

# Present Company Public House Brunch

Saturday & Sunday 11am-3pm

## Appetizers & Salads

- Four Onion Dip | house made chips (V, GF) -7  
House-made Sourdough English Muffin & Avocado | just like it sounds (V) -8  
Baby Gem Caesar | croutons, parmesan, Caesar dressing (V) -12  
Chocolate Croissant | house-made croissant, dark chocolate -4  
House Baked Giant Cinnamon Roll | royal icing -6

## Breakfast

- Breakfast Sammy | egg, bacon, tomato, mayo, onion jam, cheddar, English muffin, hashbrown-12  
Breakfast Burrito | egg, hash browns, spinach, cheddar, avocado, charred salsa, mixed greens (V) -12  
Egg White Omelet | spinach, avocado, pico de gallo, mixed greens, 9-grain (V) -14  
Eggs Benny | English muffin, hollandaise, hashbrowns; choose avocado (V) or House Smoked Ham -14  
Eggs Any Style | three eggs, hash browns, toast; choose avocado (V) or meat -12  
Cinnamon French Toast | whipped butter, maple syrup (V) -12

## Lunch

- Cheeseburger | cheddar, smoked onion jam, lettuce, tomato, black pepper mayo -15  
Veggie Burger\* | cashews, quinoa, cheddar, onion jam, lettuce, tomato, mayo (V) -14  
Nashville Hot Chicken Sammy | potato bun, whiskey, maple, pickles, slaw -15

## Sides

- Hash Browns (V, GF) -4, Crispy Bacon (GF) -4,  
House-made Sourdough English Muffin (V) -3, Whole Grain Toast (V, VG) -2

## Sweets

- Cookies & Cream | PC "potato chip-chocolate chip" Cookie, whiskey date Ice cream -8  
Peach Crumble | brown sugar- oatmeal topping, vanilla ice cream -8

## Brunch Beverages & Cocktails

- Mimosa -6  
Freshly-Squeezed Orange Crush -8  
Alchemist Nitro Cold Brew -6  
Counter Culture French Press -6  
Coffee with GRIND Rum Espresso -8  
Irish Coffee -8  
Corte Fresca Prosecco -11  
Chandon Brut -13  
Chandon Sparkling Rose -13

- House Bloody Mary -6  
Chacho Bloody Mary -8  
add bacon to any bloody for a buck  
Grapefruit Beermosa -6  
champagne, grapefruit hefeweizen  
Mexican Greyhound -9  
tequila blanco, grapefruit hefeweizen  
Rouge and Rosemary -10  
rosemary-infused vodka, grapefruit, honey, lemon  
Cucumber Smash -12  
Nolet's gin, cucumber, mint, lemon

V=Vegetarian, VG=Vegan, GF=Gluten free, GFP=Gluten free possible, \*=Contains nuts

Thank you for coming! Please visit us at our sister restaurant The Pub & The People. All ingredients are fresh and locally sourced. All meats, poultry, and fish are sustainably raised. Four forms of payment max per table. Parties of six or more may be subject to auto-gratuity.

\*Please inform your server of any allergies\*

**\*\*Consuming raw meats, poultry, seafood, eggs or shellfish may increase risk of foodborne illness\*\***

## Present Company Public House Draft Beer List

Brewery	Name	Origin	ABV	Price
Upland Brewing	Champagne Velvet	Bloomington, IN	5.5%	\$7
	Pre-Prohibition Pilsner - Clean, crisp, and light. Classic everyday brew.			
Port City	Optimal Wit	Alexandria, VA	5%	\$7
	Witbier - Crisp and refreshing Belgian-style unfiltered white ale brewed with raw wheat and oats and steeped with coriander, orange peel, and grains.			
Down East	Original Blend	Boston, MA	5.1%	\$7
	Hard Cider- Unfiltered craft cider that uses culinary apples like Red Delicious, Yellow Delicious, and McIntosh. Crisp and juicy. (GF)			
Anderson Valley	Blood Orange Gose	Boonville, CA	4.2%	\$7
	Sour Ale- Tart wheat ale brewed with sea salt and coriander. Features tangy citrus notes from blood oranges and champagne like flavors.			
Allagash	Saison	Portland, ME	6.1%	\$8
	Saison - Belgian farmhouse style ale with traditional saison yeast and notes of citrus and peppery spice.			
Manor Hill	Mild Manor'd	Ellicott City, MD	5.3%	\$7
	Amber Ale- Nine different Malts are used to create a blend of English mild ales and American amber ales. Aromas of light caramel and berries.			
Bell's	Oberon	Kalamazoo, MI	5.8%	\$7.5
	Wheat Ale- Mixes a spicy hop character with mildly fruity aroma. Wheat malt produces a smooth, classic summer ale.			
Guinness	Over the Moon Milk Stout	Baltimore, MD	5.3%	\$7
	Milk Stout - Caramel, chocolate, and espresso notes with a smooth sweetness on the finish.			
Southern Tier	Live	Lakewood, NY	5.5%	\$7
	American Pale Ale - Strong citrus hops balanced with malt breadiness. Excellent session beer.			
Sloop Brewing	Juice Bomb	E. Fishkill, NY	6.5%	\$7.5
	Hazy IPA - Outstanding new unfiltered brew, bursting with citrus flavor that's balanced with a touch of bitterness on the finish.			
Port City	Monumental	Alexandria, VA	7%	\$7.5
	English Style IPA- Rich copper color with intense hops with floral notes, flavors of citrus and resin, and rich caramel background notes.			
Flying Dog	Pearl Necklace	Frederick, MD	5.4%	\$7
	Chesapeake Stout- Dark and roasted with slight chocolate notes. Brewed with real Oysters and partnered with the Oyster Recovery Partnership.			

**The Pitter Patter COMBO: Miller High Life & a Shot of Old Grand-Dad Bourbon - \$8**  
**Draft COMBO: Soul Mega Worldwide Draft & a Shot of Pearse Irish Whiskey- \$10**

### Craft Bottles & Cans

<p><b>Light &amp; Crisp</b>  DC Brau Pils 4.6% \$7  Hofbrauhaus OG 5.1% \$7  Rothaus Pils 5.1% \$8</p>	<p><b>Malty/Lager</b>  Bell's Amber Ale 5.8% \$6.5  New Belgium Fat Tire 5.2% \$7</p>	<p><b>Pale Ales</b>  Cigar City Guayaberra 5.5% \$7  Lost Rhino New River 5.4% \$8  Right Proper Raised Wolves 5% \$7</p>
<p><b>Wheat</b>  DC Brau El Hefe Speaks 5.2% \$7  Ommegang Witte 5.2% \$7  Jailbreak Feed ze Monkey 5.6% \$7</p>	<p><b>Sour</b>  Union Old Pro Gose 4.2% \$7  Two Roads Passionfruit 16oz \$10  DuClaw Unicorn(Glitter) 5.5% \$10</p>	<p><b>IPAs</b>  Jailbreak SLF 7% \$7  Bell's Two Hearted 16oz 7% \$8  Denizens Animal Hazy 6% \$7</p>
<p><b>Dark and/or Roasty</b>  Deschutes BB Porter 5.2% \$7  Left Hand NITRO Milk Stout 6% \$7  Upland Teddy Bear Kisses 10% \$9</p>	<p><b>Belgian</b>  New Belgium Tripel 8.5% \$7  3 Stars Peppercorn Saison 6.5 \$7  Unibroue La Fin du Monde 9% \$9</p>	<p><b>Double IPAs</b>  Oliver BMORE Hazy 8% \$9  Six Point Resin 9.1% \$9  Stone Fear Movie Lions 16 9% \$10</p>
<p><b>Hard Cider</b>  Austin Eastciders Dry 5% \$7  Anxo Cidre Blanc 6.9% \$8  Graft Lost Tropic 6.9% \$8</p>	<p><b>Spiked Seltzer</b>  Truly Lime 5% \$7  Wild Basin Blk Raspberry 5% \$7  Peak Organic GF Hibiscus 5% \$7  DC Brau Full Transparency 5% \$7</p>	<p><b>Fruity</b>  LH FlamingoDreams NITRO 4.7% \$8  Schofferhoffer 16oz 2.5% \$7  Seadog Blueberry Wheat 4.7% \$7</p>

### Suds

High Life-5 Miller Lite-5 Peroni-5 Natty Boh-5 Bitburger (NA)-5 Guinness Tallboy- 8 Blue Moon-  
7 Narragansett Lager Tallboy -5  
Dogfish Head Lo-Cal IPA -7 Omission Pale Ale (GF)- 5