



## APPETIZERS

**Ahi Tuna Nachos\*** - Sesame seared rare tuna on flour tortilla crisps with seaweed salad, cucumber-wasabi cream, and sriracha sauce **\$15**

**Black-Eyed Pea Hummus** - Served with grilled pita bread **\$10.5**

**Spicy Pimento Cheese** - A mix of Cheddar, Monterey Jack, Feta, and Goat Cheese. Blended with chipotle and pimento **\$11**

**Plowman's Platter** - A generous selection of fresh cheeses, chunks of ham, turkey, and bratwurst. Served with a hard-boiled egg, pickled okra, apple wedges, a fresh pretzel, and ale mustard **\$12**

**Jumbo Lump Crab Cake** - With red curry aioli **\$15**

**Yardbird Wings - (Traditional or Boneless)**

Mild, hot, damn hot, BBQ, Thai chili, teriyaki or Old Bay dry rub. Served with house-made ranch or bleu cheese dressing **\$14**

**Fried Pickles** - Served with buttermilk ranch **\$10.5**

**Pretzels** - Served warm with ale mustard **\$14**

**Bacon Cheese Fries** - Fresh fries with melted cheese, crumbled bacon, and house-made ranch dressing **\$10.5**

**Fried Green Tomatoes** - Topped with goat cheese, blackened shrimp, and thai chili glaze **\$16**

**Old Bay Crab Pretzel** - Colossal pretzel topped with Chesapeake crab cream sauce **\$16**

**Nachos** - A plate full of fresh tortilla chips - topped with blended cheeses, shredded lettuce, tomatoes, red onion, and jalapeños. Served with two house-made salsas and sour cream **\$12**  
+ Add chili or roasted chicken **\$5**

## HOUSE MADE SOUPS

Cup \$4.5 Bowl \$7

**Southern Brewer's Chili**

Made with brown ale, marinated steak, and black-eyed peas

**Soup of the Day** - Our house-made daily selection

## SALADS

Small \$6 Large \$10

**Garden Salad** - Iceberg lettuce with carrots, tomatoes, cucumbers, croutons, and mixed shredded cheese

**Spinach Salad** - Tender spinach topped with bacon, red onion, sliced mushrooms, and boiled egg

**Caesar** - Romaine tossed in our house Caesar dressing. Topped with croutons and shaved parmesan

**Super Caesar** - Shredded kale tossed in our house Caesar dressing. Topped with carrots, tomatoes, boiled egg, parmesan cheese, and croutons

**Mingo Salad**

With grilled pear, crumbled gorgonzola, spicy pecans, red onion, and roasted red peppers over spinach **\$13**

+ Add to any of the above salads

**Roasted Chicken, Scoop of Chicken Salad, or a Vegan Patty \$6 or Grilled Shrimp, Steak,\* or Chicken Breast \$7**

**or Sesame Seared Ahi Tuna, Blackened Salmon, Mahi, or Crab Cake \$12**

**Chef Salad** - Iceberg topped generously with turkey, ham, bacon, boiled egg, carrots, cucumbers, tomatoes, and mixed cheeses **\$14**

**Blackened Mahi Greek Salad** - Spring mix, tomato, onions, cucumbers, carrots, pepperoncini, kalamata olives, and feta cheese with a Greek vinaigrette **\$24**

**Quigley's Dressings** - Balsamic Vinaigrette, Greek Vinaigrette, Bleu Cheese, Caesar, Honey Mustard, Hot Bacon, Ranch, Russian, Fat Free Italian, Raspberry Vinaigrette

## SANDWICHES

**Reuben** - Corned beef with swiss cheese, kraut, and Russian dressing. Grilled on marble rye **\$13.5**

**Thai Shrimp Wrap** - Fried shrimp, spinach, tomato, shredded carrots, and thai chili glaze in a tomato-basil wrap **\$14.5**

**Joey's Chicken Salad** - on toasted wheat bread, with lettuce, tomato, and pickles. Add your choice of cheese for fifty cents, add bacon for a buck **\$13**

**Blackened Mahi Tacos** - Flour tortillas stuffed with blackened mahi, fresh spinach, diced tomatoes, and Monterey Jack cheese. Served with two salsas **\$17**

**Veggie Burger** - House-made vegan patty with wild rice, mushrooms, black-eyed peas, and a bunch of other stuff. Served with lettuce, tomato, red onion, and pickles on a **non-vegan** brioche roll **\$12.5**

**Pub Burger\*** - A half-pound of ground sirloin. Served all the way with lettuce, tomato, red onion, pickles, mustard, and mayo on a brioche roll. **\$13**  
Add your choice of cheese or sautéed mushrooms for a **\$1**  
Add bacon or a fried egg for a **\$1.5**

**Grilled Chicken Sandwich** - Garlic & herb marinated breast on crusty French bread. Served with lettuce, tomato, red onion, and roasted red pepper mayo. Add your choice of cheese for fifty cents, add bacon for a buck **\$13.5**

+ Sandwiches served with your choice of potato chips, pasta salad, cole slaw, tortilla chips, or fries. Add gravy to your fries or substitute sweet potato fries for fifty cents.

**Fish Tacos** - Flour tortillas stuffed with beer battered cod, Monterey Jack cheese, marinated cabbage, and diced tomatoes. Served with two salsas **\$16**

**Patty Melt\*** - A half-pound of ground sirloin, grilled onions, and two slices of American cheese, on grilled Texas toast. Yellow mustard on the side **\$13.5**

**Fried Green Tomato Po' Boy** - Dressed with lettuce, tomato, red curry aioli, and goat cheese **\$12.5** Add Blackened Shrimp **\$7**

**Meatloaf Sandwich** - Served open-faced on French bread. Smothered with mushroom and brown ale gravy **\$14**

**Cubano** - Slow roasted pork, ham, Swiss cheese, red onion, pickles, and mojo mayo on pressed Cuban bread **\$14**

**Steak Sandwich\*** - Sliced London broil, caramelized onions, and gorgonzola cheese, on toasted ciabatta. Served with our house-made steak sauce **\$15**

**Crab Cake Sandwich** - On a brioche roll with spring mix, sliced tomato, and red curry Aioli **\$18**

**Soup and Sandwich** - Pair a cup of our Soup with one of the following sandwiches - BLT, Grilled Pimento Cheese and Bacon, Half of a Joey's Chicken Salad **\$12**

## ENTRÉES

**Fish & Chips** - Beer-battered cod served with french fries and cole slaw **\$21**

**Meatloaf** - A house recipe with pork and beef, smothered in brown ale and mushroom gravy. Served with mashed potatoes and green beans **\$22**

**Shepard's Pie** - A rich lamb stew topped with mashed potatoes and finished in the oven. Served with green beans **\$21**

**Shrimp & Grits** - Large shrimp and andouille sausage in a shrimp cream sauce over grits. Served with garlic toast **\$26**

**Carbonara** - Fettuccine tossed with roasted chicken, bacon, mushrooms, sweet peas, and garlic cream. Served with garlic toast **\$25**

**BBQ Baby Back Ribs** - Served with crispy fried onions, french fries, and cole slaw **\$27**

**Cajun Seafood Cornbread** - Sautéed shrimp, crawfish, and andouille sausage in a spicy tomato-bacon cream sauce over jalapeño-cheddar cornbread **\$22**

**Fried Chicken** - Crispy fried chicken breasts served with succotash, mashed potatoes, and red-eye gravy **\$23**

**Fried Shrimp** - A dozen shrimp lightly breaded and fried. Served with french fries and cole slaw **\$27**

**Chicken & Waffles** - Fried chicken breast over a house made sweet potato waffle with honey-pecan butter. Smothered in creamy country sausage gravy **\$22**

**Primavera** - Spinach, mushrooms, red onion, and sun dried tomatoes tossed with penne pasta in marinara sauce **\$21**

**Vegetarian Shepherd's Pie** - A rich mushroom, lentil and vegetable stew, topped with mashed potatoes and finished in the oven **\$17**

**Blackened Salmon with Cajun Cream Sauce** - Served with mashed potatoes and sautéed mixed vegetables **\$28**

Substitute any side item for a Garden, Caesar, Super Caesar, or Spinach Salad for **\$3** Add a salad to any sandwich or entrée for **\$3.5**

Quigley's Pint and Plate is a Smoke Free Establishment.

We gladly accept your Visa, MasterCard, Discover Card, or American Express. We dig your cash.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



## WINE

### White Wine

	glass	bottle
<b>La Jolie Fleur Rosé</b> , France	11	39
<b>S.A. Prum Riesling</b> , Germany	9	34
<b>Torresella Pinot Grigio</b> , Italy	9	34
<b>The Champion Sauvignon Blanc</b> , New Zealand	10	36
<b>St Francis Chardonnay</b> , Sonoma	12	40
<b>The Seeker Chardonnay</b> , California	9	34
<b>Castello del Poggio Moscato</b> , Italy	9	34
<b>Zonin Prosecco</b> , Italy	Split 8.5	

### Red Wine

<b>J. Lohr 'Falcons Perch' Pinot Noir</b> , Monterey	10	36
<b>Z Alex Brown Uncaged Red</b> , California (Zinfandel, Syrah, Petite Sirah)	9	34
<b>Hahn Cabernet Sauvignon</b> , California	10	36
<b>Ironstone Reserve Cabernet Sauvignon</b> , California	12	40
<b>Montes Malbec</b> , Chile	10	36

## MARTINIS

### Island Breeze

Absolut Citron Vodka, Malibu Rum, blue curaçao, and pineapple juice **10**

### Skinny Margarita

Patrón Silver Tequila with Agave Nectar. Chilled and served with a salted rim and lime wedge **11**

### Snicker-tini

Van Gogh Caramel Vodka, Dekuyper Amaretto, Bailey's Irish Cream, and Godiva **11**

### Cucumber Gimlet

Stoli Cucumber Vodka, St. Germain, Agave Nectar, and lime juice **10**

### Mingo Mango

New Amsterdam Mango Vodka, cranberry juice, pineapple juice, and grenadine **10**

## HOUSE WINE

### Canyon Road

	glass	bottle
Pinot Grigio, Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon	8	23

## BOTTLE BEER

### Domestic

5

Bud Light, Budweiser, Michelob Ultra, Coors Light, Miller Lite, Yuengling, Pabst Blue Ribbon

6

Angry Orchard <sup>GF</sup>

### Imported

6

Corona Light, Amstel Light, Heineken, Heineken Light

### Seltzer

8

High Noon <sup>GF</sup>

### Non-Alcoholic

4.5

Athletic Free Wave Hazy IPA, O'Douls

## COCKTAILS

### Draft Moscow Mule 9

Tito's Handmade Vodka, house-made ginger beer

### Transfusion

Tito's Handmade Vodka, Grape Juice, Ginger ale and a splash of lime juice **10**

### Pawley's Punch

Stoli Ohranj Vodka, Stoli Razberi Vodka, Chambord, orange juice, and cranberry juice **10**

### Spicy Margarita

Patrón, Triple Sec, and Jalapeño Simple Syrup **11**

### Old Fashioned

Bulleit Bourbon, Simple Syrup, Bitters, and an orange peel **12**

### Mocktail Mule

Ginger beer, pineapple juice, lime juice, fresh mint, and cinnamon simple syrup. Served in a copper mug **8**

### Negroni

Bombay Sapphire, Campari and Sweet Vermouth **12**

## DESSERT

### Ice Cream Sandwich 12

Vanilla ice cream between two homemade chocolate chip cookies

### Key Lime Pie

In a graham cracker crust **9**

### Chocolate Lava Cake

w/ mint chocolate chip ice cream **9**

### Peanut Butter Pie

**9**

### Seasonal Cheesecake

**9**

## DAILY SPECIALS

### MONDAY Happy Day

Happy Hour throughout the Restaurant from 4-7 pm  
Happy Hour Pints  
all day long  
Discounted appetizers in the Bar 4-close

### TUESDAY Ten Buck Tuesday

Choose from 5 Special  
Dinner Entrées for just \$10  
4-10 pm

### WEDNESDAY Growler Day

\$8 Growler refills all day

### THURSDAY All You Can Eat Shrimp

with French Fries,  
Cole Slaw & Choice of Small Salad  
\$27

### SATURDAY 1/2 Priced Bottles of Wine

**All You Can Eat Baby Back Ribs**  
with French Fries,  
Cole Slaw & Choice of Small Salad  
\$27

### SUNDAY \$13 Pitchers All Day

Our Daily Happy Hour is from 4-7 pm  
even on Sundays