



Public House Menu

Artisan Charcuterie & Cheeses

Served with Artisan Breads, Fruits, Jams & Pickles

One Meat One Cheese	12
Two Meats Two Cheeses	24
Three Meats Three Cheeses	30

Cheeses

Chef's Select Blue
Amish Cheddar
Camembert
Midnight Moon
Pleasant Ridge Reserve
Chef's Feature

Meats

Rosette De Lyon
Prosciutto
Speck
Sopresatta
Sweet Coppa
Calabrese

Plates To Share...

Pickled Sampler (5 varieties)	6
House Made Pickles & Vegetables	
Fries or Sweet Potato Fries	6.5
Hand Cut	
Fried Pickles & Banana Peppers	7.5
Buttermilk Horseradish Sauce	
Chef's Flatbread of the Day	9.5
Check the Chalkboard	
Deviled Eggs	6.5
Our own Bacon Chive	
P.I.G. Tots	8.5
Hickory BBQ Pulled Pork Ranch Jicama Apple Slaw	
Maryland Style Crab Dip	10.5
Backfin Crabmeat Parmesan Flatbread	
eVo Dip Sampler & Pretzels	13.5
Crab Dip Beer & Cheese Dip Onion Dip	
P.E.I Mussels	14

Sherry Dijon Butter Fresh Herbs Crusty Bread	
Primal Wings (Breaded or Naked)	10.5
Primal Lucky 7 BBQ Garlic-Parm	
Spicy Virginia Clams	12.5
15 Sewanecott Ocean Salt Little Necks Smoked Paprika-Tomato Broth Garlic Bread	

From the Kettle | Garden

Chef's Choice of Chili	Mkt.
Rotates Daily	
Tomato Corn & Crab Bisque	9
Smoked Tomatoes Roasted Corn Cream Lump Crab Herbs	
Chopped Salad	9.5
Creamy Vinaigrette Scallion Tomato Cheddar Cucumber Carrot Fried Garbanzo	
Soy Nuts	
Steak Salad	15
Bistro Steak Beans Roasted Portabella Goat Cheese Spring Mix Truffle Balsamic Dressing	

House Balsamic Dressing

Simple Organic Greens & Herbs 8.5

Local Apples | Candied Walnuts | Dried Blueberries | Cider
Vinaigrette

Chesapeake Cobb Salad 18

Soft Shell Crab | VA Ham | Hard Boiled Egg | Grape Tomatoes |
Roasted Corn | Asparagus |

Cucumbers | Carrots | Scallions | Honey Mustard Vinaigrette |
Old Bay Chips 10

(Vegan) Upon Request

Old Bay Inspired Shrimp Salad 14

Butter Poached Shrimp | Lemon-Tarragon Dressing | Garden
Greens | Toast Points

Public House Chef Salad 12

Smoked Perdue Turkey | Cured Ham | Cheese | Cracked Pepper
Parmesan Ranch

Large Plates

Roasted Chicken 18

Local Veg. | Pan Sauce | Grandma's Mashers

Pairing: Seasonal

Brew House Ribeye 26

Blue Cheese Mashers | Onion Rings | Asparagus

Pairing: Exile Red Ale

Scallops EVO 26

Seared Scallops | Dijon Beurre Blanc | Crab & Corn Fricassee |
Blistered Tomatoes

Pairing: Primal Pale Ale

P.H. Fish & Chips 17.5

Atlantic Cod | Primal Pale Ale Batter | P.H. Fries | Gribiche
Sauce

Pairing: Lot #3 IPA

Chef's Risotto (Vegetarian) 16

Wild Mushrooms | Roasted Corn | Asparagus | Peas | Blistered
Tomatoes | Parmesan |

Herbs | Crispy Brussels

Risotto Add On Options:

Shrimp 6 | Fresh Catch 7 | Chicken 6 | Steak 8

Shephards Pie (Vegan) 14.5

Wild Mushrooms | Peas | Mirepoix | Garbanzos Mushroom Jus |
Sweet Potato Mash |

Crushed Walnuts

Sandwiches Served with Hand Cut Fries

Johnny Burger 12

Custom Grind | Brioche | Organic Lettuce Tomato | Red Onion

Add Cheese 1.00 Add our Bacon 1.50

Pairing: Exile ESB

Duck Confit Burger 18

Custom Grind | House Cured Duck Confit | Gruyere Cheese |
Onion Jam |

Rosemary Garlic Aioli

Pairing: Lot #6 DIPA

Crab Cake 13.5

Lump and Backfin | Chive Remoulade Organic Lettuce | Tomato

Pairing: Primal Pale Ale

Smoked Brisket Sandwich 11.5

12 Hour Smoked Brisket | Chef's Root Beer Sauce | Jicama Apple
Slaw

Pairing: Lucky 7 Porter

Evo Beer Brat 9.5

Natty BOH Brat | Caramelized Onions & Peppers | Smoked Dijon &
Cracked

Pepper Mayo

Pairing: Lot #6

IPA Chicken Po Boy 11

Fresh Chicken Breast | Lot #3 Brine Hoppy Mustard | Bacon

Marmalade | Pepper Jack

Pairing : Lot \$3 IPA

P.H. Club	12
Smoked Fresh Perdue Turkey Bacon Cured Ham Lettuce Tomato Cheese Pairing: Seasonal	
Fish Sandwich	12.5
Chive Remoulade Organic Lettuce Tomato Pairing: Primal Pale Ale	
Grilled Cheese	9.5
Provolone & Fontina Red Peppers Tomatoes Add Ham, Turkey, or Bacon \$2 Pairing: Lot #3	
Pulled Pork Sandwich	10
12 Hour Smoked Sweet & Spicy BBQ Jicama Apple Slaw Pairing: Rise Up Stout	