CARRIAGE HOUSE SUNDRIES

PUB MENU

Wed – Sun 5 – 9 pm

SALADS $10

Add fried chicken breast +5

Add roasted chicken breast +5

Add chicken tenders +5

Add herbed butter shrimp +6

House Salad (GF)
Spring mix, cherry tomatoes, red onion, sweety drop peppers, shredded cheddar, bacon crumbles

Autumn Apple Salad (V) 11
Spring mix, roasted apples, dried cranberries, pecan, goat cheese, honey champagne vinaigrette

Classic Spinach Salad 10
Baby spinach, crumbled bacon, red onions, tomatoes, hard boiled egg & goat cheese

Choice of dressing: Ranch, Blue Cheese, Honey Champagne Vin, Lemon Vin, Balsamic Vin, Thousand Island, Honey Mustard, Green Goddess

SOUPS $8

Smoked Tomato Bisque (V, GF)

Soup du Jour

APPETIZERS

Artichoke Dip (V) 11
Housemade artichoke dip served warm with crispy fried tortilla chips

Fish Hooks & Bottle Caps (V) 9
Crispy onion petals and jalapeño rings, served with Texas petal sauce

Brussels & Cauliflower (V, GF) 11
Crisped up & tossed with sweet sesame ginger sauce

Garlic Green Beans (V) 8
Tender green beans pan seared, then drizzled with garlic aioli

SWEETS

Blue Ribbon Brownie à la Mode 8
Housemade chocolate brownie, topped w/ chocolate sauce & crushed walnuts, then finished with a scoop of vanilla ice cream
Sub GF brownie +2

Chef's Selection 8
Ask your server for today's selection!

KIDS $7

Chicken Tenders & Fries
Mac & Cheese (V)
Grilled Cheese & Fries (V)

DAILY SPECIALS

WEDNESDAY:
Yellow Curry Bowl
w/ choice of protein $11+
$2 off wine by the glass,
20% off wine bottle list

THURSDAY:
Burger & Beer for $15,
$2 off all whiskey

FRIDAY:
BBQ Tray $24 — ½ rack ribs, sliced brisket, jalapeño cheddar sausage, homemade chili & fixins

SATURDAY:
Prime Rib Dinner $34

SUNDAY:
$2 off wings, $1 off all beers

V = Vegetarian, GF= Gluten Friendly
Many of our dishes can also be modified for Vegan diets — ask your server

*Items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

10.16.26

CARRIAGE HOUSE SUNDRIES

PUB MENU

Wed – Sun 5 – 9 pm

ENTRÉES

Signature Burger 15
Double Angus smash patty with bacon, American, lettuce, pickles & steak sauce aioli
Choice of side

Veggie Smash Burger (V) 16
Two veggie smash patties, vegan cheddar, lettuce, tomatoes, sliced red onions & creamy garden sauce on a bun

Fish & Chips 16
Hand-battered haddock fried & served over fries, served with tartar sauce & coleslaw

Chicken Tender Tray 11
Crispy chicken tenders with fries & ranch

Steak Bomb Gyro 15
Thin-sliced prime rib, sautéed peppers & onions, provolone, cheese sauce & Duke's mayo, wrapped in warm naan bread
Choice of side

Fried Chicken Sandwich 14
Crispy chicken breast with lettuce, pickles & cheddar aioli
Choice of side
Add any of our signature sauces +1

Cavatappi Rosa Pasta (V) 11
Corkscrew pasta tossed in creamy tomato sauce with fresh mozzarella & basil.
Add chicken breast +5
Add shrimp +6

Jambalaya Bowl 16
Sautéed shrimp, roasted chicken, andouille sausage, peppers, onions, cherry tomatoes & cajun seasoning cooked with our seasoned rice, finished with scallions

Steak Frites (GF) 29
Butcher's filet medallions, creamy green peppercorn sauce, fries, arugula

Mac & Cheese Bowl (V) 11
A hearty bowl of mac, choose to add:
Brussels & Cauliflower +3
Roasted Chicken Breast +5
Crispy Chicken Tenders +5
Herbed Butter Shrimp +6
Thin-sliced Prime Rib +5
Garlic Green Beans +3
Spice it up with any of our signature sauces +1

Wings: 1/2 dozen $12**, Full dozen** $20
Crispy wings served plain or tossed in your choice of sauce or rub, served w/ ranch or blue cheese, celery & carrot sticks

SAUCES & RUBS

Buffalo

Smokejumper Hot Sauce

Sesame Ginger

Golden BBQ

Caribbean Jerk Sauce *(Sweet & Spicy)*

Dry AP Rub

SIDES

Fries (V) 4

Sweet Potato Waffle Fries (V) 4

House Salad (V) 5

Mac & Cheese (V) 5

Seasoned Rice (V) 4

Zesty Pea Salad 4

Garlic Aioli Green Beans (V, GF) 4

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