS SPROUTS 12
Fried Brussels Sprouts, Buffalo Sauce,
Blue Cheese Crumble

BEER CHEESE FRIES 12
French Fries, Lager Beer Cheese Sauce,
Green Onions, Bacon Bits

CHICKEN WINGS 5 for 12
Choice of: Buffalo, BBQ or Maple Habanero 10 for 22
Choice of: Blue Cheese or Ranch

SOUPS & SALADS

LAGER TOMATO SOUP (V) 11
Coconut Milk Based Tomato Soup, Lager Beer

MARKET FALL SALAD 15
Mesclun, Butternut Squash, Craisins, Red Onion,
Toasted Pecans, Goat Cheese, Maple Mustard Vinaigrette

CAESAR SALAD 16
Romaine, Parmesan Cheese, Croutons, Caesar Dressing

PUBLIC HOUSE SALAD (V) 12
Mixed Greens, Carrots, Red Onions,
Cherry Tomatoes, Cucumber

COBB SALAD 15
Romaine, Avocado, Egg, Bacon, Blue Cheese,
Red Onions, Cherry Tomatoes, Cucumber

Add To Any Salad with Choice Between Grilled or Fried:
Chicken Breast (+12)
Shrimp (+14)
Salmon (+16)

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

PUB ENTRÉES

FISH AND CHIPS 24
Beer Battered, Tartar Sauce (Available Grilled)

SALMON LEMON BRODETTO 30
Pan Seared Salmon, Sauteed Spinach,
Lemon Broth

MAC & CHEESE 25
Beer Cheese Macaroni, Pork, Mustard Barbeque Sauce

BURGERS

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

ALL AMERICAN BURGER* 20
American Cheese, Market Sauce, Shredded Lettuce,
Tomato, Caramelized Onion

BBQ BURGER 21
Smoked Cheddar, Bacon, Crispy Onion,
Charred Jalapeño Aioli, Lillie's Q Carolina Gold BBQ Sauce

SANDWICHES

CHEESESTEAK 19
Choice of: Classic or Portabella, Sauteed Onion and Pepper,
Provolone and Swiss Cheese, Aioli, Toasted Hoagie Bun

GRILLED CHEESE (V) 15
Sharp Cheddar and Mozzarella Cheese,
Bacon Jam, Tomato

CHICKEN PESTO SANDWICH 19
Fresh Mozzarella, House Made Pesto, Bacon,
Balsamic Roasted Cherry Tomatoes

ITALIAN AVOCADO CLUB SANDWICH 18
Toasted Sourdough, Turkey, Salami, Provolone,
Ham, Bacon, Tomato, Italian Dressing, Avocado Aioli

PORK BELLY SLIDERS 20
Toasted Hawaiian Rolls, Smoked Braised Pork Belly,
Cucumber, Pickled Vegetables, Bourbon BBQ Sauce,
Whole Grain Mustard Aioli

SOUTHERN FRIED CHICKEN SANDWICH 20
Buttermilk and Pickle Brined Fried Chicken,
Mike's Hot Honey, Bacon Slaw, Toasted Brioche Bun

QUESADILLA 21
Choice of: Seasoned Fish or Shrimp,
Sauteed Onion and Pepper, Garlic, Guacomole, Sour Cream,
Salsa Fresco, Melted Cheese, Crispy Flour Tortilla

SIDES

ROASTED BEETS & APPLE SALAD (V) 12

GARLIC GRILLED ASPARAGUS 8

FRENCH FRIES 8

SWEET POTATO FRIES 8

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

BEER

*Local

ON TAP

| | COLONIAL 16oz | IMPERIAL 20oz |
|--|------------------|------------------|
| *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

WINE

BUBBLES

| | GLASS | BOTTLE |
|---|-------|--------|
| 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 |
| Talbott Chardonnay "Kali Hart" (Monterey) '20 | 13 | 50 |

DRY ROSÉ & SWEET WHITE

| | | |
|--|----|----|
| Mont Gravet Rosé (Pays d'Oc, France) '21 | 9 | 34 |
| Selbach Riesling Spätlese (Saar) '20 | 13 | 50 |
| 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) '19 | 12 | 46 |
| Barnard Griffin Merlot (Columbia Valley) '19 | 13 | 50 |
| Daou Cabernet Sauvignon (Paso Robles) '21 | 15 | 58 |

COCKTAILS 15

CHARLESTON LEMON CHARM

Titos 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-Germain 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 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



HOURS OF OPERATION

MONDAY - FRIDAY

12PM - 11PM

SATURDAY & SUNDAY

11AM - 11PM