

DoG Street Pub

401 W Duke of Gloucester St 23185-3602 · +17572936478 · Updated: Jan 14, 2026

[View online menu](#)



START 11

London Particular	\$6.95
Split Pea Soup with Corned Beef	
Mulligatawny	\$7.95
Yellow Curry Soup with Chicken & Coconut Milk	
Welsh Rarebit	\$7.95
Brown Ale Horseradish Cheese over English Toasting Bread	
Kalamata Tapenade	\$7.95
with Capers, Marinated Tomatoes & Garlic	
Chickpea Hummus	\$6.95
Creamy Puree of Chickpeas, Garlic, Lemon & Fresh Parsley with Crispy Flour Tortillas	
Deviled Eggs	\$7.95
with Sweet & Spicy Bacon, Arugula & Mustard Vinaigrette	
Fried Calamari	\$9.95
Rings & Tentacles with Crispy Peppers	
Black "Pudding"	\$8.95
Warm Sausage with Sauteed Apples, Onions & a Fried Egg	
Fried Green Tomatoes	\$8.95
with Bacon, Goat Cheese & Arugula	
House Jerky	\$8.95
with Rarebit Cheese Sauce	
Reuben Croquettes	\$8.95
Panko Covered Corned Beef, Swiss & Sauerkraut	

TACOS 2

Red Curry Shrimp Taco
with Sautéed Onions & Peppers Topped with a Cilantro Lime Slaw
Korean Pork BBQ Taco
Slow Roasted Pulled Pork Topped with Kimchi a Lil Sweet, a Lil Spicy

LUNCH 11

Corned Beef Brisket	\$13.95
on Black Bread with Swiss Cheese, Sauerkraut & Pub Sauce	
Fried Eggplant	\$11.95
with Hummus Spread, Goat Cheese, Spinach Salad, Marinated Green Tomatoes & Cucumbers on Nut Bread with Black Olives	
A Very Large Griddled Hot Dog	\$12.95
Filled with Stout Chili, Onions, & Topped with Tillamook Cheddar Cheese	
Turkey BLT Wrap	\$12.95
Thin Sliced Turkey Breast, Bacon, Spinach & Tomato in a Spinach Wrap Served with Avocado Spread	
Chicken Caesar Wrap	\$12.95
Chilled Chicken Breast, Romaine Lettuce & Parmesan Tossed in House Caesar Dressing with Red Onions	
Fried Cod Sandwich	\$11.95
with Swiss Cheese, Tartar Sauce, Lettuce, Tomato & Onion on a Herb Butter Bun Served with "Chips"	
Warm Honey Ham & Cheddar Cheese	\$11.95
with Tomato & Bacon on English Sandwich Bread	
Pub Chicken Sandwich	\$14.95
Sweet & Spicy with Bacon, Tomato, Lettuce & Swiss on Grilled Bread	
The Rail Sandwich	\$12.95
Pulled Pork, Pickles, Green Leaf Lettuce, Red Onion, Swiss & Black Pepper Mayo on Grilled Sourdough	
Fish & Chips	\$16.95
Batter Fried Cod with Thick Cut Chips & Mushy Peas	
A Cup of Soup & a Half Sandwich	AVAILABLE OPTIONS
Selected Daily	\$12.95
	Just a Bowl of the Soup of the Day:
	\$6.95

FOR THE TABLE 5

Cheese Board	\$13.95
3 Cheeses with Grapes, Herb Croutons & Candied Walnuts	
Charcuterie	\$16.95
3 Cured Meats Made with VA Berkshire Hogs Exclusively for Dog Street Pub by Terre di Siena	
Ploughman's Lunch	\$13.95
with White Cheddar, Ham Pate, Sliced Apple, Beet Root, Deviled Egg, Salad Greens, Branston Pickle & Bread	
Steamed Mussels	\$12.95
Bowl of Mussels Cooked in Hard Apple Cider with Bacon & Fresh Thyme	

Sweet & Spicy Chicken Wings **\$12.95**

10 Wings Tossed in Spicy-Sweet Sauce with Celery & Blue Cheese Dressing

SALADS 4

Iceberg Salad **\$8.95**

Crunchy Iceberg Lettuce, Cherry Tomatoes, Red Onion, Pepperoncini, Black Bread Croutons, Blue Cheese Dressing & Bacon

Endive Salad **\$12.95**

with Serrano Ham, Stilton Blue Cheese, Red Peppers, Toasted Walnuts & Honey Dressing

Grilled Chicken Caesar Salad **\$12.95**

Fresh Romaine Tossed in House Caesar Dressing, Topped with Parmesan, Croutons & Grilled Chicken Breast

Salmon Salad **\$15.95**

Our Salmon Patty over Field Greens with Tomatoes, Cucumbers & Pickled Red Onions

BURGERS 5

Dog Street Burger **\$14.95**

Our Custom Blended Black Angus Burger with Tillamook Cheddar, Griddled Colonial Ham & Grilled Vidalia Onion on an Herb Butter Bun

Brat Burger **\$14.95**

Hand-Pattied Ground Bacon & Veal with Swiss Cheese, Caramelized Onions & Pub Sauce

Veggie **\$13.95**

Minced Cauliflower, Butternut Squash & Turnips Blended with Quinoa, Egg & Parmesan: Topped with Pepperjack Cheese

Salmon Burger **\$15.95**

Blackened Atlantic Salmon with Sauerkraut & Swiss Cheese

Lamb Burger **\$16.95**

Marcho Farms 100% Ground Lamb Stuffed with Feta & Red Onion, Served with Tzatziki Sauce

THE DRUNKEN STEER 1

The Drunken Steer **\$13.95**

IPA Braised Beef Tips in Gravy with IPA Braised Collard Greens Topped with Fried Pancetta & Parmesan Cheese

SIDES 6

Chips with Malt Vinegar

Pickled Vegetables

Mushy Peas

Sweet & Spicy Bacon

Collard Greens (Contains Bacon)

Side Salad

DESSERTS 5

Chocolate Torte **\$6.95**

Topped with Espresso Ice Cream & Beer Chocolate Drizzle

Kentucky Tiramisu **\$6.95**

with Bourbon Barrel Dipped Ladyfingers

Cheesecake **\$6.95**

with Fresh Strawberries & Strawberry Sauce

Ice Cream / Sorbet **\$5.95**

with Brown Butter Shortbread Cookie

Eton Mess **\$5.95**

Fresh Berry Puree with Whipped Cream & Crunchy Meringue

KIDS MENU 6

Dog Street Half Burger **\$7.45**

with "Chips" Plain or with Tillamook Cheddar

Hot Dog **\$4.95**

with "Crisps"

Kid's Pasta **\$4.95**

with Butter & Parmesan Cheese

Grilled Cheese **\$4.95**

with "Crisps"

Pb & J **\$4.50**

with "Crisps"

Fish & Chips **\$8.45**

DINNER 11

Fish & Chips **\$16.95**

Batter Fried Cod with Thick Cut Chips, mushy Peas & Malt Vinegar

Shepherd Pie **\$18.95**

Lamb Pot Pie with Whipped Potatoes, Mushrooms, Onions, Carrots & Cheddar Cheese with Greens

Pan Seared Rib Eye **\$25.95**

12oz Rib Eye with Yorkshire Pudding, Beef Jus, Horseraddish Sauce, Roasted Potatoes & Carrots

Pork in Broth **\$18.95**

Pulled Pork, House Made Pasta, Mushrooms, Poached Egg & Spring Onion

Chicken Tikka Masala **\$16.95**

Spicy Yogurt Marinated Chicken in a Tomato-curry Stew with White Rice

Brick Chicken **\$18.95**

Brick Pressed, Herb Basted Boneless Breast with Mashed Potatoes & Tomato-Bacon Brussel Sprouts

Trecece Pasta **\$17.95**

Roasted Chicken & House Made Pasta in a Pepper-Cashew Sauce with Baby Spinach. ~Substitute Roasted Tomatoes for Chicken

Jumbo Lump Crab Cake **\$24.95**

over Wilted Spinach with Asparagus, Creamed Rice & Parmesan

West Coast Pasta **AVAILABLE OPTIONS**

House Made Pasta Tossed in Olive Oil with Edamame, Roasted Mushrooms & Bell Peppers Topped with Parmesan Cheese & a Creamy Avocado Sauce

\$16.95

Add Chicken: \$4.00

Bangers & Mash **\$17.95**

Seared Pork Sausage with Mashed Potatoes & Onion Gravy

Braised Pork Shank **\$18.95**

Tender on the Bone Pork with Beer Braised White Beans, Carrots & Onions

LIGHT LAGER 9

Michelob Ultra, Missouri, 4.2% 12oz

lite american lager

Coor's Light, Colorado, 4.2% 12oz

lite american lager

Bud Light, Missouri, 4.2% 12oz

lite american lager

Pabst Blue Ribbon, Illinois, 4.74% 12oz

standard american lager

Heineken, Netherlands, 4.6% 12oz

standard american lager

Budweiser, Missouri, 5% 12oz

standard american lager

Yuengling, Pennsylvania, 4.4% 12oz

premium american lager

Bell's Lager of the Lakes, Michigan, 5% 12oz

american pale lager

Augustiner Lagerbier, Germany, 5.2% 12oz

munich helles

PILSNER 2

Bitburger, Germany, 4.8% 12oz

german pilsner

Port City Downright Pilsner, Alexandria, 4.8% 12oz

german pilsner

EUROPEAN AMBER LAGER 1

Sam Adams Boston Lager, Massachusetts, 4.9% 12oz

vienna lager

DARK LAGER 2

Ettaler Kloster Dunkel, Germany, 5% 16. 9oz

munich dunkel lager

Kostritzer, Germany, 4.7% 12oz

schwarzbier

BOCK 3

Einbecker Urbock, Germany, 6.5% 11. 2oz

traditional lbock

Weihenstephaner Korbinian, Germany, 7.4% 16. 9oz

doppelbock

Tröegs Tröegenator, Pennsylvania, 8.2% 16oz

doppelbock

LIGHT HYBRID BEER 5

Hardywood Cream Ale, Richmond, 4.4% 12oz

cream ale

O'connor Green Can, Norfolk, 5% 12oz

blonde ale

Gaffel, Germany, 4.8% 12oz

kölsch

Champion Killer Kölsch, Charlottesville, 5% 12oz

kölsch

Lagunitas a Little Sumpin' Sumpin', California, 7.5% 12oz

american pale wheat ale

AMBER HYBRID BEER 2

Anchor Steam Beer, California, 4.9% 12oz

california common

Otter Creek Copper Ale, Vermont, 5.4% 12oz

northern german altbier

ENGLISH PALE ALE 5

Tetley's, England, 3.6% 14. 9oz

standard / ordinary bitter

Fuller's London Pride, England, 4.7% 12oz

special / best / premium bitter

Old Speckled Hen, England, 5.2% 16. 9oz

esb

Wells & Young's Bombardier, England, 5.2% 16. 9oz

esb

Fuller's Esb, England, 5.9% 12oz

esb

SCOTTISH & IRISH ALE 3

Belhaven Scottish Ale, Scotland, 5.2% 11. 2oz

scottish export

O'hara's Irish Red, Ireland, 4.3% 12oz

irish red ale

Founders Dirty Bastard, Michigan, 8.5% 12oz

strong scotch ale

AMERICAN ALE 4

St. George Golden Ale, Hampton, 5% 12oz

american pale ale

O'connor Norfolk Canyon, Norfolk, 5.5% 12oz

american pale ale

Bell's Amber Ale, Michigan, 5.8% 12oz

american amber ale

Avery Ellie's Brown Ale, Colorado, 5.5% 12oz

american brown ale

ALEWERKS BREWING COMPANY 6

Alewerks Colonial Wheat Ale, Williamsburg, 5.4. % 12oz

american wheat ale

Alewerks Chesapeak Pale Ale, Williamsburg, 5.3% 12oz

american pale ale

Alewerks Red Marker, Williamsburg, 5% 12oz

american red ale

Alewerks Tavern Ale, Williamsburg, 5.6% 12oz

american brown ale

Alewerks George Washington Porter, Williamsburg, 6.3% 12oz

robust porter

Alewerks Drake Tail Ipa, Williamsburg, 7.5% 12oz

american ipa

ENGLISH BROWN ALE 2

St. George Nut Brown Ale, Hampton, 5% 12oz

northern english brown

Samuel Smith Nut Brown, England, 5% 11.2oz

northern english brown

PORTER 2

St. George Porter, Hampton, 5% 12oz

robust porter

Sinebrychoff Porter, Finland, 7.2% 11. 2oz

baltic porter

STOUT 6

Orkney Dragonhead Stout, Scotland, 4% 16.9oz

dry stout

Guinness, Ireland, 4.2% 11.2oz

dry stout

St. Peters Cream Stout, England, 6.5% 16.9oz

Samuel Smith's Oatmeal Stout, England, 5% 11.2oz

oatmeal stout

Hitachino Nest Espresso Stout, Japan, 7.5% 11.2oz

imperial sweet stout

Old Rasputin, California, 9% 12oz

russian imperial stout

INDIA PALE ALE 7

Williams Brothers Joker, Scotland, 5% 16.9oz

english ipa

St. George Ipa, Hampton, 5.5% 12oz

english ipa

Evil Twin Bikini Beer, Connecticut, 2.7% 12oz

american ipa

Founders Centennial, Michigan, 7.2% 12oz

american ipa

Bell's Two Hearted, Michigan, 7% 12oz

american ipa

Dogfish Head 90 Minute Ipa, Delaware, 9% 12oz

imperial ipa

Firestone Walker Double Jack, California, 9.5% 12oz

imperial ipa

GERMAN WHEAT & RYE BEER 4

Schneider Weizen, Germany, 5.35% 16.9oz

Weizen

Wurzburger Dunkelweizen, Germany, 5.35% 16.9oz

Dunkelweizen

Schneider Tap X Meine Porter Weisse, Germany, 7% 750ml

Aventinus, Germany, 8.2% 16.9oz

Weizenbock

BELGIAN & FRENCH ALE 7

Allagash White, Maine, 5% 12oz

Witbier

Wittekerke, Belgium, 5% 11.2oz

Witbier

Ommegang Hop House, New York, 6% 12oz

Belgian pale ale

Stillwater Classique, Connecticut, 4.5% 12oz

Saison

Smartmouth Alter Ego, Norfolk, 6.2% 12oz

Saison

Castelain, France, 6.4% 11.2oz

Bierre de garde

Urthel Hop-It, Belgium, 9.5% 11.2oz

Belgian ipa

SOUR ALE 10

Professor Fritz Briem 1809, Germany, 5% 500ml

Berliner weisse

Duchesse De Bourgogne, Belgium, 6% 11.2oz

Flanders red ale

Txopinondo Sagarnoa Basque Cidre, France, 6% 750ml

Sour still cider

Hof Ten Dormaal Zure Van Tildonk No. 1, Belgium, 6% 375ml

Unblended lambic

Monk's Cafe, Belgium, 5.5% 11.2oz

Flanders oud bruin

Strubbe Ichtegem Grand Cru, Belgium, 6.5% 11.2oz

Flanders oud bruin

Tilquin, Belgium, 6.5% 375ml

Oude gueuze

De Troch Chapeau Framboise, Belgium, 3.5% 375ml

Fruit lambic

Bfm Abbaye De Saint Bon-Chien, Switzerland, 11% 750ml

Bierre de garde

T'gaverhopke Extra, Belgium, 12% 11.2oz

Belgian strong dark ale

BELGIAN STRONG ALE 9

Affligem Blonde, Belgium, 6.7% 11.2oz

Belgain blonde ale

St. Bernardus Pater 6, Belgium, 6.7% 11.2oz

Belgian dubbel

New Belgium Trippel, Colorado, 7.8% 12oz

Belgian tripel

Allagash Tripel, Maine, 9% 12oz

Belgian tripel

Pauwel Kwak, Belgium, 8.4% 11.2oz

Belgian golden strong ale

Duvel, Belgium, 8.5% 11.2oz

Belgian golden strong ale

Unibroue Don De Dieu, Canada, 9% 12oz

Belgian golden strong ale

Hitachino Nest Xh, Japan, 8% 11.2oz

Belgian dark strong ale

De Dolle Oerbier, Belgium, 9.5% 11.2oz

Belgian dark strong ale

TRAPPIST BEERS 5

Orval, Belgium, 6.2% 11.2oz

Belgian pale ale

Chimay Premiere, Belgium, 7% 11.2oz

Belgian dubbel

Stift Engelszell Benno, Austria, 6.9% 11.2oz

Westmalle Tripel, Belgium, 9.5% 11.2oz

Belgian tripel

Rochefort 8, Belgium, 9.2% 11.2oz

Belgian dark strong ale

STRONG ALE 3

Old Crafty Hen, England, 6.5% 12oz

Old ale

Uinta Anniversary, Utah, 10.4% 12oz

American barleywine

Avery Hog Heaven, Colorado, 9.2% 22oz

American barleywine

FRUIT BEER 3

Stiegl Radler, Austria, 2.5% 11.2oz

Fruit beer (grapefruit)

Sea Dog Blueberry Wheat, Maine, 4.5% 12oz

Fruit beer

Lost Coast Tangerine Wheat, California, 5% 12oz

Fruit beer

SPICE / HERB / VEGETABLE BEER 2

Crabbies Ginger Beer, Scotland, 4% 11.2oz

Spiced beer

Alba Scots Pine Ale, Scotland, 7.5% 11.2oz

Herb beer

SMOKE FLAVORED & WOOD-AGED BEER 2

Schlenkerla Märzen, Germany, 5.4% 16.9oz

Classic rauchbier

Lexington Brewing Company Bourbon Barrel Aged Barley Wine, Kentucky 10% 12oz

American barleywine

SPECIALTY BEER 9

Bitburger Drive, Germany, 0% 11.2oz

Non-alcoholic beer

Bard's Dragon's Gold Gluten Free, New York, 4.6% 12oz

Gluten free

Green Flash Hop Head Red, California, 7% 12oz

Imperial red

Bear Republic Hop Rod Rye, California, 8% 12oz

Rye ipa

Stone Sublimley Self Righteous, California, 8.5% 12oz

American black ale

Green's Quest Tripel Gluten Free, Belgium, 8.5% 500ml

Gluten free

Mikkeller Monk's Brew W/Raspberries, Denmark, 10% 375ml

Red wine barrel aged quad

Deus Brut Des Flandres, Belgium/France, 11.5% 750ml

Biere de champagne

Schneider Weizen-Eisbock, Germany, 12% 11.2oz

Weizen-eisbock

STANDARD CIDER & PERRY 5

Magner's, Ireland, 4.5% 11.2oz

English cider

Crispin Bohemian, Minnesota, 5.8% 22oz

Cider with pilsner yeast

Schilling Traditional Cider, Washington, 6.5% 12oz

Dry hopped cider

Schilling Ginger Cider, Washington, 6.5% 12oz

Ginger cider

Sir Perry Pear Cider, England, 5.9% 16.9oz

Traditional perry

MEAD 6

Redstone Traditional Mountain Honey Wine, Colorado, 12% 750ml

Mead

Sap House Meadery Sugar Maple, New Hampshire, 13.8% 375ml

Maple / honey mead

Sap House Meadery Vanilla Bean, New Hampshire, 18% 375ml

Vanilla bean / honey mead

Hochland Imker Honigsekt, Austria, 11% 750ml

Extra dry sparkling mead

Dansk Mjød Viking Blod, Denmark 19% 750ml

Mead

Dansk Mjød Vikingerness, Denmark, 19% 750ml

Mead

SOFT DRINK 23

Sprite

12oz, clear body; fresh, tart on the nose with a sweet, dry mouth feel

Cool Mountain Cream Soda

12oz, savory & rich flavors belie the clear presence

San Pelegrino Limonata

12oz, high carbonation, low gravity and a dry, zesty mouth feel

Sparkling Ice Peach Nectarine (Sugar Free)

17oz, dry, fruity with nutty & acetaldehyde aromas

Sparkling Ice Orange Mango (Sugar Free)

17oz, cascadian water & citrus with a low carbon footprint

Sparkling Ice Pink Grapefruit (Sugar Free)

17oz, terpine acidity with pleasant, fruity esters

Nehi Orange

12oz, sweet, with medium carbonation, acidic finish

Nehi Peach

12oz, tart nose, rose tinged hue with a softly sweet mouthfeel

Irn-Bru

16oz, warming nose chased by orange & tangerine with a solvent finish; scottish phenomenon

Fentimans Shandy

12oz, malty and slightly sour, at 0.5% abv a great alcohol-free beer alternative

Big Red

12oz, slightly dry with a strong phenol, estery bubble gum flavor

Nehi Grape

12oz, perfumy nose and burgundy body, slightly salty on the tongue

Sparkling Ice Black Raspberry (Sugar Free)

17oz, well balanced with scents of cranberry and dried cherries

Dr. Brown's Black Cherry

12oz, obvious notes of currant and plum flavor this deep, rich soda

Dr. Brown's Diet Cream Soda (Sugar Free)

12oz, straw hues highlight a sweet corn nose. sweet diacetyl finish

Fentimans Ginger Beer

11.2oz, a husky aroma complemented by a tickle & burn finish

Cool Mountain Strawberry

12oz, tangy & very sweet, rich mouthfeel

Cheerwine

12oz, ruby body with strong cherry notes

Fentimans Curiosity Cola

11.2oz, full body soda with a bitter flavor and slight ginger notes

Diet Coca-Cola

12oz, sweet, with medium carbonation, acidic finish

Coca-Cola

12oz, sharp, nutty nose on this classic, full-bodied brew

Rc Cola

12oz, tawny body; crisp with hints of vanilla and dark fruit

Old Dominion Root Beer

12oz, authentic old-fashioned root beer brewed from recipes found at the library of congress

WINTER WARMERS 2

Hot Chocolate

richer than a melted candy bar

Butterbeer

mulled cider and caramel topped with melted caramel butter

HOUSE RED 12

Syrah Blend, Two Shilling Red

williamsburg, virginia

Pinot Noir, One Hope Pinot for Paws

sourced from california

Pinot Noir Maison Ambroise

nuits st georges burgundy

Merlot, Dark Horse

sourced from california

Merlot, Arabella

western cape, south africa

California Blend, Frontier Red

monteray, california

Malbec, Allamand

argentina, south america

Zinfandel, Plungerhead

lodi, california

Syrah / Zinfandel, Rumpus

sonoma coast, california

Cabernet, Leese-Fitch

sourced from, california

Cabernet, Goldschmidt "Crazy Creek"

alexander valley, california

Cabernet Sauvignon / Franc, Sp Drummer

napa, california

HOUSE WHITE 12

Pinot Grigio, Siema

veneto, italy

Sauvignon Blanc, Ponga

marlborough, new zealand

Sauvignon Blanc, James River White

williamsburg, virginia

Sancerre, Merlin-Cherrier

loire valley, france

Riesling, High Def

mosel, germany

Riesling, Fess Parker

monteray, california

Chenin Blanc, Margalleau Sec Vouvray

loire valley, france

Semillon, Farrier Andiron

alexander valley, california

Chardonnay, Shaps & Roucher-Sarrazin 2004

chassagne-montrachet, burgundy

Chardonnay, Leese Fitch

sourced from california

Chardonnay, Black Ridge

lodi, california

Chardonnay, Sp Drummer

napa, california

COCKTAILS 8

Revolver

house fireball with old forester bourbon kahlua fee brothers orange bitters

Suburban

maker's mark gosling's black seal rum ruby port chicory pecan bitters

Moscow Mule

tito's handmade vodka fresh lime juice ginger beer

Alexander

old tom gin creme de cacao half & half nutmeg

Root Flip*

root liqueur cocnut syrup whole egg angostura bitters

The Second Monk

belle isle moonshine green chartreuse dolin blanc vermouth bittermilk no. 3 smoked honey sour

Oaxaca Old Fashioned

jimador reposado los amantes mezcal agave syrup mole bitters

Sazerac

bulleit rye whiskey peychaud's bitters herbsaint

MEAD HONEYWINE BY THE GLASS 5

Redstone Traditional Honey Wine

mead, colorado, 12%

Sap House Meadery Sugar Maple

maple syrup mead, new hampshire, 13.8%

Sap House Meadery Vanilla Bean

vanilla bean mead, new hampshire, 18%

Dansk Mjød Viking Blod

mead with hops, denmark, 19%

Dansk Mjød Vikingerness

golden mead, denmark, 19%

WINTER WARMERS (FOR ADULTS) 2

Rum Butterbeer

our house made butterbeer with goslings black seal rum

Thin Mint

double espresso latte with rum, liqueur & hand whipped cream

BEFORES & AFTERS 11

Sparkling Cava, Segura

Prosecco, Montelliana

Brut Nv, Gloria Ferrer

Champagne, Veuve Clicquot

Cream Sherry, Savory & James

Fino Sherry, Hartley & Gibson

Ruby Port, Taylor Fladgate

Tawny Port, Taylor Fladgate,

Sauternes, Chateau Gravas

Vidal, Williamsburg Late Harvest

Madiera, Leacock's

BAR SNACKS 9

Beef Jerky **\$8.95**

Sweet & Spicy House Made Beef Jerky with Our Rarebit Cheese Sauce

Reuben Croquettes **\$8.95**

Panko Covered Corned Beef, Swiss & Sauerkraut

Fish Bites **\$7.95**

Batter Fried Strips of Cod Served with Yum Yum Sauce

Chickpea Hummus **\$6.95**

Creamy Puree of Chickpeas, Garlic, Lemon & Fresh Parsley with Crispy Flour Tortillas

Sweet & Spicy Chicken Wings **\$12.95**

10 Wings Tossed in Spicy-Sweet Sauce with Celery & Blue Cheese Dressing

Deviled Eggs **\$7.95**

with Sweet & Spicy Bacon, Arugula & Mustard Vinaigrette

Welsh Rarebit **\$7.95**

Brown Ale Horseradish Cheese over English Toasting Bread

Kalamata Tapenade **\$7.95**

with Capers, Marinated Tomatoes & Garlic

Tikka Masala **\$9.90**

Half Portion of Our Spicy Yogurt Marinated Chicken in a Tomato-Curry Stew with Basmati Rice

BRUNCH - FROM THE KITCHEN 5

English French Toast **\$12.95**

The French Toast You Love Made with Our House English Toasting Bread Topped with Powdered Sugar & Sugar Soaked Strawberries & Blueberries Served with 2 Slices of Bacon

Crab Benedict **\$13.95**

Split English Muffin Topped with Honey Ham, 2 Poached Eggs, Jumbo Lump Crabmeat & Dill Hollandaise. Served with Grilled Asparagus & Fresh Fruit

Pub Fry Up **\$13.95**

Two Eggs over Easy, Seared Pork Banger, Grilled Ham, Baked Beans, Broiled Tomato, Hash Browns & Toast

Omelette

\$12.95

A Hearty Omelette with Bacon, Cheddar Cheese, Spinach & Marinated Tomatoes Served with Toasted Baguette & Mixed Field Greens Tossed in Our House Mustard Vinaigrette

Smoked Salmon

\$12.95

Thin Sliced Smoked Salmon Served with Scrambled Egg Whites, Grilled Asparagus, Toasted Baguette, Cream Cheese, Capers, Shallots, Olive Oil & a Lemon Wedge

FROM THE BAR ³

Dog Street Mimosa

\$9.00

Aperol & Prosecco with a Splash of Orange Juice, Garnished with a Strawberry

Irish Coffee

\$10.00

Illy Coffee, Jameson Irish Whiskey, Fresh Whipped Cream, Brown Sugar & Nutmeg

Bloody Mary

\$6.00

Vodka & Our Spicy House Bloody Mix Served on the Rocks
