



There are far better things ahead than any we leave behind..." C.S. Lewis

Small Plates

Mixed Nuts

Brazil nuts, cashews, almonds, filberts and pecans, roasted in peanut oil and salted
5

Olivos A La Parilla

Fresh red and green Cerignola and green Castelvetrano olives lightly blistered, served chilled with a dressing of extra-virgin olive, garlic and lemon zest
7

Cheese Fries

Three aged cheddars, bacon, green onions and Balsamic glaze. 9.5

Scotch Egg*

Deep fried soft-boiled egg* encased in spicy sausage, Dijon mustard sauce, basil oil. 5 each

Louisiana Shrimp*

½ pound sautéed cajun spiced shrimp, remoulade sauce, cocktail sauce, lemon wedge 14

Soup of the Day

Featured Chef made soup, Cup or Bowl
Market Price

House Greens

Garden Veggie 4.5 / 9 Caesar 5.5 / 10

Sandwiches

Welsh Dragon Burger*

8 oz beef patty, **Welsh Dragon Sauce******, pepper jack cheese, candied red cabbage, lettuce, tomato, mayo, brioche bun++, hand-cut fries
14

****USE EXTREME CAUTION! Contains Carolina Reaper Peppers which may cause great discomfort in sensitive individuals

Classic Deli-Style Reuben

Corned beef, Swiss cheese, sauerkraut, tangy thousand island, marbled rye 11

Fringe Burger*

8 oz beef patty, Guinness bbq sauce, aged cheddar, bacon, mayo, lettuce & tomato 12

Additional Burger & Sandwich Toppings

8 oz burger patty*	7	Lettuce	Mayonnaise	Caramelized Onions.	1
Brioche Bun	2.5	Pickle	Yellow Mustard	Roasted Red Peppers	1
Gluten-Free Bun	4.5	Red Onion	Dijon Mustard	Candied Red Cabbage	1.5
Aged Cheddar	1.5	Tomato	Guinness BBQ Sauce	Fried Egg*	1.5
Blue Cheese	1			Smoked Bacon	2.25
Swiss Cheese	1			Welsh Dragon Sauce***	4
Pepper-Jack Cheese	1				

Large Plates

Fish & Chips

Beer-battered, Atlantic Cod filets, seasoned fries, tartar sauce, malt vinegar 8.5 / 16

Shepherd's Pie

Lamb stew, green peas, mashed potatoes, caramelized onions, garlic, aged cheddar, mint sauce 9.5 / 16

Honey-BBQ Glazed Pork Ribeye*

Prime cut pork ribeye, honey-bbq glaze, seasonal vegetable, featured potato 18

Filet Mignon*

Tenderloin filet, seasonal vegetable, daily featured potato. 4 oz: 20 8 oz: 35

A LA CARTE SIDE DISHES

Protein

Grilled Chicken Breast* 6.5
Grilled Salmon Filet 3oz* 7.5
Grilled Salmon Filet 6oz* 12.75
Sautéed Shrimp 4oz* 7.25
2 Fried Eggs* 3.25

Veggie — 3.5

Seasonal Vegetables
Seasoned Hand-Cut Fries
Sautéed Cremini Mushrooms
Sautéed Carrots
Candied Red Cabbage
Featured Potato

Beverages — 2.5

Iced Tea
Coffee
Coke Products
Club Soda
San Pellegrino — 3.25

Grilled Asparagus — 4.25

We add a service charge of 20% to parties of 7 or more.

* Denotes menu items that are cooked to order or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions.