

## Appetizers

- Nashville Hot Chicken Wings | whiskey, maple, ranch, shaved celery (GF) -13  
Eggplant Chip "Nachos" | mozzarella, jalapeño, pico de gallo, avocado (V) -10  
Crispy Brussel Sprouts | ginger-sesame dressing, spicy aioli (V) -9  
Four Onion Dip | house-made chips (V, GF) -6  
Steamed Bao Buns | choice of two: bacon jam or BBQ jackfruit (V) -10  
Guinness Milk Stout Soft Pretzels | beer cheese (V) -8  
House-Made Pimento Tater Tots | siracha ketchup (VG, GF) -5  
Dry aged Skirt Steak Tacos | avocado smash, pico de gallo, charred salsa -11  
Tempura Pickle Chips | Russian dressing - 6  
Shrimp Tacos | chipotle slaw, pico de gallo -10  
Burnt Ends | 18 hr smoked brisket, bbq sauce, pickles \$9

## Salads & Soups

Add to any salad: chicken 5 | salmon 6 | steak 8 | veggie burger patty 5

- Heirloom Spinach\* | green goddess, smoked almonds, parmesan (V, GF) -12  
Baby Gem Caesar | croutons, parmesan, Caesar dressing (V, GFP) -12  
Firehouse Chili or Veggie Chili | sour cream, jalapeño cornbread (GFP) -5/8

## Entrees

- Almond-Dill Crusted Salmon | parsnip puree, roasted beets, citrus-pink peppercorn marmalade (GF) -24  
Ricotta Cavatelli | basil- pecan pesto, cherry heirloom tomato (V) -16  
Roasted Jidori Chicken | sweet potato risotto, mushroom demiglace -24  
Vegan Curry Bowl | kimchi fried rice, yellow curry, vegetables (VG, GF) -24

## Sandwiches

Served with crispy french fries. Sub tater tots, salad or soup/chili -3  
Add bacon or avocado to any sandwich -2

- Dry-Aged Cheeseburger | cheddar, smoked onion jam, lettuce, tomato, black pepper mayo -16  
Veggie Burger\* | cashews, cheddar, smoked onion jam, lettuce, tomato, pickle, black pepper mayo (V) -15  
Mission Style Veggie Burrito | cheddar, avocado, pico de gallo, lime crema, tortilla chips(V, VGP) -12  
Ahi Tuna Burger | cabbage slaw, avocado, pickled ginger, spicy mayo -16  
Nashville Hot Chicken | potato bun, whiskey, maple, pickles, slaw -15  
House-Made Half Smoke | sautéed onions, mustard, chips -12  
-add chili \$2, chili & cheese \$3  
-sub Beyond Brat(VG) \$2  
Hot Reuben | choice of house smoked Pastrami or Mushroom Salami, marble rye, sauerkraut, Russian dressing, provolone -15  
Cuban Sandwich | house smoked ham, marinated pork loin, provolone, pickles, mayo, mustard -15

## Sweets

- Graham Cracker-Chocolate Brookie | butterscotch, vanilla ice cream -6  
Irish Coffee Crème Brulee | -6

Ask about our House Made Hot Sauces \$9 each or 3 for \$25

# Present Company Public House Draft Beer List

Brewery	Name	Origin	ABV	Price
DC Brau Pils		Washington, DC	4.5%	\$7.5
German Pilsner- A refreshing local pilsner, brewed with German heirloom Pilsner Malt and Hallertau Tradition Hops				
RAR Groove City		Cambridge, MD	5.4%	\$7.5
Hefeweizen -Hazy, unfiltered wheat beer with a slight sweetness and notes of banana and clove on the finish.				
Austin Eastsider	Pineapple Cider	Austin, TX	5%	\$7.5
Hard Cider- A bright semi-sweet cider made with tropical pineapple and heirloom bittersweet apples (GF)				
Atlas	Blood Orange Gose	Washington, DC	4.4%	\$7.5
Gose- A light bodied slightly sour beer with a touch of salt and sweet orange. A local and refreshing summer beer.				
Beale's	Peach Tea Blonde Ale	Bedford, VA	4.6%	\$7.5
Blonde Ale -Smooth, malty, slightly sweet blonde ale brewed with loose-leaf black tea with subtle notes of floral and peach.				
Dogfish Head	Punkin	Milton, DE	7%	\$8
Pumpkin Ale- A full-bodied brown ale with smooth hints of pumpkin and brown sugar.				
Union	German Style Amber	Baltimore, MD	5.6%	\$7.5
Pale, malty, German-style lager brewed to celebrate the Fall season. Light, crisp and über quaffable, with a sweet, smooth, biscuity flavor. This is the taste of fall in a glass				
Firestone Walker	Lager	Cambridge, MD	4.5%	\$7.5
Lager- Light and crisp made in the classic all-malt Munich Helles style. Very refreshing on a DC summer day with German hops providing a hint of bitterness.				
Oskar Blues	Dale's Pale Ale	Longmont, CO	6.5%	\$7.5
American Pale Ale - Light in color, delivering a hoppy nose. Pale malts and citrusy floral hops provides a balanced and assertive pale ale.				
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.				
Southern Tier	IPA	Lakewood, NY	7%	\$7.5
IPA- Citrus and Pine hops are balanced with a subtle caramel sweetness creating a classic American IPA.				
Left Hand	Flamingo Dreams	Longmont, CO	6.0%	\$8
Blonde Ale- Nitro blonde with raspberries and black currants. Super smooth, slightly sweet, with a beautiful pink color.				

**Draft COMBO: Southern Tier Draft & a Shot of Dickel Rye- \$11**

## Cocktails

**Moscow Mule-11**  
Smirnoff Vodka,  
Gosling's Ginger Beer, Lime

**Cucumber Smash -14**  
Nolet's Gin, Cucumber, Mint, Lemon

**Rouge and Rosemary -12**  
Rosemary-Infused Vodka,  
Grapefruit, Honey, Lemon

**House Old Fashioned-12**  
Four Roses Bourbon, Simple,  
Angostura Bitters, Orange Bitters

## Wine

### White

**Angelini** \$9/30  
*Pinot Grigio*  
Italy, 2018

**Pieropan** \$10/40  
*Soave*  
Italy, 2017

**Nakeas** \$9/30  
*Chardonnay*  
Spain, 2018

**La Petite Perriere** \$10/38  
*Sauvignon Blanc*  
France, 2019

### Red

**La Petite Perriere** \$10/38  
*Pinot Noir*  
France, 2018

**Masciarelli** \$11/42  
*Montepulciano*  
Italy, 2018

**Casa de Campo** \$9/30  
*Malbec*  
Argentina, 2018

**Merf** \$10/38  
*Cabernet Sauvignon*  
Washington, 2016

### Sparkling & Rose

**Casa Canevel** \$12/46  
*Prosecco DOC*  
Italy

**Chandon Brut** \$13/50  
*Champagne*  
CA, 2016

**Cote Mas** \$14/52  
*Sparkling Rose*  
France,

**King Estate** \$11/42  
*Still Rosé*  
France, 2019