

Soups

French Onion

Simmered with caramelized onions, a hint of sherry, basil, & garlic. Topped with provolone cheese & broiled to a crispy perfection...**Bowl \$6.50**

Chili Con Carne

Made with red kidney beans, chunk tomatoes, & black angus beef, seasoned with cumin & a dash of garlic. Topped with melted cheddar cheese & onion

Cup \$5.50...Bowl \$8.75...Bread Bowl...\$9.25

The Pub's Clam Chowder

Vi Pecks' own secret Dutch country recipe holding strong for over 30 years. Her soup is chunked full of diced potatoes, corn, clams, pimento & hard-boiled eggs with a hint of old bay.

Cup \$5.00...Bowl \$8.25...Bread Bowl \$8.75

Tomato Bisque

Loaded with Philadelphia cream cheese, and thinly sliced sweet medallion onions. Seasoned with thyme and basil leaf adding a yummy flavor.

Cup \$5.00...Bowl \$7.75...Bread Bowl \$9.75

Appetizers

Spinach & Artichoke Dip

Spinach, artichoke, cream cheese, garlic blended & served hot in a toasted bread bowl...**\$11.00**

Buffalo Chicken Tenders

Chicken tenders deep fried to a golden brown tossed in buffalo sauce & served with your choice of blue cheese or ranch dressing...**\$12.00**

Caleb's Buffalo Fries

Beer battered fries tossed in buffalo sauce, topped with blue cheese dressing; blue cheese crumbles & broiled to perfection...**\$11.00**

Mozzarella Sticks

Six deep-fried cheese treats served with our homemade marinara sauce...**\$7.50**

Shrimp Cocktail

Six large shrimp, freshly seasoned with old bay or naked, served chilled with cocktail sauce...**\$11.00**

Wings

Choose plain, house hot, or honey habanero...**HOT!** Served with celery and your choice of blue cheese or ranch... **\$18.50**

Grimster's Hummus

Add a healthy touch to your day with fresh veggies. Served with baked flatbread...**\$13.50**

Chicken Quesadilla

Grilled tortillas with seasoned chicken, mozzarella, cheddar cheese, black beans, corn, jalapenos, & homemade pico de gallo, lettuce & fresh cilantro. Sour cream available upon request...**\$14.00**

More Appetizers

Cuban Sliders

Delicious pulled pork, capicola, melted swiss with beer mustard on sourdough-served in pairs with pickles.

Two...\$9.00 Four...\$14.00 Six...\$19.50

Poutine Fries

House fries topped with beef gravy & cheese curds...**\$12.00**
With beef brisket...**\$18.75**

Soft Pretzel Twists

Served piping hot out of the oven, garlic buttered with homemade marinara sauce...**\$10.50**

Salads

Tossed Salad

Our salad blend topped with carrots, tomatoes, cucumbers, shredded cheddar cheese & red onions...**\$10.00**

Cobb Salad

We top our salad blend with bacon, green onions, mushrooms, hard-boiled eggs, tomatoes, crumbled blue cheese, & our own light cobb vinaigrette dressing...**\$12.95**

Soup & Salad Combo

The Pub's Clam Chowder, Chili, or Tomato Bisque in a toasted wheat bread bowl, served together with a small tossed salad...**\$13.00**

Grimster's Green

This house specialty starts with a bed of fresh baby spinach, topped with black beans, corn, pickled beets, feta cheese, sunflower seeds & grilled chicken. Dress it with olive oil & balsamic vinegar...**\$18.25**

Spinach Salad

Baby spinach, bacon, mushrooms, artichokes, red onions, croutons, hard-boiled eggs & tomatoes...**\$12.50**

Pick an additional topping
(Cobb, Tossed, Spinach only)

Buffalo Chicken Tenders...\$6.50

Broiled Salmon...\$10.50

Grilled Chicken...\$6.00

Cajun Chicken...\$6.50

Shrimp...\$8.50

Sides

All sandwiches, clubs, and burgers are served with your choice of homemade chips or applesauce.

Beer battered fries...**\$2.50**

Sweet potato fries...**\$2.50**

Sandwiches

Chipotle Pulled Pork

Pulled pork sautéed in Chipotle BBQ sauce, served on a pretzel roll...**\$12.00**

More Sandwiches

Meatball Sub

Our homemade meatballs blended with Black Angus & ground pork, Romano cheese, Italian seasoning, topped with sautéed green peppers & onions, marinara and mozzarella cheese. Served on a freshly grilled open-faced baguette roll...**\$16.00**

Grimsters Beef

Pulled beef-brisket sautéed with onions and mushrooms in garlic herb butter, topped with melted mozzarella & au jus on a freshly grilled open face baguette roll...**\$18.25**

Italian Sausage Sub

Sliced hot Italian sausage, grilled with sautéed onions, mushrooms, green peppers, topped with marinara & mozzarella. Served on a freshly grilled open-faced baguette...**\$13.75**

Corned Beef Reuben

Freshly sliced corned beef, swiss, sauerkraut, & thousand island dressing, served on grilled rye bread...**\$12.50**

Spaghetti Grilled Cheese

Our homemade spaghetti with meat sauce is placed between layers of provolone cheese & toasted panini bread...**\$13.75**

Wraps

Cold Vegetarian Wrap

Kale, kohlrabi, brussels, cabbage, carrots, broccoli, cauliflower, romaine lettuce & baby spinach tossed with our own sweet poppy seed dressing...**\$11.50**

Hot Vegetarian Wrap

Carrots, broccoli, cauliflower, tomatoes, onions, & mushrooms sautéed with butter, honey, sherry, soy sauce & ginger, then tossed with mozzarella cheese...**\$13.50**

Grimster's Wrap

Grilled chicken tossed with spinach, tomatoes, jalapenos, feta cheese & our homemade cucumber sauce...**\$14.75**

Cajun Chicken Wrap

Grilled Chicken with cajun seasonings, diced & tossed with fresh greens, shredded cheddar cheese & honey mustard dressing...**\$13.50**

Clubs

Vegetarian Club

Romaine lettuce, baby spinach, pickles, onions, green peppers, tomatoes, artichokes, cucumbers, mushrooms, carrots, & ranch dressing on pumpnickel bread...**\$12.00**

Grilled Chicken & Cheddar Club

Served classic style with lettuce, tomato, bacon & mayo on three slices of toasted bread of your choice...**\$15.50**

Grilled Cajun Chicken & Cheddar Club

Served classic style with lettuce, tomato, bacon & mayo on three slices of toasted bread of your choice...**\$16.50**

Burgers

The best char-grilled 8oz. Angus found north of the Mason-Dixon Line...**\$14.00**

Choose your toppings

lettuce, tomato, onion, pickles, jalapenos, bacon **\$1.50**, mayo
Ask your server about our cheese options

Patty Melt

Our 8oz. patty between grilled rye bread with swiss cheese & sautéed onions...**\$12.00**

Black and Bleu Burger

Our 8oz. patty mixed with chocolate chip morsels and bleu cheese crumbles, served on a pretzel roll...**\$14.50**

Entrees

Marinated Catfish

Marinated in traditional Alabama Cajun marinade. Served with our power blend veggies, corn, seasoned black beans, topped with fried onions straws...**\$14.50**

Grimster's Meatloaf

Our Favorite mixture of Black Angus beef & ground sausage with bleu cheese crumbles slow baked & topped with beef gravy or marinara. Served with red skinned mashed potatoes...**\$15.50**

Stromboli

Capicola, hard salami, italian sausage, mozzarella cheese, and Italian seasonings stuffed in Italian bread dough. Then baked golden brown & served with our own marinara sauce...**\$14.50**

Pasta

Served with our homemade marinara sauce...**\$9.99**
With meatballs...**\$14.00**

Bruschetta Salmon

Sautéed in olive oil. Topped with tomatoes, mozzarella, and onions. Served with our power blend veggies...**\$22.25**

Grimster's Diablo

Pub's version of a Cajun favorite. Spicy sausage & shrimp sautéed with green peppers, onions, seasoned with cayenne, cajun spices, tabasco & finished with tomato sauce. Served over linguine **HOT!**...**\$15.50**

Marsala Chicken

Sautéed in marsala sauce with mushrooms & onions served with red roasted mashed potatoes...**\$15.75**

Baby Back Ribs (Half Rack)

Slow baked in barbecue sauce. Served with french fries...**\$17.50**



