



PATTERSON PUBLIC HOUSE DINNER

Soup and Salads

Curried Pumpkin Bisque sour cream, pepitas 11
grilled cheese + \$4

Kale Salad Tuscan kale, creamy parmesan rosemary dressing,
House Bacon, biscuit crumble 13

Local Veggie Salad radish, lemon vinaigrette, sunflower seeds,
carrots, chevre, olive tapenade, mixed local greens 12

Caesar Salad romaine, croutons, House Caesar, parmesan 11

Appetizers and Shared Plates

Cheese & Buttered Bread grilled ciabatta, pickles, choice of
cheese 8 extra cheese no problem + \$4

Truffle Fries fresh herbs, beef fat mayo 10

Chili Cheese Fries Lanphear chili, shredded cheddar 13

PEI Mussels local tomatoes, white wine, berber spice, poblano,
garlic butter, grilled bread 17

Roasted Beet App squash puree, fried goat cheese, mixed
greens, pepitas 14

Baked Camembert roasted apple, cranberry, truffle maple,
crostini 16

Pupusa mozzarella, romesco, kale curtido, herbed sour cream 9

Brussels App cheddar fondue, poached cranberries, pickled
onions, brown sugar walnuts 14

Mac & Cheese crispy breadcrumbs, rotini, habanero cheddar 9

Duck Fat Wings choice of Umami Dry Rub, Honey Rye BBQ,
Buffalo, Old Bay Hot Sauce, Zaatar butter dukkah crunch, Spicy
Jerk, Fargo Flame #10, Fresno Glaze, Spicy AF, or Scorpion
Apocalypse served with seasonal vegetables 14

Sandwiches and what not

all sandwiches served w/ choice of side

Public House Burger pickled red onion, romaine lettuce, beef
fat mayo, tomato, cheddar, brioche bun 16
add house smoked pork belly +3

Spicy AF Burger 7oz patty, pickled chili peppers, romaine, Spicy
mayo, tomato, habanero cheddar, brioche bun 17.5

Beyond Burger pickled red onion, romaine lettuce, vegan mayo,
tomato, vegan brioche bun 16

Pit Turkey smoked gouda, pickles, sliced onion, tiger sauce,
brioche 16

Fried Chicken Sandwich Napa slaw, pickled chilies, cucumber,
Thai mayo, brioche 14

Chili Cheese Dog Lanphear chili, pickled cucumbers, white onion,
cheddar cheese, mustard, split top bun 14

Roasted Beet Torta roasted beets, greens, melted goat cheese,
habanero gribiche, tiger sauce, dill pickles, Bocillo bread 14

Fried Cod Tacos napa, pickle chilies, remoulade, flour tortilla 15

Crabcake Sandwich lump crab meat, honey siracha cream,
pickled onion, tomato, romaine, brioche 19

Shrimp Po Boy fried shrimp, tomato, hot sauce, remoulade,
shredded lettuce, pickles 17

Sides 5

House Salad w/ pickled onion & red wine vinaigrette

Fried Brussels

Local Veggies – Daily Selection

House Cut Fries – Mixed Herbs, sea salt

Entrées

Fish and Chips Atlantic cod, Crispy beer batter, house cut fries, tartar, lemon 21

Grilled Tri Tip Steak Black Angus tri tip Steak, blackberry demi, tater tots, shaved foie gras 29

Early Fall Pasta Casciatella pasta, creamy carrot top pesto, seasonal vegetables, old bay biscuit crumb 18

Chicken Pot Pie Butter crust, cream, Peas, corn, carrots, celery, onion 19

White / Rosé

Trefethen Eshcol, Chardonnay – Napa **12** / 35
Pinot Gris, Iris – OR **11** / 35
Chenin Blanc - Viognier, Pine Ridge – CA **12** / 38
Rosé, Jaine – WA **12** / 36
Sauvignon Blanc, Sean Minor, CA **10**/ 32
Chardonnay, Scott – Napa, CA 85
Pinot Blanc, Elk Cove Vineyards – Willamette, OR 51
Pinot Gris Blend, Ramato – Long Island 64
Vermentino, Seghesio – Russian River, CA 49
Dry Riesling, Trefethen – Napa, CA 68

Sparkling

Sparkling White, The Diver – CA **12** / 44
Pike Road Sparkler, Pinot Noir Rose, OR **12**/39
Argyle Brut, Willamette, OR 66

Public House Cocktails

Schleppertini

Gin MG, fresh squeezed grapefruit,
lavender water, flower petals **12**

Mulled Wine

Burgundy wine, brandy, mulling spices **12**

Smoked Peach Old Fashioned

Muddled Local smoked peach, Luxardo
cherry, Rittenhouse Rye, bitters **13**

Bumbo Bubbler

Prosecco, hibiscus syrup, fresh mint **14**

Mocktails

Nojito Fresh lime, mint, simple syrup, bubbles

Cosnopolitan Cranberry juice, fresh lime,
orange twist, poached cranberry

Dark and Clear Skies Ginger Beer, molasses,
lime, grated nutmeg

Red

Cabernet Sauvignon, Alias- CA **10** / 36
Borsao, Grenache – Spain **10** / 34
Pinot Noir, Golden - California **12**/ 39
Charlie's Blend, Girasole - CA **12**/ 40
Grayson, Merlot - CA **10**/ 35
Cabernet Sauvignon, The Vice – Napa, CA 69
Cabernet Sauvignon, Aviary – Napa, CA 47
Ferrari-Carano Siena, Italian Style– Sonoma, CA 52
Montinore Pinot Noir, Willamette, OR 48
The Language of Yes, Rhone Style – Central Coast CA 69
Truth Be Told, Cabernet– Colombia Valley, WA 47
Frog Prince, Bordeaux Blend – CA 55
La Cuadrilla, Stolpman Vineyards Rhone Blend – CA 57
Ghost Runner, Zin Blend – Lodi, CA 69

Draft Beers

\$ 8 for 16oz / \$9 for 20oz

Founders Mortal Bloom Hazy IPA 7.0%

Checkerspot Zicke Zacke Oktoberfest 6.0%

Bells Two Hearted IPA 7.0%

Bold Rock Apple Cider 6.0%

Zadie's Lager Union Brewing 4.3%

Checkerspot Eyelash Viper NEIPA 7.0%

Bells Cherry Stout 7.0%

Bottle / Can Beers

Natty BOH 4.5

Miller Lite 5

Bud Light 5

Corona 5

Yuengling 5

High Noon Seltzer 8

Stella 7

***Guinness** 7

Michelob Ultra 6

June Shine Grapefruit Kombucha 7

Founders All Day IPA 7

Union Duckpin 7

Bells Two Hearted 8

***Checkerspot Honey Kolsch** 9

***Checkerspot Pink Unicorn** 9

Athletic Hazy IPA N/A 7

Athletic Cerveza Lager N/A 7

**16 oz Beers*