



Churchill's Pub and Grille



Openers

Hand Cut French Fries or Crisps \$6

Add Cajun spice, Old Bay spice, garlic, blue cheese crumbles, curry or gravy \$2

Stout-Battered Onion Rings \$7

Six hand cut stout-battered onion rings, buttermilk ranch

Loaded Hand Cut French Fries or Crisps \$12

Hand cut French fries or crisps, cheddar jack cheese or beer cheese, bacon, sour cream, scallions

Chile Poppers \$10

Jalapeños or habañeros (**very hot!**), pepper jack, bacon, beer batter, buttermilk ranch

Soft Pretzel w/ Beer Cheese \$8

Jumbo soft pretzel, beer cheese, stout mustard

Buffalo Cauliflower (Vegan) \$8

Cauliflower, rice flower, buffalo sauce, vegan ranch

Chicken Wings 6 for \$10 or 10 for \$15

Jumbo breaded chicken wings, carrots and celery. Sauces: Buffalo, Ivan's Revenge (**very hot!**), Guinness BBQ, Cajun dry rub, Old Bay dry rub, Spicy BBQ, Sweet chili sauce

Salads

Choice of dressings: Balsamic vinaigrette, bleu cheese, buttermilk ranch, spicy ranch, 1000 island, honey mustard, Caesar or apple honey vinaigrette

Add Chicken breast \$4 Add Shrimp \$6

Caesar Salad \$8

Chopped romaine, house made croutons, parmesan cheese.

Wedge Salad \$10

Iceberg wedge, crumbled bleu cheese, bacon, chives, cherry tomatoes, blue cheese dressing

Churchill's Cobb \$12

Mixed greens, bacon, egg, bleu cheese, cherry tomatoes, roasted turkey breast

Apple, Walnut and Bleu \$12

Kale, Granny Smith apples, candied walnuts, crumbled bleu cheese, apple honey vinaigrette

Sandwiches

All sandwiches include a side. Substitute a small salad for \$1. Gluten free options are available

Classic Reuben \$12

Corned beef, sauerkraut, thousand island, Swiss cheese, rye bread, side of stout mustard

Prime Rib Dip \$15

Ribeye, horseradish Havarti, caramelized onion, sourdough French roll, stout mustard, au jus

Chicken & Waffle \$14

Chicken tenders, bacon, stout waffle, maple honey syrup

Epic Grilled Cheese \$12

Black truffle cheese, goat cheese, aged cheddar, heirloom tomato, parmesan encrusted bread

Add a burger patty or Boca patty for \$4 Add Kobe meatloaf for \$5

Smoked BBQ Mushroom (Vegan) \$13

Smoked trumpet mushroom, BBQ sauce, kale slaw, ciabatta

Turkey, Apple, Brie \$15

House smoked turkey breast, Granny Smith apple, brie cheese, honey mustard, Applewood bacon, ciabatta

**Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.*

Specialty Burgers

All burgers include a side. Substitute a small salad for \$1. Add an egg for \$1.50. All burgers served on a Brioche bun. Gluten free options are available

The Parliament Burger \$16

Snake River Farms Kobe style beef, black truffle cheese, pancetta, crispy shallot rings

IPA Burger \$14

½ Ground lamb, ½ ground beef patty, IPA marinated jalapeño and red pepper, pepper jack, mango, habañero ketchup, crispy IPA onion strings

Stout Burger \$14

Ground Chuck, apple wood smoked bacon, Guinness BBQ sauce, roasted jalapeno, stout onion ring, aged cheddar

Bacon and Blue \$14

Ground Chuck, apple wood smoked bacon, blue cheese, sautéed mushrooms and garlic aioli

Spicy Burger \$14

Ground Chuck, pepper jack, stuffed jalapeños, spicy ranch

Churchill's Burger \$12

Ground Chuck, your choice of cheese, lettuce, tomato, onion, pickle. Add bacon for \$2.00

Craft Entrees

Fish and "Chips" \$16

Alaskan long line cod, lager beer batter, coleslaw, tartar sauce

Old Bay Shrimp and "Chips" \$16

6 Beer battered and fried shrimp served over Old Bay pub chips with coleslaw, cocktail sauce, and lemon

Shrimp, Fish and Fries \$22

3 Beer battered and fried shrimp, Alaskan long line cod, hand cut French fries, coleslaw, cocktail sauce, tartar sauce

Bangers & Mash \$13

Pork banger sausages, red skin mashed potatoes, beef gravy, seasonal vegetables

Chicken Tikka Masala \$16

Grilled chicken, tikka masala curry sauce, scallions, basmati rice

Substitute tofu or Boca for no extra charge

Kobe Meatloaf \$20

Snake River Farms Kobe beef, rosemary, parmesan, mushroom gravy, red skin mashed potatoes, seasonal vegetables, side of habañero ketchup

Vegan Filet "Steak" \$18

Grilled watermelon radish, bittersweet cocoa, cauliflower puree, smoked mushroom, red wine reduction

Sides

Hand cut French fries

Crisps

Red skin mashed potatoes

Basmati rice

Carrots and celery sticks

Stout-battered onion rings

Cauliflower puree

Seasonal vegetables

toffee sauce, and whipped cream

Deep-Fried PB&J \$7

Strawberry jam and peanut butter sandwich, battered and deep-fried, w/ whipped cream and powdered sugar

Brioche and Vanilla

Fried Ice Cream \$8

Brioche bread stuffed with vanilla ice cream then stout battered and fried. Tossed in

powdered sugar and topped with maple syrup, shaved chocolate and whipped cream

Menu created and executed by Executive Chef AG Warfield

Desserts

Sticky Toffee Pudding

\$7

Moist brown sugar cake w/ chopped dates, house-made

**Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.*

Gluten Free options

Openers

Hand Cut French Fries or Crisps \$6

Add Cajun spice, Old Bay spice, garlic, blue cheese crumbles, curry or gravy \$2

Loaded Hand Cut French Fries or Crisps \$12

Hand cut French fries or crisps, cheddar jack cheese or beer cheese, bacon, sour cream, scallions

Buffalo Cauliflower (Vegan) \$8

Cauliflower, rice flower, buffalo sauce, vegan ranch

Caesar Salad \$8

Chopped romaine, parmesan cheese.

Wedge Salad \$10

Iceberg wedge, crumbled bleu cheese, bacon, chives, cherry tomatoes, blue cheese dressing

Churchill's Cobb \$12

Mixed greens, bacon, egg, bleu cheese, cherry tomatoes, roasted turkey breast

Apple, Walnut and Bleu \$12

Kale, Granny Smith apples, candied walnuts, crumbled bleu cheese, apple honey vinaigrette

Sandwiches

All sandwiches include a side. Substitute a small salad for \$1

Classic Reuben \$12

Corned beef, sauerkraut, thousand island, Swiss cheese, side of stout mustard

Prime Rib Dip \$15

Ribeye, horseradish Havarti, caramelized onion, stout mustard, au jus

Smoked BBQ Mushroom (Vegan) \$13

Smoked trumpet mushroom, BBQ sauce, kale slaw

Turkey, Apple, Brie \$15

House smoked turkey breast, Granny Smith apple, brie cheese, honey mustard, Applewood bacon

Specialty Burgers

*All burgers include a side. Substitute a small salad for \$1. Add an egg for \$1.50. All burgers served on a Brioche bun.
Gluten free options are available*

The Parliament Burger \$16

Snake River Farms Kobe style beef, black truffle cheese, pancetta

Stout Burger \$14

Ground Chuck, apple wood smoked bacon, Guinness BBQ sauce, roasted jalapeno, grilled onion, aged cheddar

Bacon and Blue \$14

Ground Chuck, apple wood smoked bacon, blue cheese, sautéed mushrooms and garlic aioli

Churchill's Burger \$12

Ground Chuck, your choice of cheese, lettuce, tomato, onion, pickle. Add bacon for \$2.00

Craft Entrees

Grilled Fish and "Chips" \$16

Alaskan long line cod, coleslaw, tartar sauce

Grilled Old Bay Shrimp and "Chips" \$16

6 grilled shrimp served over Old Bay pub chips with coleslaw, cocktail sauce, and lemon

Grilled Shrimp, Fish and Fries \$22

3 grilled shrimp, Alaskan long line cod, hand cut French fries, coleslaw, cocktail sauce, tartar sauce

Chicken Tikka Masala \$16

Grilled chicken, tikka masala curry sauce, scallions, basmati rice

Substitute tofu or Boca for no extra charge

Sides

Hand cut French fries or crisps

Basmati rice

Red Skin mashed potatoes

Seasonal vegetables

Cauliflower puree

Carrot & celery sticks

18% Gratuity for Parties of 6 or More \$2 Split Charge

**Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.*

18% Gratuity for Parties of 6 or More \$2 Split Charge

****Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.***