

Menu

STARTERS

Brussel Sprouts \$12
Roasted Red Peppers, Balsamic Glaze

Chorizo Dip \$12
White Corn Tortillas, Pico De Gallo.

Burnt Ends \$13
Sweet Chilli Sauce, Crispy Onions

Crab Cake \$19
Corn Relish, Dill Pickle Aioli

Chefs Flatbread \$13
Inquire with your server

Garlic Parmesan Wings \$16

SOUP & SALADS

Add Salmon \$14 / Add Chicken \$8

Soup Du Jour \$11

Kale & Apple Salad \$12
Cranberries, Almonds, Feta, Champagne Vinaigrette

Caesar Salad \$12
Garlic croutons, Shaved Parmesan

HANDHELDS

Vegetarian substitute upon request

TPH Burger \$18
Smoked Gouda, Bacon, Arugula, Garlic Aioli, Brioche Bun

The Standard Burger \$16
Lettuce, Tomato, Cheddar, Brioche Bun

Reuban Sandwich \$15
Corned Beef, Sauerkraut, Swiss, Russian Dressing, Rye Bread

MAIN COURSE

Roasted Airline Chicken
Herb Roasted, Redskin Mashed, Broccolini, Pan Jus
\$25

Steak Frites
Maitre'd Butter
\$35

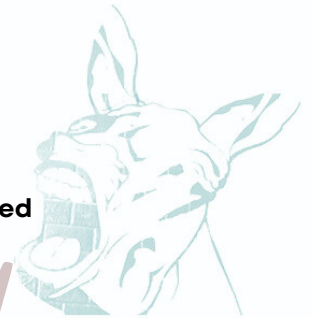
Salmon Pasta
Angel Hair, Capers, Tomato, Lemon Cream Sauce
\$30

SIDES

Broccolini
Fries

Truffle Fries
Brussel Sprouts

Old Bay Tots
Redskin Mashed



The Public House

*THESE ITEMS MAY BE UNDERCOOKED OR COOKED TO ORDER. CONSUMPTION OF RAW OR UNDERCOOKED FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, POULTRY OR SHELLFISH MAY RESULT IN AN INCREASED RISK OF GOOD BORNE ILLNESS, PLEASE ALERT YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS *