

## THINGS TO SHARE

**FRESHLY BAKED SOFT PRETZEL STICKS** with craft beer-cheese & honey whole grain mustard dips. **\$6.95**

**WOOD ROASTED CHICKEN WINGS** eight wings tossed in mild buffalo sauce or b.b.q. **\$8.95**  
-celery & choice of farm house blue cheese dressing or buttermilk ranch available upon request.

**CHARCUTERIE & CHEESEBOARD** all natural & uncured hard salami, house rubbed smoked pork belly, prosciutto, green apple, caramelized onion balsamic jam, whole grain mustard, gouda, fresh mozzarella salad, extra sharp white cheddar & naan bread. **\$14.95**

**SMOKED FISH DIP** Fresh catch smoked in House, cream cheeses, and seasonings served with warm naan bread **\$10.95**

**HARVEST FLATBREAD** basil, oven dried tomatoes, roasted garlic, & creamy burrata mozzarella topped with julienned spring mix & balsamic reduction. **\$10.95**

**GREEK FLATBREAD** mozzarella salad, kalamata olives, feta cheese, pepperoncini, & red onions. **\$10.95**

**B.B.Q. ROASTED CHICKEN FLATBREAD** house smoked b.b.q. chicken, extra sharp white cheddar, caramelized red onion, brie, green apple, & sweet roasted garlic. **\$12.95**

**CHARCUTERIE FLATBREAD** hard salami, prosciutto, smoked pork belly, gouda, extra sharp white cheddar, & fresh mozzarella salad with artichokes. **\$14.95**



THE CHATSWORTH

## SOUP & SALADS

**CRAFT BEER-CHEESE SOUP**  
with garlic focaccia croutons **OR**  
**SOUP DU JOUR.**  
**\$4.50 cup \$6.50 bowl**

**ORGANIC HOUSE GREENS**  
with cucumbers, grape  
tomatoes, carrots, & choice of  
buttermilk ranch, farmhouse  
bleu cheese, basil balsamic, or  
Greek dressing. **\$6.95**

**THE GREEK** crisp romaine,  
Kalamata olive, feta cheese,  
pepperoncini pepper, grape  
tomatoes, cucumbers, red  
onion, & classic house made  
Greek dressing. **\$9.95**

\*Add herb roasted chicken  
breast. **\$5.50**

## SANDWICHES

**CHATSWORTH CHIP WRECK** All natural slow roasted beef round, garlic-herb cheese spread, organic greens, horseradish aioli, & kettle chips on ciabatta. **\$11.95**

**COTSWOLD CAPRESE PANINI** House smoked chicken oven dried tomato, caramelized balsamic onion jam, mozzarella burrata, & basil on ciabatta. **\$9.95**

**FARM HOUSE TURKEY** All natural turkey rubbed with fresh sage, thyme, rosemary, sea salt & pepper roasted, hand carved on ciabatta with Florida orange-cranberry relish, organic greens & house aioli. **\$11.95**

**BUCKINGHAM REUBEN** All natural corned beef brisket, house rubbed smoked pork belly, sauerkraut, Swiss cheese, & 1000 island dressing on marbled pumpernickel-rye bread. **\$11.95 OR TURKEY REUBEN \$11.95**

**YORKSHIRE DIP** All natural slow roasted beef, caramelized red onion & brie on ciabatta served with hot Au jus. **\$12.95**

**KIDS MENU -CHEESE PIZZA \$6.95 GRILLED CHEESE \$6.95 MAC & CHEESE \$6.95**

## DINNER

**POT PIE DU JOUR** Smoked pulled chicken or turkey, peas, carrots, and potatoes, nestled in a creamy white country gravy, topped with puffed pastry and baked. **\$13.95**

**MAC & CHEESE** Extra sharp white cheddar, beer cheese, cherrywood bacon, basil, tossed in pasta and baked in the oven. **\$6.95 cup \$11.95 bowl**

**GUINNESS STEW** Beef tenderloin braised and browned with Guinness Stout, simmered with bacon, garlic, onion, carrots and celery **\$7.95 cup \$13.95 bowl**

*All meats are All Natural, without hormones, antibiotics or preservatives. We purchase only non GMO products.*

## DESSERTS & AFTERNOON TEA

**SCONES (2 OF CHEF'S SELECTIONS) & DEVONSHIRE CREAM \$6.95**

**PADDINGTON WARM CHOCOLATE BROWNIE** with all natural  
Madagascar vanilla ice cream & house made Belgian hot fudge. **\$6.95**

**CRAFT ROOT BEER FLOAT** with all natural Madagascar vanilla ice cream. **\$5.95**

**ADULT ROOT BEER FLOAT WITH ALCOHOL \$9.95**

### AFTERNOON TEA

Tea sandwiches (choose 2 per rsvp) Cucumber; Chicken salad; Turkey  
& Florida Cranberry; Roast Beef & horseradish aioli, Fruit scone,  
3 sweets and a Pot of Tea. 24 hr notice req. **\$24 PER PERSON**

Add Glass of Sparkling \$5 Add Glass of Prosecco \$6

## DRINKS & PROPER TEA

**PEPSI, DIET PEPSI, SIERRA MIST, ICED TEA \$2.69**

**ROOT BEER \$2.99**

**COFFEE \$2.99**

**ORGANIC HOT TEA - BREAKFAST BLEND, EARL GREY, SPEARMINT LAVENDER, CHAMOMILE, ORANGE BLOSSOM, PUMPKIN SPICE, CHRISTMAS, AND GREEN TEA \$2.99**

**COMING SOON - NIGHTLY DINNER SPECIALS: POT PIES, SLOW ROASTED TURKEY, ROAST BEEF WITH YORKSHIRE PUDDING, MASHED POTATOES, GRAVY, AND PEAS.**