

20% gratuity added to all dine-in checks

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

Burnt End-Tater tot Hash | fried eggs, 18 hr smoked brisket, tatertots, caramelized
onion, bbq sauce-15

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

Graham Cracker-Chocolate Brookie | butterscotch, vanilla ice cream -6

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 -9

Irish Coffee -12

Casa Canevel Prosecco -12

Chandon Brut -13

Chandon Sparkling Rose -13

House Bloody Mary -6

Chacho Bloody Mary -9

add bacon to any bloody for a buck

Grapefruit Beermosa -6

champagne, grapefruit hefeweizen

Mexican Greyhound -9

tequila blanco, grapefruit hefeweizen

Rouge and Rosemary -12

rosemary-infused vodka, grapefruit, honey, lemon

Cucumber Smash -13

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

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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.				
Union Mountain	Girl	Baltimore, MD	5.0%	\$7.5
Hefeweizen -Aromatic and flavorful hefeweizen with notes of banana and spice.				
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)				
Burley Oak	Sorry Chicky	Berlin, MD	4.4%	\$8.5
Sour Ale- A dry hopped sour beer for the IPA lover looking for something new. This flavor combo creates a unique and extreme sensory experience.				
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.				
Harpoon	Celtic Ale	Boston, MA	5.4%	\$7
Red Ale- Deep ruby color with a medium body, balanced malt with a touch of roasted barley creates a rich Irish ale.				
Key Brewing	Rye Porter	Dundalk, MD	5.5%	\$7
Rye Porter- A dark, earthy and robust beer with a rye twist. Perfect for winter.				
Firestone	Lager	Paso Robles, CA	4.5%	\$7
Lager- Made in the all-malt Munich Helles style creates a crisp, dry base with a soft mouthfeel. German hops provide a very slight bitterness.				
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.				
Cigar City	Jai Alai	Tampa, FL	7.5%	\$7.5
IPA- A bold and citrusy IPA with notes of tangerine and candied orange peel. A subtle caramel note provides balance to the hoppy bitterness and rich malt character.				
Left Hand	Milk Stout	Longmont, CO	6.0%	\$7.5
Stout- Nitro stout with notes of roasted chocolate malt and coffee creates to create a rich and robust beer balanced with light caramelized sugar.				

Draft COMBO: Southern Tier Live Draft & a Shot of Deadwood Rye- \$11

Craft Bottles & Cans

Light & Crisp	Malty/Lager	Pale Ales
Hofbrauhaus OG 5.1% \$7	New Belgium Fat Tire 5.2% \$7	Cigar City Guayaberra 5.5% \$7
Rothaus Pils 5.1% \$8	Long Trail Ale 5.0% \$7	Right Proper RBW 5% \$7
Wheat	Sour	IPAs
DC Brau El Hefe Speaks 5.2% \$7	Union Old Pro Gose 4.2% \$7	Jailbreak SLF 7% \$7
3 Floyds Gumballhead 5.6% \$7	Two Roads Passionfruit 16oz \$10	Bell's Two Hearted 16oz 7% \$8
		Stone Delicious 7.7% \$7.5
Dark and/or Roasty	Belgian	Double IPAs
Deschutes BB Porter 5.2% \$7	New Belgium Tripel 8.5% \$7	Oliver BMORE Hazy 8% \$9
Oskar Blues Ten Fidy 10.5% \$9	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	
Hard Cider	Spiked Seltzer	Fruity
Anxo Cidre Blanc 6.9% \$8	Truly Lime 5% \$7	LH Flamingo Dreams NITRO 4.7% \$8
Graft Lost Tropic 6.9% \$8	Wild Basin Blk Raspberry 5% \$7	Seadog Blueberry Wheat 4.6% \$7
	Peak Organic GF Blkbry Lime 5% \$7	Schofferhoffer 12oz 2.5% \$7

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