

*Restaurant
Pub*



*Catering
Takeout*

Lunch Menu

SOUPS AND APPETIZERS

610-664-1901

Chef's Daily Design Soups Chilled Soup of the Day

Fried Pickles served with Horseradish Mayo \$9

Buffalo Chicken Quesadilla with Homemade Salsa and Ranch Dressing \$13

Three Cheese Quesadilla with Homemade Salsa & Sour Cream \$11 with Chicken \$13

NEW Grilled Shrimp Cocktail served with Chipotle Aioli \$12

Fried Calamari with Jalapenos, Spinach and Onions with a Garlic Aioli and Marinara Sauce \$12

NEW Mediterranean Hummus Plate - Hummus, Feta Cheese, Kalamata Olives, Celery, Carrots, and Pita \$14

Pub's Crab Chips - Homemade Potato Chips with Old Bay Seasoning, Topped with Crab, Scallions and Cheddar Cheese Sauce \$15

Cheese Steak Spring Rolls filled with Cheddar Cheese and Caramelized Onions served with Spicy Ketchup \$12

Fried Pierogies with Bacon, Scallions and Sour Cream \$9

Sweet Sesame Wings Pub's Famous Wings BBQ Wings Hot Wings
(At this time, all wings are Market Price. We appreciate your understanding)

SALADS

Traditional Caesar Salad with Homemade Croutons and Shaved Parmesan Cheese \$11 (Small \$7)

House Salad - Reds and Greens with Cucumbers & Tomatoes in a Balsamic Dressing \$10 (Small \$6)

Chopped Iceberg Lettuce with Crumbled Blue Cheese, Bacon, Egg, Tomatoes, Red Onion and Blue Cheese Dressing \$13 (Small \$9)

NEW Vermont Salad – Mixed Greens with Vermont Cheddar, Candied Walnuts and Craisins served with Maple Vinaigrette \$13 (Small \$9)

NEW Roasted Beet Salad – Beets, Feta Cheese, garnished with Field Greens with an Agave Drizzle \$13
Salad Toppings:

Lobster Crab Cake \$13 *Petit Filet Mignon \$13 Grilled Chicken \$6 * Grilled Salmon \$9 Grilled Shrimp \$10

HOUSE SPECIALTIES

NEW Pub's Chicken Pot Pie with a Puff Pastry Lid \$15

Pub's Vermont Cheddar Mac and Cheese of the Day served with Fries or Salad

Pub's Fish & Chips – Beer Batter Dipped Flounder with Homemade Potato Chips and Cole Slaw \$14

Breakfast for Lunch
Create Your own Omelette \$13

(3 Fresh Eggs)

(Choice of one: House Salad, Caesar Salad, Pub Fries or Small Soup)

Substitute Egg Whites add \$2

Choice of 3 toppings

Additional topping \$1 each topping

Cheddar, Provolone, Swiss, Mozzarella, Feta, Tomato, Mushrooms, Spinach,
Fresh Salsa, Caramelized Onions, Roasted Peppers, Bacon, Avocado

SANDWICHES

(ALL SANDWICHES SERVED WITH CHOICE OF PUB FRIES, HOUSE SALAD OR CAESAR SALAD)

NEW Homemade Chicken Salad with Lettuce and Tomato on Whole Wheat Bread \$11

Marinated and Grilled Chicken Breast Sandwich with Lettuce, Tomato and Herb Mayo on Brioche Roll \$11

NEW Grilled Chicken in a Pita with Salsa, Monterey Jack Cheese and Sliced Avocado \$14

Pub Chicken Cheese Steak with Sautéed Spinach and Provolone on a Long Roll \$13

Sante Fe Grilled Cheese – Cheddar Cheese, Bacon, Tomato and Avocado grilled on Texas Toast \$11

NEW Meatball Grinder topped with Fresh Mozzarella on a Long Roll \$13

Pub Club – Fresh Roasted Turkey, Bacon, Lettuce, Tomato and Herb Mayo on a Long Roll \$11

Filet Tip Cheese Steak with Provolone Cheese and Fried Onions on a Long Roll \$14

NEW Cuban – Roasted Pork, Swiss Cheese, Long Cut Pickles, Roasted Peppers with Garlic Aoli on a
Pressed French Baguette \$14

Roast Pork with Broccoli Rabe, Roasted Peppers & Provolone in an Au Jus on a Long Roll \$14

Hot Roast Beef with Cheddar Cheese & Horseradish Sauce in an Au Jus on a Long Roll \$13

*6oz Petit Filet with Creamy Horseradish Sauce, Lettuce & Tomato on a Brioche Roll \$21

Pan Seared Lobster Crab Cake with Lettuce, Tomato and Creamy Horseradish on a Brioche Roll \$21

Grilled Eggplant, Oven Dried Tomatoes and Fresh Mozzarella with Herb Mayo on a Brioche Roll served \$12

Homemade Burgers served with Lettuce & Tomato served on a Brioche Roll:

*8oz Angus Beef \$13 Turkey \$12 Salmon \$12

Sandwich Toppings:

Cheddar \$.75, Provolone \$.75, Swiss Cheese \$.75, Crumbled Blue Cheese \$1.50 Caramelized Onions \$1

Mushrooms \$1 Bacon \$1.75 Roasted Peppers \$1.75 Fried Egg \$1.75 Avocado \$1.75 Gluten Free Roll \$3

\$3.00 Split/Share Charge

18% Gratuity included for parties of 6 or more

www.pubofpennvalley.com

**Consuming raw or undercooked meats, fish or seafood may increase your risk of food borne illness.*