

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

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

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

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
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%	\$7.5
Hard Cider- Unfiltered craft cider that uses culinary apples like Red Delicious, Yellow Delicious, and McIntosh. Crisp and juicy. (GF)				
Atlas	Blood Orange Gose	Washington, DC	6%	\$7.5
Gose- A light bodied slightly sour beer with a touch of salt and sweet orange. A local and refreshing summer beer.				
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	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	Abita Pecan Harvest Ale 5.0% \$7	Sweetwater 420 5.7% \$7
	Great Lakes Dortmunder 5.8% \$7	
Wheat	Sour	IPAs
MauI Pineapple Mana 5.5% \$7	Union Old Pro Gose 4.2% \$7	Smuttty Nose LTD 16 oz 5.5% \$8
DC Brau El Hefe 5.2% \$7	Two Roads Passion 16oz \$10	Bell's Two Hearted 16oz 7% \$8
		DC Brau Resolution 7.7% \$8
Dark and/or Roasty	Belgian	Double IPAs
Deschutes BB Porter 5.2% \$7	New Belgium Tripel 8.5% \$7	Oliver BMORE Hazy 8% \$8
Left Hand PB Milk stout 6.7% \$7.5	Unibroue La Fin du Monde 9% \$9	Six Point Resin 9.1% \$9
		Bell's Hopslam 10% \$10
		Firestone Mind Haze 8.3% \$9
Hard Cider	Spiked Seltzer	Fruity
Anxo Happy Trees 6.9% \$8	Truly 5% \$7	Seadog Blueberry Wheat 4.6% \$7
Aval Artisanal cidre 6% \$8	Topo Chico Variety 4.7 \$7	Schofferhoffer 16oz 2.5% \$7
Graft Birds of Paradise 6.9% \$8	Boulevard Cherry Blossom 4% \$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
Catoctin 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