

APPS



BAVARIAN PRETZEL ^V 15

Jumbo soft pretzel, house beer cheese, ale mustard

PICCADILLY POPPERS 13

Roasted jalapeños stuffed with herbed cream cheese, cheddar blend, and topped with bacon. Served with tangy raspberry melba sauce

NACHOS 13

House-made tortilla chips, beer cheese, shredded cheddar, pico de gallo, spicy chili sauce, cilantro-lime crèma

Proteins

- Smoked Beef Brisket Burnt Ends + \$6
- Verde Marinated Pulled-Pork + \$5
- Oven Roasted Chicken + \$6
- Grilled Shrimp + \$6

FRIED PICKLES ^V 11

Pickle spears with nashville hot ranch

BUFFALO DIP ^{GF} 12

Housemade buffalo dip drizzled with ranch and served with fried tortilla chips. Topped with green onion

SAUERKRAUT BALLS ^V 12

Sauerkraut, potatoes, onions, & garlic. Rolled in bread crumbs and deep-fried. Served with proper sauce

LOLLIED PUB NUTS ^V 10

An assortment of caramelized nuts candied with sugar and spices

CHICKEN WINGS ^{GF} 14

Your choice of one sauce per order, comes in a pack of 6

Cannot accommodate all flats or all drums

- BBQ
- Carolina Gold
- Garlic Parmesan
- Stinging Honey Garlic
- Hot Garlic Parmesan
- Nashville Hot
- House Buffalo
- Spicy Chili

Dipping Sauce: Ranch, Blue Cheese

SOUPS+ SALADS

SIDE SALAD ^{V GF} 6

Mixed greens with cucumber, tomato, onion, and cheddar cheese. Choice of dressing

FRENCH ONION SOUP 7

Traditional french onion soup with provolone cheese, gouda, and onions

SOUP OF THE DAY 6

Ask your bartender for today's selection!

CHOPPED SALAD ^{V GF} 8 15

Hard-boiled egg, chopped bacon, tomato, cucumber, cheddar and red onion atop a bed of crisp romaine. Choice of dressing

KENSINGTON SALAD ^{V GF} 17

Spring mix, lollied pub nuts, goat cheese, cucumber, diced bacon, green apple, and poppyseed dressing

CAPRESE ^{V GF} 12

Marinated heirloom tomato, mozzarella cheese, fresh basil, and balsamic glaze

Dressing Choices: Italian, Ranch, Poppyseed, Balsamic, Blue Cheese

Proteins

- Smoked Beef Brisket Burnt Ends + \$6
- Verde Marinated Pulled-Pork + \$5
- Oven Roasted Chicken + \$6
- Grilled Shrimp + \$6

PIZZA

12 inch Pizza | Substitutue Gluten-Free Crust + \$5
Extra Cheese + \$2 | Vegan Cheese + \$2

BUILD YOUR OWN 10

Automatically comes with mixed mozzarella and provolone cheese

Sauce

- House Made Marinara
- Buffalo
- BBQ
- Alfredo

Protein + \$2

- Grilled Chicken
- Ground Beef
- Pepperoni
- Sausage
- Bacon
- Sliced Egg

Veggies + \$1

- Marinated Tomatoes
- Roasted Tomato
- Diced Tomato
- Kalamata Olives
- Red Onion
- Pickle
- Avocado
- Banana Pepper
- Candied Mixed Nuts
- Mushroom
- Green Pepper
- Pickled Jalapeños

HOT PEPPERONI 15

Nashville hot sauce with shredded pizza cheese, fresh mozzarella and cupping pepperoni. Garnished with Mike's Hot Honey, basil and green onion

MARGHERITA ^V 15

Shredded pizza cheese, mozzarella and marinated tomatoes. Garnished with fresh basil and balsamic glaze

MEDITERRANEAN ^V 16

House made artichoke pesto, roasted tomato, kalamata olive, red onion and feta cheese. Topped with fresh basil and a lemon wedge

CHEESEBURGER 16

Our proper burger sauce topped with mixed mozzarella, cheddar cheese, seasoned ground beef, red onion, diced tomato, bacon. Garnished with chopped dill pickle

SANDWICHES

All burgers served on a Challah bun, with our crispy seasoned fries
Cheese Options: American, Pepper Jack, Swiss, Gouda, Cheddar | Vegan Cheddar + \$2

CLASSIC BURGER 18

Certified angus custom blend beef patty with your choice of cheese. Served with lettuce, tomato, onion, pickle, and mayo

VLAD BURGER 20

Certified angus custom blend beef patty topped with crispy bacon, gouda cheese, pickled red onion, lettuce, tomato, sriracha aioli and our signature Vlad sauce

VEGGIE BURGER ^V 19

Beyond burger with your choice of cheese. Topped with lettuce, tomato, pickle, onion and our proper burger sauce

NOT YOUR AVERAGE FRENCH DIP 18

Italian roasted chuck beef served on a cheddar and herb toasted roll with crèma de pecorino romano cheese, sautéed hot peppers, and house made Au ju. Served with seasoned crispy fries

PESTO CHICKEN 17

Seasoned grilled chicken breast with artichoke pesto, roasted tomato spread and fresh mozzarella on a toasted Challah bun

CHICKEN BACON RANCH 18

Hand breaded fried chicken breast with crispy bacon, ranch, and cheddar. Served on a Challah bun

TUESDAY

WEDNESDAY

THURSDAY

PUB HAPPENINGS

TRIVIA
7PM-9PM

QUEEN OF HEARTS
8PM

SINGO
7PM-9PM

MAINS

CURRIED CHICKEN & CHIPS 15

Hand breaded fried chicken tenders smothered in a house curry sauce. Served with our seasoned crispy fries

PUB MAC & CHEESE 14

Cavatappi pasta with our signature cheese sauce made with aged cheddar, smoked gouda and mozzarella cheese. Topped with buttered bread crumbs

Proteins

-  Smoked Beef Brisket Burnt Ends + \$6
-  Verde Marinated Pulled-Pork + \$5
-  Oven Roasted Chicken + \$6
-  Grilled Shrimp + \$6

FISH 'N CHIPS 20

Two cod fillets hand battered and fried with our Northeast Lager Beer batter. Served with our seasoned crispy fries and a side of house-made tartar sauce and backyard crusher aioli

BANGERS & MASH 16

Two herbed pork sausages, creamy mashed potatoes, root vegetable and kale blend. Covered in our onion ale gravy

SHRIMP LINGUINE 15

Pan seared shrimp served over a bed of linguine pasta and tossed in our creamy garlic parmesan sauce

CHICKEN TENDERS 14

Hand breaded and fried chicken tenders served with seasoned, crispy fries and a choice of dipping sauce

Dipping Sauce: BBQ, Carolina Gold, Garlic Parmesan, Stinging Honey Garlic, Hot Garlic Parmesan, Nashville Hot, House Buffalo, Spicy Chili, Ranch, Blue Cheese

SIDES

CRISPY FRIES 5

MAC & CHEESE 5

MASHED POTATOES 3

SEASONAL VEGGIES 5

Ask your Bartender for our current seasonal veggies

KIDS MENU

CHEESE PIZZA 9

6 inch cheese pizza

PEPPERONI 9

6 inch cheese and pepperoni pizza

MAC & CHEESE 9

Cavatappi pasta in our house made cheese sauce

CHICKEN TENDERS 9

Two hand breaded and fried tenders with crispy fries and a choice of dipping sauce

DESSERTS

TIRAMISU 9

9

MACARONS

4 count | 8 count | 10 count

8 | 13 | 16

Assorted flavors. Ask your Bartender for todays selection!

BEIGNETS

5 count | 10 count

8 | 15

CHEESECAKE

13

Served with tangy raspberry melba sauce

Chocolate Ganache

COCKTAILS

EL PEPINO 15

Crisp cucumbers, zesty jalapeños, cointreau, lime juice, and agave

ROSEMARY PALOMA 15

House-made rosemary simple syrup, 818 reposado, hint of lime juice, and grapefruit juice

MAI TAI 14

Malibu rum, cointreau, orgeat, splash of lime juice, golden pineapple juice. Smith & Cross float on top

PAINKILLER 14

Captain morgan pineapple rum, pineapple juice, splash of orange juice, lime juice, and coconut puree

BLUEBERRY LEMON DROP 13

House-made blueberry puree, tito's, lemon juice. Sugar rim

SUFFERING BASTARD 13

Beefeaters, 4roses, house-made lemon cordial, Angostura bitters, and ginger beer

IRISH MAID 14

Jameson, st. germaine, lemon juice, and muddled cucumbers

CARMINE COSMO 13

Absolut vanilla, cranberry juice, and lime

MOCKTAILS

BABY ASPIRIN 6

Pineapple juice, OJ and coconut puree

STRAWBERRY LIMEADE 6

Strawberries, agave, fresh lime juice

CRANBERRY GINGER 6

Ginger beer, lime juice, and cranberry juice

WINE

MOSCATO

Fiori 11 | 40

CHARDONNAY

Bouchon 10 | 37

SAUVIGNON BLANC

Rain 10 | 37

PINOT GRIGIO

Rotating 10 | 37

CABERNET SAUVIGNON

Bouchon 10 | 37

PINOT NOIR

Bliss 10 | 37

SELTZERS

WHITE CLAW 8

Assorted flavors. Ask your bartender

HIGH NOON 8

Assorted flavors. Ask your bartender

LIQUOR

Ask your bartender for specific pricing and rotating liquor options

VODKA

GIN

RUM

BOURBON

TEQUILA

WHISKEY

SCOTCH

Executive Chef of Stark County Brittany Harman

The following major food allergens are used as ingredients:

Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify a food employee for more information about these ingredients.