



SMALL PLATES

*Chili \$7

Shredded cheddar cheese, green onion & tortilla chips

*Szechuan Dumplings \$12

Pork dumplings, chili soy sauce & scallions

*Chicken Wings 6 piece \$10 | 12 piece \$17

Buffalo, Sriracha Honey, Thai, Honey BBQ, 5-spice Rub.
Served with Blue Cheese or Ranch dressing

*Chicken Tenders \$10

Served with house-made honey mustard

*Fried Calamari \$15

Cherry peppers, marinara, Cajun remoulade & lemon wedge

Fried Mozzarella \$10

Marinara, pesto & shaved parmesan

Nachos \$12 Add Chili \$3 | Add Chicken \$4

Pico de Gallo, black beans, corn, jalapenos, mixed cheese blend, Southwest sauce & green onion

Baked Brie \$15

Grapes, lavender honey and grilled country bread

Crispy String Beans \$15

IPA battered, fresno pepper aioli and lemon zest

*Basket of Fries (Regular/Cajun) \$5

Sweet Potato, Truffle Parmesan or Tots \$7

We appreciate your patience as we prepare your food in our fresh from scratch kitchen

BURGERS

*8 oz. Angus beef served with Choice of fries or side salad.
Add \$2 Sweet Potato, Truffle Parmesan Fries or Tator Tots
Veggie Burger Add \$2 | Fried Egg Add \$2*

*The Pub Burger \$16

Bibb Lettuce, tomato, red onion, American cheese & pub sauce on a seeded brioche bun.

*Irish Cheddar Bacon Burger \$17

Bacon, Guinness caramelized onions, pickles, cheddar cheese, grain mustard & Jameson whiskey glaze on a brioche bun

*Double Smashed Burger \$17

2 smashed 4 oz. patties, fried shallots, gouda, siracha aioli & arugula on a seeded brioche bun

* Wild Mushroom & Swiss Burger \$17

Aged balsamic vinegar, truffle aioli on a brioche bun

*Miso Glazed Salmon Burger \$18

House-made salmon burger, cucumbers, kimchi & radish sprouts on a brioche bun. Served with Bibb side salad & a Sesame ginger dressing

Upon request, build your own burger

ENTREES

CHECK THE BLACKBOARD FOR CHEF'S WEEKLY ENTRÉE SPECIALS!

*Guinness Battered Fish & Chips \$22

French Fries, Cole slaw, lemon wedge & tartar sauce

* Paccheri Bolognese \$24

House-made pork & beef ragu, parmigiano, Italian bread and a side salad

Some specials and entrees may require longer prep time.

SANDWICHES

Choice of fries or side salad

Add \$2 Sweet Potato, Truffle Parmesan Fries or Tator Tots

*Turkey Bacon Sandwich \$16

Avocado, Bibb lettuce, tomato, red onion, Havarti cheese & fig mayo on sourdough bread

*Philly Cheesesteak \$17

Sauteéd onions, peppers & American cheese on a grinder roll

*Corned Beef Rubeen \$16

Sauerkraut, Swiss cheese & Thousand Island dressing on rye bread

*Blackened Chicken Caesar Wrap \$15

Romaine lettuce, croutons, Pecorino Romano & Caesar dressing

* Fried Chicken Sandwich \$17

Pickles, spicy aioli on a brioche bun

Tuna Avocado Wrap \$15

Tuna salad, avocado, matchstick carrots & Bibb lettuce

GREENS

Add chicken \$7 | Add Shrimp \$9 | Add Burger \$8

*Caesar Salad \$13

Romaine lettuce, croutons, Pecorino Romano & Caesar dressing

*PGC Cobb Salad \$15

Chopped lettuce, grape tomatoes, avocado, bacon, gorgonzola, hard-boiled egg & ranch dressing

Farm Salad \$15

Bibb lettuce, dates, cherry tomatoes, pistachios, avocado, goat cheese, cornbread croutons & tangy Dijon vinaigrette

Italian Chopped \$15

Romaine, baby iceberg, cherry tomatoes, radicchio, red onion, garbanzo beans, pepperoni, salami, pepperoncini, parmigiano and a Feta lemon vinaigrette

DOGS

Served w/chips & pickle

*Classic Hot Dog \$7

*Coney Dog \$8

Topped with chili, white onion, & mustard

*Portland Dog \$8

Topped with grilled onions, grilled jalapenos & PGC sauce

**The Kitchen will gladly accommodate dietary restrictions. Thoroughly cooking meats, poultry, and shellfish reduces the risk of foodborne illness.*