

SHAREABLES

HONEY KISSED CORNBREAD [6]

skillet cornbread with honey, honey butter, and a pinch of salt.

QUESO FUNDIDO [12]

melted pepper jack topped with roasted jalapeños and cilantro. served with tortilla chips and salsa verde.

SPICY CHICKEN NACHOS [14]

tostadas topped with black beans, tinga chicken, and cheddar. served with jalapeños, sour cream, and salsa verde. [make it vegetarian 10]

HONEY SRIRACHA BRUSSELS [9]

flash-fried and tossed in our house honey sriracha sauce. topped with sesame seeds and fresh jalapeños.

CRISPY SHRIMP LETTUCE WRAPS [9]

tempura fried shrimp with pickled vegetables and spicy aioli. topped with cilantro and served in a butter lettuce cup.

FRESH BAKED PRETZELS [10]

served with roughtail beer cheese and old style mustard.

SMOKED KIELBASA & WHITE BREAD [13]

two house-smoked west-texas kielbasas sliced and served with carolina gold bbq sauce, texas toast, grilled onions, and red pepper.

PIGS IN A BLANKET [11]

smoked sausage wrapped in pastry dough and baked to perfection. served with roughtail beer cheese.

SQUASHPUPPIES [9]

a southern delicacy. served with honey butter and sweet jalapeño jam.

CHICKEN WINGS [16]

[served with celery and bleu cheese dressing] choose one of the following:

BUFFALO STYLE with bleu cheese crumbles & green onions

CHIPOTLE BBQ with fried onions & green onions

HONEY SRIRACHA with jalapeños and sesame seeds

BRUSCHETTA [8]

crostinis topped with fresh tomato bruschetta, balsamic glaze, and cotija cheese.

BOWLS & GREENS

HOUSE SALAD [SMALL 7/LARGE 10]

mixed greens topped with chopped bacon, grape tomatoes, diced egg, and cornbread croutons.

WEDGE SALAD [8]

butter lettuce topped with bleu cheese crumbles, red onions, grape tomatoes, and chopped bacon. drizzled with balsamic glaze and topped with bleu cheese dressing.

FRESH ORCHARD SALAD [8]

mixed greens tossed with lemon vinaigrette, golden raisins, and spiced pecans. topped with bleu cheese crumbles and served with sliced pears and crostinis.

ADD THE FOLLOWING TO ANY OF THE ABOVE SALADS:

grilled chicken breast [6]

baked or chilled salmon [11]

6 oz filet mignon* [32]

SOUP & SALAD [13]

small house or fresh orchard salad, cup of soup.

ROASTED VEGETABLE & QUINOA STEW

[CUP 6/BOWL 8] 

delicious blend of rustic vegetables and quinoa. topped with cotija, avocado, and cilantro.

CRISPY CHICKEN SALAD [15]

mixed greens topped with cheddar, diced egg, chopped bacon, chopped chicken tenders, and pickled red onions.

CHILI LIME CHICKEN SALAD [16]

mixed greens tossed with chili lime dressing, red onions, and avocado. topped with grilled chicken, grape tomatoes, tortilla strips, and cotija.

GLUTEN FREE DRESSINGS  ranch, bleu cheese, honey mustard, lemon vinaigrette, creamy chili lime

TACOS

three per order. all tacos are served with cilantro rice, refried black beans, salsa verde and fresh limes.

SPICY SHRIMP TACOS [16]

corn tortillas, grilled shrimp, spicy aioli, grilled onions, grilled jalapeños, and cheddar.

SALMON PASTOR [16]

adobo corn tortillas, marinated salmon, charred pineapple, red onion, and cilantro.

STEAK STREET* [16]

adobo corn tortillas, chopped and grilled smoked sirloin, red onion, and cilantro.

GLUTEN FREE AVAILABLE

GLUTEN FREE

all fried items are cooked in the same oil as gluten-containing products.

we are concerned for your well-being. if you have allergies, please alert us as not all ingredients are listed.

SIDES

refried black beans 

cilantro rice 

mashed potatoes and gravy 

fresh pineapple 

fries

squashpuppies

cheesy grits 

sweet potato fries 

balsamic brussels sprouts 

sautéed green beans 

attn: individuals may be at a higher risk for a foodborne illness if the following foods are consumed raw or under cooked: eggs, beef, fish, lamb, milk products, pork, poultry & shellfish*

SANDWICHES & BURGERS

[served with french fries or fresh fruit]

sub sweet potato fries [+1] / sub gluten-free bun [+2]

sub an impossible burger [+2.5] upon request

pub w is pleased to offer gluten-free bun, however we are not a gluten-free restaurant. please inform your server of any dietary restrictions.

new KIELBASA SANDWICH [15]

house-smoked sausage with carolina gold bbq sauce, grilled onions, red peppers, and melted provolone. served on a grilled pretzel bun.

CHOPPED CHEESE STEAK SANDWICH* [17]

chopped smoked sirloin grilled with onions, topped with melted provolone, and served on a buttered and grilled hoagie with mayo.

CHICKEN BACON CLUB [16]

grilled chicken breast topped with bacon and provolone. served on a pretzel bun with lettuce, tomato, red onions, and honey mustard.

CHUPACABRA (chu-puh-cah-bruh) [14]

tinga chicken topped with grilled jalapeños, grilled onions, and melted provolone. served on grilled jalapeño bread with spicy aioli.

BACON AVOCADO BURGER* [16]

provolone and crispy fried onions with lettuce, tomato, and chili lime.

PRETZEL BURGER* [16]

fried egg, roughtail beer cheese, carolina gold bbq sauce, lettuce, and tomato on a grilled pretzel bun.

JALAPEÑO BACON BURGER* [16]

served with ghost pepper aioli, grilled jalapeños, sweet jalapeño relish, and melted cheddar.

CHEESEBURGER* [15]

served with american cheese, house pickles, mayo, lettuce, tomato, and red onions.



KIDS' MENU

KIDS' BURGER [8]

KIDS' PIGS IN A BLANKET [8]

KIDS' TENDERS [7]

KIDS' GRILLED CHEESE [6]

new KIDS' SMOKED SIRLOIN BITES* [10]

“you can't buy happiness, but you

can buy dessert and that's kind of

the same thing.”

- pub w

LAND

FRIED CHICKEN [20] **making grandma proud since 2013**

a half chicken brined in-house and hand-breaded. served with mashed potatoes, gravy, and sautéed green beans.

CHICKEN BRUSCHETTA [17] **GF**

grilled chicken breast topped with melted provolone, fresh tomato bruschetta, balsamic glaze, and cotija cheese. served with green beans and rice.

new recipe CHIPOTLE TURKEY MEATLOAF [17]

better than mom's! Turkey and sausage with a hint of spice. served with cheesy grits and green beans.

POWER BOWLS [17] **GF**

your choice of grilled chicken, shrimp, or chopped smoked sirloin*. served over a bowl of sautéed quinoa with rosemary mushrooms, garlic, tomatoes, squash, spinach, and red peppers.

CHICKEN TENDERS [16]

brined in-house and hand-battered. accompanied with squaspuppies and honey mustard. served with a side of french fries.

new BONE-IN PORK CHOP* [23]

hand-cut and smoked in-house, topped with rosemary cream sauce and served with mashed potatoes, gravy, and sautéed green beans.

new SMOKED SIRLOIN* [25]

hand-cut and smoked in-house, topped with melted rosemary butter and served with mashed potatoes, gravy, and balsamic brussels sprouts.

THE FILET* [40] **GF**

6 oz center-cut choice filet topped with rosemary butter and fried pickled red onions. served with cheesy grits and balsamic brussels sprouts.

[add a side of rosemary cream sauce to any steak or the baked salmon +2]

SEA

BAKED SALMON* [25] **GF**

fresh north atlantic salmon baked to perfection. served with green beans, cilantro rice, and lemons.

SALMON POKE BOWL* [24] **GF**

chilled, fresh-baked salmon served over a bed of rainbow quinoa with avocado, pickled red onions. topped with soy vinaigrette, sesame seeds, and cilantro.

FISH & CHIPS [20]

hand-battered. accompanied with squaspuppies, tartar sauce, and lemons. served with a side of old bay fries.

FISHERMAN'S PLATTER [22]

hand-breaded fried shrimp and fish. accompanied with squaspuppies, cocktail sauce, tartar sauce, and lemons. served with a side of old bay fries.

DESSERTS

OOEY GOOEY CHOCOLATE CAKE [10] **GF**

house-made gluten-free chocolate cake. topped with a nutella drizzle, whipped cream, and powdered sugar.

BREAD PUDDING [13]

a delicious blend of brioche, apple, raisin, and pecan. topped with our house-bourbon glaze, whipped cream, and spiced pecans.

MIDNIGHT COWBOY [11]

[cocktail style: espresso martini]
vanilla vodka, coffee liqueur, crème de cacao, vanilla syrup, ôtê coffee

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