



PUB GRUB  
available in the  
bar area only

## QUICK BITES

### **PANKO ONION RINGS** 8

pickled chilies, horseradish aioli

### **TUNISIAN OLIVES** 7

truffled flatbread, shaved reggiano

### **TRUFFLE PARMESAN FRITES** 7

roasted garlic aioli

### **"EPIC" POTATO CHIPS** 6

caramelized onion ranch dip

## SHARED TASTES

### **GRILLED ARTICHOKE DIP** 14

baby spinach, boursin cheese, grilled artichoke hearts, griddled flatbread

### **MEAT & CHEESE** 19

seasonal inspiration of cured and smoked meats, local and artisanal cheeses, local honey, mustard, jam, preserved vegetables, crackers, grilled flatbread

### **5IVE CHICKEN WINGS** 10

crisp fried smoked whole chicken wings, crudité veggies, choice of low country bbq, traditional buffalo, or 'dante's inferno' sauce

### **CALAMARI FRITTI** 13

pickled chilies, fried capers, basil, pomodoro

### **SEARED PRIME STEAK TIPS\*** 16

smoked blue, forest mushrooms, beer-braised cipollini onion, bacon, bourbon demi crème, griddled flatbread

## SALADS

add:

prime beef tips\* 10

grilled chicken 6

atlantic salmon\* 7

### **CAESAR SALAD** side 7 | entrée 11

romaine lettuce, traditional garlic dressing, reggiano cheese, semolina crouton

### **WEDGE SALAD** side 8 | entrée 12

baby iceberg, house bacon, cured grape tomato, smoked blue cheese, buttermilk ranch

### **URBAN GARDEN SALAD** side 8 | entrée 11

artisan lettuces, grape tomatoes, sweet pickled onions, shaved heirloom carrot, hazelnuts, zingerman's fresh goat cheese, chives, citron vinaigrette

## SOUPS

### **5IVE ONION SOUP** 7

caramelized vidalia and red onion, shallot, scallion, garlic, maderia broth, baked emmentaler crouton

### **CRAB BOIL** 8

maryland lump crab, new potatoes, fresh corn, beans, garden vegetables, old bay

## PRINCIPLES

served with house 'epic' chips

substitute house frites

or fresh seasonal fruit cup 2

### **STEAKHOUSE BURGER\*** 14

half-pound patty, house pimento cheese, beer-braised cipollini onion, watercress, beefsteak tomato, applewood bacon, griddled hamtramck potato roll

### **STEAK B-L-T\*** 16

broiled sirloin steak, applewood smoked bacon, artisan greens, beefsteak tomato, horseradish crème, ciabatta

### **SMOKED PASTRAMI SANDWICH** 14

house-smoked pastrami, steakhouse slaw, beer mustard, emmentaler cheese, ciabatta

### **POKE SLIDERS\* (2)** 14

ahi tuna, ponzu, avocado crème, watercress, scallion, sesame, luau buns

### **LOW COUNTRY CHICKEN** 14

guernsey's buttermilk fried chicken breast, applewood bacon, house pimento cheese, sweet pickled onions, carolina bbq sauce, luau bread

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

Asterisked items are served raw or undercooked; contain or may contain raw or undercooked ingredients; may be requested undercooked; or can be cooked to order.

Executive Chef  
**SEAN MOHAN**