

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

House Baked Giant Cinnamon Roll | royal icing -6

Nashville Hot Chicken Wings | whiskey, maple, ranch, shaved celery (GF) -12

House-Made Pimento Tater Tots | siracha ketchup (VG, GF) -5

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

Lunch

Cheeseburger | cheddar, smoked onion jam, lettuce, tomato, black pepper mayo -15

Veggie Burger* | cashews, quinoa, cheddar, onion jam, lettuce, tomato, mayo (V) -15

Nashville Hot Chicken Sammy | potato bun, whiskey, maple, pickles, slaw -15

Cuban Sandwich | house smoked ham, marinated pork loin, provolone, pickles,
mayo, mustard -14

Sides

Hash Browns (V, GF) -4, Crispy Bacon (GF) -4,

House-made Sourdough English Muffin (V) -3, Whole Grain Toast (V, VG) -2

Sweets

Apple-Bourbon 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 -11
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

Winter Hot Cocktails!



Hot Bourbon Cider - 10

Bourbon, Apple Cider, St. Elizabeth's Allspice Dram,
Cinnamon, Nutmeg, Ginger

Bourbon Spiked Hot Cocoa - 12

Bulleit Bourbon and House Made Hot Cocoa Mix with Valrhona Grand Cru
Madagascar Dark Chocolate

Pumpkin Spice Spiked Hot Cocoa - 12

Captain Morgan Pumpkin Spice Rum and House Made Hot Cocoa Mix with
Valrhona Grand Cru Madagascar Dark Chocolate

Hot Toddy - 9

Whiskey, Honey, Lemon. Classic.

Irish Coffee - 11

Irish Whiskey, Bailey's Irish Cream, Coffee

Red Eye - 12

Grind Espresso Rum, Blend of House Cocoa Mix and Coffee

Present Company Public House Draft Beer List

Brewery	Name	Origin	ABV	Price
DC Brau Pils		Washington, DC	4.5%	\$7
German Pilsner- Clean, crisp, and light. Classic everyday brew made with German Heirloom Pilsner Malt and Halertau Tradition hops.				
RAR Groove City		Cambridge, MD	5.4%	\$7.5
Hefeweizen -Unfiltered medium body wheat beer with a slight banana and clove nose. Hazy golden hue with a sweet wheat taste.				
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%	\$7.5
Sour Ale- Tart wheat ale brewed with sea salt and coriander. Features tangy citrus notes from blood oranges and champagne like flavors.				
Boulevard Tank 7		Kansas City, MO	8.5%	\$8.5
Saison/Farmhouse Ale - Complex and powerful. Begins with a surge of juicy aromatics, finishes long, dry, and spicy.				
Alewerks Tavern Brown Ale		Williamsburg, VA	5.7%	\$7
Brown Ale- Six varieties of malt with English yeast and floral American hops create an easy drinking yet complex and tasty brown ale.				
Evolution Rise Up		Salisbury, MD	6.7%	\$7.5
Coffee Stout-Caribbean style stout. Brewed with Rise Up coffee with a coffee taste followed with a chocolatey finish.				
Bell's Christmas Ale		Kalamazoo, MI	7.5%	\$7.5
Scotch Ale- Rich and malty traditional Scotch ale with tasting notes of caramel and a warm 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.				
Peak Organic IPA		Portland, ME	7.1%	\$7.5
American IPA- Strong hop forward nose and taste with citrus and floral characteristics.				
Breckenridge Raspberry Vanilla Porter		Breckenridge, CO	5.4%	\$7.5
Porter- Brewed with vanilla beans from Madagascar and fresh raspberries with subtle notes of coffee and roasted malt.				

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

<u>Light & Crisp</u>	<u>Malty/Lager</u>	<u>Pale Ales</u>
DC Brau Pils 4.6% \$7	Bell's Amber Ale 5.8% \$6.5	Cigar City Guayaberra 5.5% \$7
Hofbrauhaus OG 5.1% \$7	New Belgium Fat Tire 5.2% \$7	Stone Ripper 5.7% \$7
Rothaus Pils 5.1% \$8		Right Proper Raised Wolves 5% \$7
<u>Wheat</u>	<u>Sour</u>	<u>IPAs</u>
DC Brau El Hefe Speaks 5.2% \$7	Union Old Pro Gose 4.2% \$7	Jailbreak SLF 7% \$7
Jailbreak Feed ze Monkey 5.6% \$7	Two Roads Passionfruit 16oz \$10	Bell's Two Hearted 16oz 7% \$8
	DC Brau Rose du Gose 4% \$7	Denizens Animal Hazy 6% \$7
<u>Dark and/or Roasty</u>	<u>Belgian</u>	<u>Double IPAs</u>
Deschutes BB Porter 5.2% \$7	New Belgium Tripel 8.5% \$7	Oliver BMORE Hazy 8% \$9
Left Hand NITRO Milk Stout 6% \$7	3 Stars Peppercorn Saison 6.5% \$7	Six Point Resin 9.1% \$9
MauI Coconut Porter 6% \$7	Unibroue La Fin du Monde 9% \$9	Stone Fear Movie Lions 16 9% \$10
<u>Hard Cider</u>	<u>Spiked Seltzer</u>	<u>Fruity</u>
Austin Eastciders Dry 5% \$7	Truly Lime 5% \$7	LH Flamingo Dreams NITRO 4.7% \$8
Anxo Happy Trees 6.9% \$8	Wild Basin Blk Raspberry 5% \$7	Schofferhoffer 12oz 2.5% \$7
Graft Lost Tropic 6.9% \$8	Peak Organic GF Blkbry Lime 5% \$7	
	DC Brau Full Transparency 5% \$7	
<u>Suds</u>		
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		