



Gluten Free Item ^

Appetizers

Pub Fries

A Huge Plate of Fries Smothered with Melted Cheddar Jack, Bacon, Tomato, and Fresh Jalapeños. Served with Our Own Cajun Ranch Sauce..... 9.95
with Braised Brisket or Italian Pork..... 13.95

Nacho Grande

Tri Colored Corn Chips Topped with House Braised Brisket or Italian Roast Pork, House Made Salsa, Jalapeños & White Queso Cheese Sauce. Served with Sour Cream 10.95

Blue Bird Sampler

A Mixed Selection of Boneless Wings, Cordon Bleu Bites, Mozzarella Sticks, Onion Rings, and House Chips. Served with Marinara & Cajun Ranch Sauce. 12.95

Bavarian Baked Soft Pretzels

Bavarian Style Baked Soft Pretzels Served with Bavarian Ale Whole Grain Mustard 8.49

Old Bay Steamed Shrimp ^

Fresh Steamed Old Bay Dusted Jumbo Shrimp, Served Warm with Cocktail Sauce & Lemon 9.95 Half lb. 17.95 Full lb.

Tuscan Bruschetta

Heirloom Tomatoes, Red Onion, Marinated Artichoke Hearts, Peppadew Peppers, Burrata Cheese, Grilled Pizza Crust, Balsamic Glaze 8.95

Wings or Boneless Wings

A Dozen Crispy Wings Served Mild, Hot, Jerk Dry Rub, Hawaiian Habañero, Sweet Fire, Jameson Honey BBQ, Old Bay, Garlic Parmesan, or Cajun Ranch. Served with Celery & Ranch Dressing. 9.95

American Skins

Four Crispy Fried Potato Skins Stuffed with Bacon and Melted Cheddar Jack Cheese. Served with Sour Cream 9.95

Steamed PEI Mussels

Prince Edward Island Mussels, Jacobs Andouille Sausage, Lemon Wheat Beer, Roasted Garlic, Herb Butter, Grilled Baguette 10.95

Soups

Soup Du Jour

All of Our Savory Soups are Made from Scratch Using Only the Finest Ingredients 4.95 Bowl, 3.95 Cup

Baked Tomato Soup

Creamy House Tomato Bisque Topped with Croutons, Smoked Provolone and Swiss. Baked Until Golden Brown 5.95

Seafood Soup Du Jour

..... 5.95 Bowl, 4.95 Cup



Garden Salads

Sunflower Salad ^

Baby Spinach, Fresh Blue Berries, Honey
Roasted Sunflower Seeds, Goat Cheese
Crumbles, Pickled Peaches, Cilantro Lime
Vinaigrette 10.95

Salmon Salad Louie

Arugula, Crab Aioli, Roma Tomatoes, Grilled
Norwegian Salmon, Old Bay Crouton,
Mango Vinaigrette 15.95

Sweet Fire Chop Cobb Salad

Chopped Romaine Lettuce Tossed with
Ranch Dressing, Topped with Cheddar Jack,
Tomato, Bacon, Hard Boiled Egg & Crispy
Sweet Fire Chicken 13.95

Pizza Salad

Baby Spinach, Heirloom Tomatoes, Red
Onion, Marinated Artichoke Hearts,
Peppadew Peppers, Burrata Cheese, Grilled
Pizza Crust, Balsamic Vinaigrette
..... 10.95
with Chicken..... 13.95
with Gulf Shrimp, Crab Cake or Salmon
..... 16.95

Caesar Salad

Crisp Romaine, Parmesan Cheese and
Croutons Tossed with Caesar Dressing.. 8.95
with Chicken..... 11.95
with Gulf Shrimp, Crab Cake or Salmon
..... 14.95

Blue Bird Sandwich Specialties

Served with Our Own House Made Chips. Substitute Fries For 1.59;
Onion Rings, Sweet Potato Fries, or Add a Side Salad for 2.49

Seafood Roll

Lobster Claw, Lump Crab, Gulf Shrimp,
Sweet Corn Aioli, Arugula, Toasted Split Top
Brioche 12.95

Roast Beef Po' Boy

Slow Roasted Brisket, Smoked Provolone,
Caramelized Onion, Creole Sauce, Toasted
French Roll 9.95

Italian Pork

Italian Braised Pork, Smoked Provolone, Baby
Spinach, Grilled French Roll 8.95

Norwegian Salmon

Grilled Norwegian Salmon Fillet, Arugula,
House Crab Aioli, Avocado, Grilled Brioche
..... 13.95

Crab Cake Sandwich

Lightly Seasoned Lump Crab Cake, Broiled
and Served with Tartar and Leaf Lettuce on a
Brioche Roll 12.95

Cornwall Cubano

Italian Roasted Pork, Pickles, Swiss Cheese,
Groff's Bacon, Special Sauce, Served on a
French Roll 10.95

Texas Chicken

Grilled Strips of Chicken Breast Tossed with
Bacon, Ranch Dressing and Hot Sauce.
Smothered with Cheddar and Served on a
Hearth Baked Long Roll 9.95

Portobello

Marinated Portabella Mushroom, Roasted
Red Peppers, Baby Spinach, Red Onion,
Pesto Mayo, Grilled Brioche Roll 8.95

Chicken Chesapeake

Grilled Breast of Chicken Topped with Crabmeat, Melted Swiss and Baby Spinach. Served on a Brioche Roll
with Herb Mayo 12.95



Burgers @ Chicken

Served with Our Own House Made Chips
Substitute Fries For 1.59; Onion Rings,
Sweet Potato Fries, or Add a Side Salad for 2.49

Choose from:

All Natural Vegetable Burger, Chicken Breast, Fresh Ground Beef

Miner's Village

Green Leaf Lettuce, Tomato, Red Onion,
Mayo & American Cheese 8.95

Burd Coleman

BBO Sauce, Bacon & Cheddar Jack Cheese
9.95

Brick Row

Sautéed Mushrooms, Swiss Cheese, Green
Leaf Lettuce, Tomato & Herb Mayo 9.95

Iron Furnace

Cajun Spiced, Bacon, Blue Cheese Crumbles
and Chipotle Mayo 10.49

Quesadillas

Served with House Salsa. Sour Cream Upon Request

Pork Quesadilla

Italian Roasted Pork, Smoked Provolone, Cheddar Jack Cheese, Arugula 10.95

Chicken Quesadilla

Sliced Chicken Breast, Cheddar Cheese, Diced Tomato 10.95

Brisket Quesadilla

Braised Brisket, Cheddar Jack Cheese, Caramelized Onions, Baby Spinach 10.95

Pub fare

Bangers and Mash

Our Own Grilled English Banger Style
Sausage Served with Mashed Potatoes &
Guinness Gravy 11.95

Guinness Tips Pie

Fresh Cut Tenderloin Tips Sautéed with
Onion and Carrots in a Rich Guinness Glace.
Topped with Puff Pastry and Baked to
Golden Brown 13.95

Guinness Pub Fish & Chips

Guinness Stout Beer Battered North Atlantic
Cod, Gently Fried & Served with Crispy Fries,
House Cole Slaw & Tartar 12.95

Half Rack & Mash

Slow Roasted BBO Bourbon Baby Back Ribs
and Mashed Potatoes 13.95

Open Faced Brisket

Braised Angus Beef Brisket, Grilled
Cornbread, Caramelized Onions, Tavern
Gravy, French Fries 13.95

Local Pork Tacos

Slow Roasted Groff Farm's Pork Shoulder,
Andouille Barbeque Sauce, Cheddar Jack
Cheese, Sour Cream & Corn Chips 9.95

Angus Brisket Tacos

Andouille Barbeque Braised Brisket, Cheddar Jack Cheese, Sour Cream & Corn Chips 10.95



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Mains

Includes 1 Side Selection

Served Monday Thru Thursday 4-10 PM, Friday & Saturday 4-11PM, Sunday 11-9 PM.

Served with Warm Brioche Rolls.

Side Selections Include: Saffron Rice, Baked Potato, Yukon Mashed Potatoes, Cole Slaw, Apple Sauce, Celery with Ranch, Vegetable Du Jour, Fries, or Gourmet Greens Side Salad (add a \$1).

All Dressings Made In House: Balsamic Herb Vinaigrette, Mango Rum Vinaigrette, Blue Cheese, Buttermilk Ranch, Thousand Island, Fat Free Raspberry Vinaigrette.

Pappardelle Andouille and Shrimp

Jacob's Andouille Sausage from New Orleans, Gulf Shrimp, Creamy Creole Sauce, Pappardelle Pasta

19.95

Chicken Oscar

Grilled Chicken Breast, Bourbon and Asparagus Cream Sauce, Lump Crab

18.95

Jambalaya

Jacob's Andouille Sausage from New Orleans, Shrimp, and Chicken Sautéed with Peppers, Onions, and Tomatoes. Served Over Saffron Rice

19.95

Cajun Chicken Alfredo

Cajun Dusted Chicken Tenderloins in a Creamy Cajun Alfredo Sauce. Served Over Pappardelle Pasta

18.95

Pomodoro Pasta

Heirloom Tomato Bruschetta, Basil Pesto, Pappardelle Pasta

15.95

Smoked Pork Shank

Andouille Barbeque Braised Groff's Farm Pork Shank, Fontina Mashed Potatoes

17.95

BBQ Baby Back Ribs

A Full Rack of Baby Back Pork Ribs Slow Roasted in Our Own BBO Bourbon Sauce.

Served with Yukon Mashed Potatoes

21.95



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Seafood

Includes 1 Side Selection

Swordfish Royale

Grilled Atlantic Swordfish Steak, Lobster Herb Butter, White Bean Ragout 21.95

Cedar Plank Salmon

Norwegian Salmon Fillet, Cornbread Crumbs, Bourbon Soaked Cedar Plank 18.95

Creole Scallops

Broiled Jumbo Scallops, Roasted Tomato Herb Butter, Andouille Cornbread Crumbs 21.95

New England Crabber

Twin Cakes of Lump Crab Meat Blended with Our Own Light Seasonings and Broiled Until Golden Brown. Served with Saffron Rice 21.95

Steaks

All Steaks are Certified Angus Beef

Includes Yukon Gold Mashed Potatoes and One Side Selection

Add Mushrooms & Onion to Any Steak for \$2, Add a Crab Cake for \$8

Filet Mignon ^

Fresh Carved 8oz Filet Grilled to Your Request 23.95

Flat Iron Steak ^

8 oz Hand Carved Choice Flat Iron Steak Grilled to Your Request 17.95

Center Cut New York Strip Steak ^

Fresh Carved 14oz Choice Center Cut New York Strip Steak Grilled to Your Request 23.95

Surf and Turf

Grilled 8oz Filet Served with a Lump Crab Cake 29.95

Center Cut Black & Blue New York Strip Steak ^

Fresh 14oz Choice Cut New York Strip Steak Dusted with Cajun Seasoning, Blackened in a Cast Iron Pan and Topped with Melted Blue Cheese Crumbles 24.95

Jack Daniel's Tennessee Tournedos

Two Fresh Cut Filet Tournedos Blackened with Cajun Spices and Served Over a Jack Daniel's BBO Demi Glace. Topped with Caramelized Onions 23.95

Premium Bottled Soda Selections: All Natural Boylan's Root Beer and Boylan's Cream Soda Made with Pure Cane Sugar, Boylan's Premium Orange Soda with Pure Cane Sugar, Ferrarelle Sparkling Water.
Coke Products: Coke, Diet Coke, Sprite, Ginger Ale, Unsweetened Iced Tea, and Lemonade

Consuming Raw or Undercooked Meats, Seafood, or Shellfish May Increase Your Risk of Foodborne Illness.