



SCOUT'S PUB

STARTERS

PUB ROLLS	9
southwest chicken, corn and black bean relish, cilantro, shredded cheese, honey chipotle ranch	
CHICKEN WINGS D	15
choice of buffalo, cajun rub, BBQ, old bay, Korean BBQ, naked	
CAPRESE DIP V	10
toasted ricotta, house-made mozzarella, goat cheese, burnt tomato sauce, basil, balsamic drizzle, crostini	
GOLDIE-LOX	14
salmon lox, arugula, Guinness toast, golden beet, red onion, caper, orange ginger dressing	
CHEESY FLATBREAD V	12
black garlic, gruyère, fontina, parmesan, feta, truffle oil	
BEER OR WINE & CHEESE FLYTE V	15/20
three 3 oz. pours of wine or draft beer paired with local buttermilk cheddar, local sweet blue cheese, smoked gouda, Guinness toast	

SALADS

Add grilled or fried chicken 6 or grilled salmon* 8

ACORN SQUASH ARUGULA	12
roasted acorn squash, arugula, raisins, goat cheese almond balls, balsamic vinaigrette	
PEAR WITH ME	14
heritage greens, pears, walnuts, blueberries, aged parmesan, champagne vinaigrette	
CHOP G	12
mixed greens, tomato, cucumber, apple-smoked bacon, carrot, egg, feta, bacon vinaigrette	
LETS TACO 'BOUT IT G V	12
spinach, chopped romaine, roasted corn, black beans, crispy wontons, roasted red bell pepper, feta, grilled lime, black garlic Caesar dressing	

PIZZAS

Gluten-free crust available for an additional 4

CARNIVORE	18
pepperoni, sausage, capicola, apple-smoked bacon, mozzarella, garlic aioli	
MARGHERITA V	14
house-made pizza sauce, house-made mozzarella, fresh basil, herbed olive oil	
CRAZY TOMATO	15
crushed tomato sauce, sliced roma tomato, parmesan-ricotta crema, citrus olive oil, Turkish kamata, cracked salt	
I'M A FUNGI V	15
roasted wild mushroom medley, roasted garlic aioli, four cheese blend, arugula, balsamic finish	

SANDWICHES

Gluten-free bread available for an additional 1

BRISKET TACOS	13
Korean BBQ brisket, pickled onion, chipotle-sweet potato crema, smoked gouda, cilantro	
COUNTRY FRIED STEAK SANDWICH	14
country fried steak, caramelized onion, mushroom, havarti cheese, horseradish-dijon sauce, pickles, brioche bun	
'STRAMI MELT	14
smoked pastrami, white cheddar curd, Swiss, burnt onion sauce, toasted sourdough	
BOURBONYAKI	13
grilled chicken, bourbon teriyaki, caramelized onion, cremini mushrooms, white cheddar, multigrain bread	
GRILLED CHEESE AND SOUP	13
buttermilk cheddar, white cheddar, apple cheddar, multigrain, cup of creamy tomato basil soup	

MAINS

FISH & CHIPS	16
Puckett's® Brew-battered cod, pub fries, house-made tartar, lemon	
BANGERS IN NASH	22
pan-seared beer brats, bonito-buttermilk mashed potatoes, caramelized onion, beer demi-glace	
COCONUT CHICKEN CURRY D	18
chicken, red peppers, sweet potatoes, carrots, snow peas, scallions, jasmine rice	
SUPERMASHED BROS.	18
bonito-buttermilk mashed potatoes, fried chicken, roasted corn, jalapeño, cheddar, topped with shaved smoked pastrami and red-eye gravy	
DUCK & RISSO	26
pan-seared duck breast, green vegetable risotto, orange-honey glazed carrots, lotus chip	
SOUTHERN ROOTS	18
orange-honey glazed carrots, roasted caulilini, burnt scallion sorghum, roasted acorn squash, toasted cashew, zucchini pasta	
BONE APPETIT*	35
grilled bone-in ribeye, brown butter, rosemary, bonito-buttermilk mashed potatoes, demi sauce	

BURGERS

Served with pub fries. All burgers are made with Bear Creek Farm grass-fed angus beef and are cooked to your choice of temperature. All burgers can be prepared as a wrap. Buns are served toasted with aioli. **Gluten-free bun available for an additional 1**

THE SCOUT*	14
white cheddar, aioli, pickles add apple-smoked bacon 1, add caramelized onions .50	
ALL-AMERICAN BACON BURGER*	16
American cheese, pickles, apple-smoked bacon, tomato jam	
KBQ BURGER*	15
Korean BBQ turkey burger, pineapple-chile salsa, white cheddar, arugula, red onion, sticky sauce	
CLASSIC 40'S MELT*	13
two melt burger patties, caramelized onion, American cheese, Swiss, buttery sourdough, spicy secret sauce	

SIDES & SHAREABLES

PUB FRIES V D	hand-cut and house-marinated 5
SWEET POTATO FRIES	6
MAC N' CHEESE V	6
SIDE SALAD G V	5
SEASONAL MIXED FRUIT G V D	6
CRISPY BRUSSELS V D	6
CUP OF SOUP	6

DESSERTS

BROWNIE SHATTER V	9
fudge brownie, salted peanut brittle, cocoa mousse, caramel, chocolate, seasonal berries, powdered sugar	
STICKY COFFEE CAKE	8
warm cinnamon-pecan caramel sticky buns, Hattie Jane's ice cream	
HONEYCOMB SUNDAE G V	8
honeycomb toffee, burnt caramel ice cream, whipped cream, caramel and chocolate drizzle, fresh berries, mint	
TWO SCOOPS OF HATTIE JANE'S ICE CREAM G V	7

G gluten sensitive, **V** vegetarian or **D** dairy free upon request

These items may typically come prepared in a way that does not meet your dietary restrictions. You know your dietary needs better than anyone, so we encourage you to carefully consider your dining choices and inform your server of any allergies or restrictions.

*NOTICE: Our products may contain wheat, egg, dairy, soy or fish allergens. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. While we use caution in preparing these items, our dishes are prepared-to-order, and we cannot guarantee that cross-contamination will not occur. Before placing your order, please inform us if a person in your party has a food allergy.