



PUB GRUB
available in the
bar area only

QUICK BITES

- PANKO ONION RINGS** 8
pickled chilies, spicy garlic aioli
- TUNISIAN OLIVES** 7
truffled flatbread, shaved pecorino
- TRUFFLE PARMESAN FRITES** 8
fresh herbs, truffle salt, aioli
- CHIPS & DIP** 7
house 'epic' chips, cippolini onion dip

SHARED TASTES

- ARTICHOKE DIP** 15
baby spinach, grilled artichoke hearts,
boursin cheese, wood-grilled flatbread
- MEAT & CHEESE** 20
chef's inspiration of cured and smoked meats,
local and artisanal cheeses,
seasonal accoutrements
- SIVE CHICKEN WINGS** 11
crispy smoked whole chicken wings,
crudité veggies, choice of traditional buffalo,
stout bbq, or nashville-style hot glaze
- CALAMARI FRITTI** 13
pickled chilies, fried capers, basil,
fennel pomodoro
- SEARED PRIME STEAK TIPS*** 17
smoked blue cheese, forest mushrooms,
caramelized cipollini onion, bacon,
bourbon demi crème, grilled flatbread

SALADS

- add:
- prime beef tips* 10
roasted verlasso salmon* 7
herb grilled chicken 6
- CAESAR SALAD** side 7 | entrée 11
romaine lettuce, traditional garlic dressing,
reggiano 'two ways', semolina crouton
- WEDGE SALAD** side 8 | entrée 12
baby iceberg, house bacon, cured tomato,
smoked blue cheese, pickled shallots,
buttermilk ranch
- URBAN GARDEN SALAD** side 8 | entrée 12
artisan lettuces, shaved fennel, cider poached
pear, black currants, pickled butternut squash,
marcona almonds, zingerman's fresh goat
cheese, meyer lemon vinaigrette

SOUPS

- SIVE ONION SOUP** 8
caramelized vidalia and red onion, shallot,
scallion, garlic, madeira broth,
baked gruyère crouton
- VENISON CHILI** 8
durham ranch venison, kidney beans, molé,
bourbon, san marzano tomatoes,
pinconning cheese, scallion

PRINCIPALS

- served with house 'epic' chips
substitute house frites
or fresh seasonal fruit cup 3
substitute signature panko onion rings 4
- THE BIG PHIL*** 19
broiled sirloin steak, applewood bacon,
charred bell peppers, caramelized cipollini,
roasted mushrooms, roasted garlic aioli,
gruyère, griddled 'everything' bun
- LOBSTER PIEROGI** 17
maine lobster, celery root, fennel, truffle,
pickled mustard seed, black garlic aioli,
crème fraîche
- MAD HATTIE** 16
guernsey's buttermilk fried chicken breast,
nashville style hot glaze, sweet pickled shallots,
pimento cheese, iceberg, parkerhouse
brioche, cornichon

- STEAKHOUSE BURGER*** 15
half-pound patty, applewood bacon,
pimento cheese, beefsteak tomato,
watercress, caramelized cipollini,
griddled 'everything' bun

- THE EUGENE** 15
maryland lump crab, steakhouse slaw,
beefsteak tomato, rémoulade,
griddled hamtramck potato roll

- THE RACHEL** 14
choice of smoked pastrami or natural turkey,
gruyère, steakhouse slaw, russian dressing,
griddled marble rye

Executive Chef
SEAN MOHAN

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Asterisked items are served raw or undercooked; contain or may contain raw or undercooked ingredients; may be requested undercooked; or can be cooked to order.