

# 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

Cote Mas Sparkling Rose -14

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 -14

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
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 -Hazy, unfiltered wheat beer with a slight sweetness and notes of banana and clove on the finish.				
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)				
Cigar City	Margarita Gose	Tampa, FL	4.2%	\$7.5
German Style Sour Ale- A great warm weather sour ale brewed with salt, orange peel, and essence of lime.				
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.				
Bell's	Oberon	Kalamazoo, MI	5.8%	\$8
Wheat Ale- Get it while you can! Bell's seasonal wheat ale has a spicy hop character with mildly fruity aromas and wheat malt to create a smooth easy drinking beer for the warmer weather.				
Breckenridge	Vanilla Porter	Littleton, CO	5.4%	\$7.5
Vanilla Porter- Brewed with Madagascar vanilla beans, caramel, and Munich malt creates a well balanced and flavorful dark beer.				
Von Trapp	Kolsch Style Lager	Stowe, VT	5.0%	\$7
Lager- Traditional Kolsch style lager. Crisp and refreshing, brewed with natural Vermont spring water, which makes a great warm weather beer.				
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.				
RAR-	Nanticoke Nectar	Cambridge, MD	7.4%	\$8
IPA- A west coast style IPA heavily hopped with Cascade and Citra. Tropical and citrusy notes with hints of pine.				
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: Von Trapp Draft & a Shot of Old Grandad- \$11**

## Craft Bottles & Cans

<p><b><u>Light &amp; Crisp</u></b>  <b>Hofbrauhaus</b> OG 5.1% \$7  <b>Rothaus</b> Pils 5.1% \$8</p>	<p style="text-align: center;"><b><u>Malty/Lager</u></b>  <b>New Belgium</b> Fat Tire 5.2% \$7  <b>Long Trail</b> Ale 5.0% \$7</p>	<p style="text-align: right;"><b><u>Pale Ales</u></b>  <b>Cigar City</b> Guayaberra 5.5% \$7  <b>Right Proper</b> RBW 5% \$7</p>
<p><b><u>Wheat</u></b>  <b>DC Brau</b> El Hefe Speaks 5.2% \$7  <b>3 Floyds</b> Gumballhead 5.6% \$7</p>	<p style="text-align: center;"><b><u>Sour</u></b>  <b>Union Old Pro</b> Gose 4.2% \$7  <b>Two Roads</b> Lime 16oz \$10</p>	<p style="text-align: right;"><b><u>IPAs</u></b>  <b>Aslin</b> Tokio 16 oz 5.5% \$8  <b>Bell's</b> Two Hearted 16oz 7% \$8  <b>Stone</b> Delicious 7.7% \$7.5</p>
<p><b><u>Dark and/or Roasty</u></b>  <b>Deschutes</b> BB Porter 5.2% \$7  <b>Oskar Blues</b> Ten Fidy 10.5% \$9</p>	<p style="text-align: center;"><b><u>Belgian</u></b>  <b>New Belgium</b> Tripel 8.5% \$7  <b>Unibroue</b> La Fin du Monde 9% \$9  <b>3 Stars</b> Peppercorn 6.5% \$6.5</p>	<p style="text-align: right;"><b><u>Double IPAs</u></b>  <b>Oliver</b> BMORE Hazy 8% \$9  <b>Six Point</b> Resin 9.1% \$9</p>
<p><b><u>Hard Cider</u></b>  <b>Anxo</b> Cidre Blanc 6.9% \$8  <b>Aval</b> Artisinal Cidre 6% \$8  <b>Graft</b> Lost Tropic 6.9% \$8</p>	<p style="text-align: center;"><b><u>Spiked Seltzer</u></b>  <b>Truly</b> Lime 5% \$7  <b>Wild Basin</b> Blk Raspberry 5% \$7  <b>Peak Organic</b> GF Blkbry Lime 5% \$7</p>	<p style="text-align: right;"><b><u>Fruity</u></b>  <b>LH Flamingo</b>Dreams NITRO 4.7% \$8  <b>Seadog</b> Blueberry Wheat 4.6% \$7  <b>Schofferhoffer</b> 12oz 2.5% \$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