



PATTERSON PUBLIC HOUSE DINNER MENU

Soup and Salads

Soup of the Day MP grilled cheese + \$4

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

Local Veggie Salad radish, lemon vinaigrette, pepitas, 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

Spinach and Artichoke Dip 3 cheeses, tarragon, chervil, ciabatta crostini 15

Truffle Fries fresh herbs, beef fat mayo 10

Chili Cheese Fries Lanphear chili, shredded cheddar 13

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

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

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, Honey Berber, 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 jam, cheddar, brioche bun 16
add house smoked pork belly +3

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

Beyond Burger pickled red onion, romaine lettuce, vegan mayo, tomato jam, 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 jam, romaine, brioche 19

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

Cheesesteak shaved ribeye or chicken, Philly or Bmore style, truffle cheese whiz or smoked gouda 17/19

Sides 5 - House Salad /Fried Brussels/fries/ local veggies

Entrées

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

Grilled Coulette Steak Black Angus Coulette Steak, local plum demi glace, tater tots, shaved foie gras 29

Winter Pasta Sfoglini pasta, creamy sundried tomato pesto, seasonal vegetables, old bay biscuit crumb 18

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

White / Rosé

Xarel-Lo, Diorama – Penedes, Esp **12** /40
Chenin Blanc - Viognier, Pine Ridge – CA **12** / 38
Rosé, Lago – Portugal **12** / 39
Sauvignon Gris – Cousino Macul – Chile **11** / 37
Torrantes – Tilia--Chile **11**/ 39
Sauvignon Blanc, Brutocao, CA 45
Chardonnay, Scott – Napa, CA 85
Albarino, Nora – Galacia, ESP 53
Arinto, Quinta de Chocopalha – Lisboa, PT 42
Pinot Blanc, Elk Cove Vineyards – Willamette, OR 51
Vermentino, Seghesio – Russian River, CA 49
Torrantes, Zuccardi, Serie A – Mendoza, AR 42

Sparkling

Mas Fi, Cava – Esp **12** / 44

Red

Cabernet Sauvignon, Scotto- CA **12** / 44
Borsao, Grenache – Borja, Spain **11** / 37
Pinot Noir, Saurus – Patagonia, Argentina **13**/ 41
Douro, Lago - Portugal **12**/ 39
Malbec, Catena Vista Flores – Mendoza, AR **13** /41
Vina Bujanda, Crianza, Tempranillo – Rioja, ES **11** / 37
Cabernet Sauvignon, The Vice – Napa, CA 69
The Language of Yes, Rhone Style – Central Coast CA 69
Valle de Uco, Cuvelier Los Andes, Cab- Mendoza, AR 52
Ghost Runner, Zin Blend – Lodi, CA 69
M.O.B Lote 3, Touriga,Jaen, Alfro – Dao, PT 49
Zuccardi Q Uco, Malb/Cab Sauv/Cab Franc – Mendoza, AR 47
Portia, Tempranillo – Castilla y Leon, ES 44
Cartuja-Priorat, GSM Blend – ES 66
Pazo de Monterrey, Mencia – Galicia, ESP 47

Public House Cocktails

Schleppertini

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

Mulled Wine

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

Burly Squirrel

Gold tequila, muddled berries, ancho bitters,
agave, rocks **14**

Maple Manhattan

Old Forester bourbon, Becherovka bitters,
maple simple, sweet vermouth, up **14**

Mocktails and NA Offerings

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

Riesling Zero Award winning off dry NA
German Riesling

Athletic Hazy IPA N/A 7

Athletic Cerveza Lager N/A

Draft Beers

\$ 8 for 16oz / \$9.50 for 20oz

Union Brewing Zadie's Lager 4.5%

Monument City 51 Rye IPA 7.0%

Downeast Pomegranite Cider 5.0%

*****Troeg's Mad Elf** 11.0%

Big Truck Polar Express Stout 6.5%

Nepenthe Werewolf Death Grip Kölsch 5.5%

Checkerspot Stoop Session IPA 4.5%

Bottle / Can Beers

Natty BOH 4.5

Miller Lite 6

Bud Light 6

Corona 6

High Noon Seltzer 9

Stella 8

***Guinness** 8.5

Michelob Ultra 6

Founders All Day IPA 8

Union Duckpin 8

Bells Two Hearted 8

***Checkerspot Under the Over Kolsch** 11

***Checkerspot Pink Unicorn NEIPA** 11

**16 oz Beers*