



THE CHATSWORTH

**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.
- HOT CHIPS AKA POTATO WEDGES** with aioli and ketchup. (Allow 20 minutes, freshly baked). **\$8.95**
- SMOKED FISH DIP** fresh catch smoked in House, cream cheeses, and seasonings served with warm naan bread. **\$10.95**
- 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**
- 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**

**SOUP & SALADS**

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

**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, house 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. **\$11.95** Vegetarian **\$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, house 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**
- \*Add Hot Chips AKA Potato Wedges to any sandwich with aioli & ketchup (Allow 20 minutes, freshly baked). **\$4.95**
- KIDS MENU**      **PIZZA FLATBREAD \$6.95**    **GRILLED CHEESE \$6.95**    **MAC & CHEESE (CUP) \$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 CHEFS CREATIONS) & 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 ROOTBEER FLOAT WITH ALCOHOL \$9.95**

**AFTERNOON TEA**

Tea sandwiches (choose 2 per RSVP) Cucumber; Chicken Salad; Turkey & Cranberry; Roast Beef & Horseradish Aioli. Fruit Scone. 3 sweet and a Pot of Tea. 24 hr notice required.  
**\$24 PER PERSON**

Add a Glass of Sparkling 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, WHITE CHAMPAGNE RASPBERRY, SEASONAL CHAI, CHAMOMILE, ORANGE BLOSSOM, PUMPKIN SPICE, CHRISTMAS, AND GREEN TEA \$2.99**

**BOOK THE CHATSWORTH FOR TEA PARTIES, BRIDAL TEA SHOWERS, BRIDAL BRUNCH SHOWERS, REHEARSAL DINNERS, AFTER WEDDING GATHERINGS, OR WEDDING FAREWELL BRUNCH BY CONTACTING [INFO@CHATSWORTH PUB.COM](mailto:INFO@CHATSWORTH PUB.COM)**