

LIGHTER FARE

CHILLED CUCUMBER, LOBSTER & GINGER SOUP - \$8

english cucumber, lobster, fresh ginger and spring herbs

SALMON BRUSCHETTA - \$9

house-cured scottish salmon, braised leeks, whole grain mustard, fried dill and heirloom tomatoes served on traditional scottish oatcakes

GOAT CHEESE & ROASTED BEETS - \$9

"fossil creek farms "goat cheese paired with roasted beets, frisée, watercress and pomegranate drizzle

WARM PRETZELS - \$6

soft pretzels served warm with our cheddar beer dipping sauce and whole grain mustard

SHORT RIB LOADED YORKSHIRES - \$8 / 2 or \$14 / 4

slider-sized pop-over style puddings, stuffed with braised short ribs and stilton blue cheese

BAR SNACK ENSEMBLE - \$8

crispy pork tid-bits in cherry glaze, warm pretzel with cheddar-beer dip, chef's savory popcorn creation

ARTISAN CHEESE - \$12

chefs selection of unusual cheeses from around the world, served with pickles, relish and crusty bread

SALADS AND SUCH

ICEBERG SLICE - \$7

cross section of iceberg lettuce topped with stilton blue cheese, spiced walnuts and candied cherry tomato, tossed in a buttermilk dressing with pancetta crumbles

ORGANIC GREENS WITH CHICKEN* - \$12

salad of frisée, arugula and watercress, grilled baby pears and humboldt fog cheese tossed in a preserved lemon and herb dressing served with crispy chicken thighs

ROCK SHRIMP WITH GRAPEFRUIT & FENNEL* - \$14

crunchy shrimp, mixed organic greens, shaved fennel, ruby grapefruit avocado and toasted hazelnuts with boutique orange blossom vinaigrette

WHOLE LEAF CAESAR WITH CHICKEN - \$11

traditional whole leaf caesar, parmesan shards and soda bread croutons, topped with grilled herbed chicken

VENISON CARPACCIO* - \$12

chicory-crusteD venison tenderloin, micro arugula, candied grapefruit and hard cooked egg with whole grain mustard aioli

SHRIMP & EGG SALAD* - \$14

grilled shrimp, mixed organic greens, baby yellow beets, dressed in a warm pancetta dressing and finished with a soft poached egg

* Written information regarding the safety of this item is available upon request since it may be served raw or undercooked

SANDWICHES AND BURGERS

GRILLED CHICKEN SALAD - \$12

diced roasted chicken with walnuts, red grapes and tarragon yogurt dressing on cranberry-walnut bread

"FULL SCOTTISH" BREAKFAST SANDWICH - \$12

thick cut bacon, shaved pork loin, fried egg, arugula, roasted tomato and portabella mushroom surrounded by a scottish potato cake

BRITTLEBUSH BURGER (TOPPED YOUR WAY)

ANGUS (\$12), BUFFALO (\$14) OR LAMB (\$14)

add shredded beef short rib, or crab salad — \$4 ea.

add fried egg, balsamic shallot jam, or grilled portabella mushroom — \$2 ea.

SLIDER SAMPLER - \$12

try one of each of our burgers: buffalo with stilton balsamic shallot jam, angus with sautéed mushroom & swiss cheese and lamb with roasted peppers & goat cheese

PORK & CHEESE - \$11

cherry-glazed pork, aged dry jack cheese and watercress on toasted cranberry-walnut bread

SIDES

ONION RINGS - SWEET POTATO FRIES - FRENCH FRIES - POLENTA TOTS (SERVED WITH CUSTOM AIOLI) - \$4

SEASONAL FRUIT - \$4

ENTRE OFFERINGS

"PIPER'S ALE" FISH AND CHIPS - \$12

beer-battered haddock fillet served with caper and malt vinegar aioli

MAC & CHEESE WITH A TWIST - \$15

lobster claw, sharp scottish cheddar and roasted tomato, finished with goat cheese panko crust and crunchy rock shrimp

ORGANIC SCOTTISH SALMON* - \$14

grilled salmon fillet, julienne summer vegetables, wilted spinach, herb ginger butter

DIVER SCALLOPS WITH CRAB HASH * - \$15

seared diver scallops with roasted cauliflower and asparagus emulsion, crab & potato hash with curry scented oil

PLOUGHMAN'S/GOLFERS LUNCH - \$11

shaved roasted pork loin, country pâté, hard boiled egg, house-made chutney and stilton blue cheese with crusty bread