



UNDERGROUND

Pub Menu

House Marinated Olives

Steeped in Garlic Cloves, Chilies, Onions, and Fresh Herbs

\$5

Clam Chowder

Chef's Famous Creamy Hearty Chowder Packed with Clams and Diced Potatoes with a Hint of Lemon Thyme

\$4/ Cup \$6/ Bowl

French Onion Soup

A Classic; Slow Simmered and Loaded with Onions and Herbs. French Bread Crouton and Baked Under a Blanket of Bubbling Swiss

\$6

Onion Rings

Basket of Jumbo Crispy Golden Onion Rings with Chipotle Ranch Sauce on the Side

\$6

Spinach and Artichoke Dip

A Crock of Creamy Piping Hot Dip Glazed with Parmesan and Served with Crunchy Pita

Triangles

\$8

The Deli Board

Make Your Own Sandwich Creation

Choose Turkey, Ham, Roast Beef, Tuna, or Chicken Salad. Swiss, American, or Provolone Cheese. Whole Wheat, White, Rye, or Kaiser Roll.

One of Each Item \$9 Additional Items \$2

Tricolor Salad

A Healthy Hearty Salad of Baby Arugula, Radicchio and Crunchy Endive Spears with Shaved Reggiano Parmesan and Baby Tomatoes

\$9

Monster Mounded Nachos

Onions, Shredded Lettuce, Jalapenos, Olives, and Tomatoes Piled High with Guacamole, Salsa, and Cheese Sauce

\$10 Add Chili or Chicken for / \$3

Grilled Pizza

Crispy Foccacia Rounds with Italian Olive Oil, Sundried Tomatoes, Roasted Peppers, Shaved Onion, and Melted Smoked Mozzarella

\$10 Add Chicken or Pepperoni / \$3

The Burger

½ lb Black Angus Beef Seasoned, Cooked to Order, Served on Toasted Kaiser Roll with Our Own Caramelized Onion and Pickle Relish, and Crispy French Fries

\$10 Add Bacon / \$2 Swiss or Cheddar / \$1

General Tso's Chicken Wings (1 Dozen)

Spicy, Sweet and Sour, Drizzled with Cilantro Puree and Served with pineapple Dipping Sauce

\$10

Cheese and Crackers

Chef Lee Purchases Local Artisanal Cheeses and Simply Serves Them with Homemade Grape Port Wine Marmalade

Ask Server for Availability

\$15 with Fresh Fruit / \$19

Warning: Consuming Raw or Undercooked Food- Meats, Poultry, Eggs, Shellfish, or Seafood May Increase Your Risk of Food Borne Illness.