

Appetizers

Nashville Hot Chicken Wings | whiskey, maple, ranch, shaved celery (GF) -14

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) -9

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 (V) - 7

Shrimp Tacos | chipotle slaw, pico de gallo -11

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 | wild mushroom ragout, pecorino romano (V) -18

Roasted Jidori Chicken | isareli couscous, artichoke hearts, tomato, tarragon, mushroom demi glace -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

Steak & Cheese | choice of shaved Ribeye or Mushroom Salami, hoagie roll, caramelized onions, beer cheese, pepper relish -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
Atlas Bullpen Pils		Washington, DC	4.8%	\$7.5
Pilsner- A light crisp and refreshing pilsner just in time to celebrate the opening of baseball season.				
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%	\$7.5
Hard Cider- Unfiltered craft cider that uses culinary apples like Red Delicious, Yellow Delicious, and McIntosh. Crisp and juicy. (GF)				
Denizens Georgia Ave Sour Peach Gose		Washington, DC	4.5%	\$8
Gose- A traditional Berliner Weiss with clean sour notes, balanced by doughy wheat and subtle peach.				
Boulevard Tank 7		Kansas City, MO	8.5%	\$8
Saison -Begins with a surge of fruity aromatics and grapefruit hoppy notes. Offers a complex ale that tapers into a peppery dry finish.				
Old Bust Head Vixen Irish Red Ale		Vint Hill, VA	5.4%	\$8
Red Ale- Medium bodied with a clean finish. Sweet caramel notes on the front followed by roasted malt.				
Breckenridge Vanilla Porter		Breckenridge, CO	5.4%	\$7.5
Porter- Brewed with chocolate and dark roasted malts for a flavorful beer with a hint of vanilla.				
Von Trapp Dunkel		Stowe, VT	5.7%	\$7.5
Dark Lager- Creamy Dark lager with aromas of toffee and bitter munich malt.				
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 Milk Stout		Longmont, CO	6%	\$8
Nitro Oatmeal Stout- A rich chocolatey oatmeal stout with slight notes of coffee.				

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

Craft Bottles & Cans

Light & Crisp

Hofbrauhaus OG 5.1% \$7
Rothaus Pils 5.1% \$8

Malty/Lager

New Belgium Fat Tire 5.2% \$7
Abita Pecan Harvest Ale 5.0% \$7
Great Lakes Dortmunder 5.8% \$7

Pale Ales

Cigar City Guayaberra 5.5% \$7
Sweetwater 420 5.7% \$7

Wheat

Maui Pineapple Mana 5.5% \$7
DC Brau El Hefe 5.2% \$7

Sour

Union Old Pro Gose 4.2% \$7
Two Roads Passion 16oz \$10

IPAs

Maui Big Swell 6.8% \$8
Bell's Two Hearted 16oz 7% \$8
C.A. Life Clouds 16oz 6.1% \$10

Dark and/or Roasty

Deschutes BB Porter 5.2% \$7
Left Hand PB Milk stout 6.7% \$7.5

Belgian

New Belgium Tripel 8.5% \$7
Unibroue La Fin du Monde 9% \$9

Double IPAs

Oliver BMORE Hazy 8% \$8
Six Point Resin 9.1% \$9
Bell's Hopslam 10% \$10
Firestone Mind Haze 8.3% \$9

Hard Cider

Anxo Happy Trees 6.9% \$8
Aval Artisanal cidre 6% \$8
Graft Birds of Paradise 6.9% \$8

Spiked Seltzer

Truly Kiwi 5% \$7
Topo Chico Variety 4.7 \$7
Boulevard Cherry Blossom 4% \$7

Fruity

Seadog Blueberry Wheat 4.6% \$7
Schofferhoffer 16oz 2.5% \$7

Suds

High Life-5 Miller Lite-5 Peroni-5 Bitburger (NA)-5 Guinness Tall-8 Blue Moon-7
Narragansett Lager Tall-5 Omission Pale Ale (GF)-5 Athletic Brewing Hazy IPA (NA) 7

Cocktails

Tropical and Citrus - 13
 Flor de Cana Rum, Tropical and Citrus
 Fruits, Green Tea,
 Clarified Milk, Spice Blend

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

Maryland Mule -12
 Sagamore Rye, Gosling's Ginger Beer,
 Lime

Hot Bourbon Cider - 10
 Bourbon, Apple Cider,
 St. Elizabeth's Allspice Dram,
 Cinnamon, Nutmeg, Ginger

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

In-House Barrel-Aged Old Fashioned- 13
 Four Roses Bourbon Barrel Aged in-
 House, Simple, Barrel Aged and Orange
 Bitters

Sazerac -12
 Redemption Rye, Grand Marnier,
 Peychaud's Bitters, Absinthe Rinse

Dark and Stormy -12
 Cotton & Reed Mellow Gold Bourbon
 Barrel Aged Rum, Gosling's Ginger Beer,
 Lime, Angostura Bitters

The Lavender Hour -12
 Catocin Creek Rye, Crème De Gingembre,
 House made Lavender Vermouth & Bitters

House Favorites

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

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

El Amor Prohibido -13
 Del Maguery Vida Mezcal,
 Passionfruit Puree, Fresno Pepper,
 Ginger, Mint

Smoky Pineapple Margarita -14
 Bahnez Mezcal, Combier, Pineapple,
 Lime

Ruth Bourbon Ginsburg -13
 Redemption Bourbon, Sweet
 Vermouth, Caraway, Coriander,
 White Pepper, Lemon

Sage Advice -13
 Bulleit Bourbon, Sage-Infused
 Honey, Blackberry, Lemon

Frozen

Black Cherry Daquiri-9
 Cotton & Reed White Rum, Lime,
 Morrello Cherry Syrup,
 Berentzen cherry liqueur

Dragon Fly Margarita -9
 Libelula Tequila, Combier,
 Lemon, Lime, Simple

Wine

White

Angelini \$9/30
Pinot Grigio
 Italy, 2018

Pieropan \$10/40
Soave
 Italy, 2017

Gen 5 \$10/40
Chardonnay
 Lodi, 2019

La Petite \$10/38
Sauvignon Blanc
 France, 2020

Red

Le petite \$10/38
Pinot Noir
 France, 2019

Masciarelli \$11/42
Montepulciano
 Italy, 2018

Lanzur \$10/40
Malbec
 Chile, 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,

Juliette \$11/42
Still Rosé
 France, 2019