



Enjoy Life A Little More
www.donspomeroy.com

PUB & PATIO MENU

First Plates



^{GF} Gulf Shrimp Cocktail 19
Four Gulf Shrimp • Cocktail Sauce

^{GF} Mussels 17
One Pound of Mussels • Chorizo •
Grape Tomatoes • Red Onions • Cajun Broth •
Roasted Garlic • Butter • Parsley

Lemongrass Chicken Potstickers 13
Fried Dumplings • Cleveland Kimchi •
Teriyaki • Wasabi • Pickled Ginger

^{GF} Rhode Island Calamari 17
Rice Flour Dusted Rings and Tentacles •
Scallions • Lemon Zest • Sweet Chili Sauce

Mediterranean Nachos 19
Pita Chips • Roasted Red Pepper Hummus •
Tzatziki • Avocado Crema •
Lamb Merguez Sausage • Feta • Kalamata Olives •
Lemon Tomato Cucumber • Pickled Red Onion

Arancini 13
Fried Risotto • Provolone • Parmesan •
Almond Pesto • Vodka Sauce

Jumbo Lump Crab Cake 20
Caper-Dill Remoulade • Chive Oil •
Micro Greens

^{GF} Voodoo Shrimp 17
Four Bacon Wrapped Shrimp •
Cilantro Corn Pepper Relish •
Curry Lime Sauce

^{GFM} Burrata 14
Fresh Mozzarella • Baby Heirloom Tomatoes •
Arugula • Crostini • Balsamic Glaze

Chip and Dip 21
Crab • Spinach and Artichoke Casserole •
Swiss • Pita Chips

*Deconstructed Ahi Tuna Sushi Plate 19
Tuna Poke • Sticky Rice • Seaweed Salad •
Pickled Cucumber Red Onion Carrot •
Wasabi • Soy Ginger Vinaigrette

^{GFM} Crudite and Dips 14
Chardonnay White Cheddar Cheese Spread •
Roasted Red Pepper Hummus •
Sweet Peppers • Cucumber • Celery •
Radish • Naan Bread

Greens & Tureens

^{GF} Pomeroy House Salad Small 10.5 Large 15.5
Wild Greens • Spinach •
Strawberries • Mandarin Oranges •
Red Onion • Honey Poppy-Seed Dressing

^{GF} Greek Salad 15
Romaine Lettuce • Kalamata Olives •
Banana Peppers • Lemon Tomato Cucumber •
Pickled Red Onions • Feta Cheese •
Red Wine Vinaigrette

French Onion Au Gratin 9.5

Don's Red Chowder 6.5/10.5

Soup Du Jour 6/9.5

^{GF} Fishmarket Salad Small 10.5 Large 16
Wild Greens • Spinach •
Baby Shrimp • Bleu Cheese •
Chopped Egg • Italian Vinaigrette

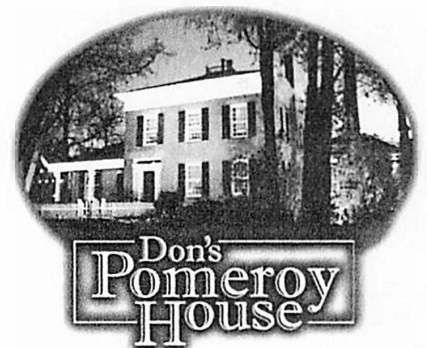
^{GF} Caprese Salad 14
Heirloom Tomatoes • Fresh Mozzarella •
Fresh Basil • Olive Oil • Balsamic Glaze

^{GFM} Classic Caesar Salad Small 9.5 Large 14
Romaine • Parmesan •
Focaccia Croutons • Caesar Dressing

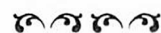
^{GF} Boston Bibb Wedge Salad 14
Crumbled Blue • Smoked Bacon •
Chopped Egg • Tomatoes • Red Onion •
Buttermilk Blue Cheese Dressing


^{GFM} Crab Caesar 18
Romaine Lettuce • Jumbo Crab •
Parmesan Crisp • Focaccia Croutons •
Caesar Dressing

Quinoa Tabbouleh and Arugula Salad 15
Wild Arugula • Feta • Pickled Red Onions •
Lemon Vinaigrette • Tomato Cucumber •
Quinoa • Parsley Mint



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^{GF} For all salads add Grilled Chicken 8
Grilled Salmon 12
 Grilled Tenderloin Steak* 14

*Consuming Raw Or Undercooked Meat, Fish Or Poultry
Can Be A Health Risk.
Please Inform Us Of Any Known Food Allergies.

GF Gluten Free • GFM Gluten Free with Modification • V Vegan

Handfuls

***Certified Angus Beef Burger** 15
 Eight Ounce Burger • LTO • Brioche Bun •
 House Fries
 Cheese • Mushrooms
 Onions • Fried Egg 1.50 Each
 Bacon 2.00
 Substitute ^vBeyond Burger 3.00

Corned Beef Reuben 18
 Shaved Corned Beef • Swiss • Sauerkraut •
 Marble Rye • Sun-dried Tomato and
 Horseradish Mayo • House Cut Fries

French Dip 19
 Shaved Roast Beef • Provolone •
 Country Italian • Au Jus •
 Creamy Horseradish • House Fries

Buffalo Chicken Wrap 15
 Breaded Chicken Tenders • Buffalo Sauce •
 Pepperjack • Romaine • Ranch •
 Sun-dried Tomato Tortilla • House Fries

Lamb Merguez Gyro 18
 Spiced Lamb Sausage • LTO •
 Tzatziki • Pita • House Fries

Blackened Fish Tacos 16
 Blackened White Fish • Cabbage Slaw •
 Cilantro Corn Pepper Relish •
 Avocado Crema • House Fries

Chicken Baja Club 16
 Grilled Chicken Breast • Smoked Bacon •
 Meunster • Avocado • Arugula • Ciabatta •
 Baja Sauce • House Fries

Wild Mushroom Flatbread
 Cremini and Baby Bella Mushrooms •
 Roasted Garlic • Spinach • Parmesan • 19
 White Cheddar • Balsamic Glaze •
 Truffle Oil

Knife and Fork



^{GF}**Lemon Chicken** 28
 Airline Chicken Breast • Pesto Risotto •
 French Green Beans • Lemon Butter Sauce

Asiago Chicken 23
 Roasted Breaded Chicken •
 Yukon Gold Potatoes • Cream Corn •
 Honey BBQ Glaze

^{GF}**Chimichurri NY Strip** 32
 8oz Strip Steak • Yukon Mashed •
 Asparagus • Chimichurri Sauce •
 Caramelized Onion Chili Butter

Shrimp Scampi Pasta 25
 Gulf Shrimp • Lemon Linguine Pasta •
 French Green Beans • Red Pepper Flakes •
 Lemon Garlic White Wine Butter

Fish and Chips 19
 Fried South Pacific Whitefish • House Fries •
 Old Bay Tartar • Lemon

^{GF}**Roasted Salmon** 29
 Turmeric Cauliflower Rice •
 Tomato Cucumber Salad • Chive Oil

Tuna Poke Bowl 28
 Ahi Tuna • Sesame Soy Sweet Chili Sauce •
 Passionfruit Mango Basmati Rice • Broccoli •
 Cilantro Corn Pepper Relish • Avocado Crema

^{VGF}**Vegan Cauliflower Rice Bowl** 23
 Turmeric Cauliflower Rice • Ratatouille •
 Roasted Cauliflower Steak • Chimichurri

✦ ✦ ✦ (Rolls Available Upon Request) ✦ ✦ ✦

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Daily Specials

Monday - \$9.5 Burger (2 toppings included)

Tuesday - \$19 N.Y. Strip

Wednesday - Half Price Wine
any bottle \$60 and below

Happy Hour Chef Crafted Pub Grub

Lemongrass Potstickers \$8

Fried Dumplings • Cleveland Kimchi
Toriyaki • Wasabi • Pickled Ginger

Blackened Fish Tacos \$12

South Pacific Whitefish
Cabbage Slaw • Cilantro Corn Pepper Relish
Avocado Crema • Salsa • Flour Tortilla

Stuffed Mushrooms \$8

Spinach • Artichokes • Sun-dried Tomatoes
Sherry Cream • Asiago

Crudite' and Dips \$8

Chardonnay White Cheddar Cheese Spread
Roasted Red Peppper Hummus • Sweet Peppers
Cucumber • Celery • Radish • Naan Bread

Voodoo Shrimp \$10

Four Bacon Wrapped Shrimp
Cilantro Corn Pepper Relish • Curry Lime

Boston Bibb Wedge \$8

Crumbled Blue • Smoked Bacon • Chopped Egg,
Tomatoes • Red Onion • Buttermilk Blue Dressing

\$8 Happy Hour Artisan Cocktails

Premium Spirits, Fresh Made Ingredients, Handcrafted to Order

Purple Rain

Ketel One Vodka • Creme De Violette
Limoncello • Lemonade

Pub Margarita

Astral Tequila Blanco • Grand Marnier
Pomegranate • Lime

Kentucky Sunset

Bulleit Bourbon • Strawberry
Lemon • Ginger Beer

Hibiscus Paloma

Astral Tequila Blanco • Hibiscus
Simple • Lime • Grapefruit

White Cosmo

Ketel One Vodka • Triple Sec
Lime • White Cranberry

Resting Peach Face

Crown Royal Peach Whiskey • Lemon
Black Tea Simple Syrup

**\$1 off Draft Beer
and House Wines**