

THINGS TO SHARE

FRESHLY BAKED SOFT PRETZEL STICKS with craft beer-cheese & honey whole grain mustard dips. \$8.99

WOOD ROASTED CHICKEN WINGS eight wings tossed in mild buffalo sauce or b.b.q sauce \$10.99 -celery & choice of farm house blue cheese dressing or buttermilk ranch available upon request.

SMOKED FISH DIP fresh catch smoked in House, cream cheeses, and seasonings served with warm naan bread. \$12.99

HARVEST FLATBREAD basil, oven dried tomatoes, roasted garlic, & creamy burrata mozzarella topped with julienned spring mix & balsamic reduction. \$13.99

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. \$17.99



THE CHATSWORTH

SOUP & SALADS

CRAFT BEER-CHEESE SOUP served with garlic focaccia croutons

\$5.99 cup \$8.99 bowl

SANDWICHES

COTSWOLD CAPRESE PANINI House smoked chicken, oven dried tomato, caramelized balsamic onion jam, mozzarella burrata, & basil on ciabatta. \$13.99 Vegetarian \$11.99

CHATSWORTH CHIP WRECK all natural slow roasted beef round, garlic-herb cheese spread, house greens, horseradish aioli, & kettle chips on ciabatta served with au jus. \$14.99

BUCKINGHAM REUBEN all natural corned beef brisket, house rubbed smoked pork belly, sauerkraut, Swiss cheese, & 1000 island dressing on marbled pumpernickel-rye bread. \$15.99

All Sandwiches served with kettle chips.

KIDS' MENU (8 AND UNDER ONLY)

PIZZA FLATBREAD \$7.99

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. \$15.99 Add warm bread \$2

GUINNESS STEW Beef tenderloin braised and browned with Guinness Stout, simmered with bacon, garlic, onion, carrots and celery \$15.99 bowl Add warm bread \$2

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 \$6.99
CRAFT ROOT BEER FLOAT with all natural Madagascar vanilla ice cream. \$6.99
ADULT ROOTBEER FLOAT WITH ALCOHOL \$9.99

AFTERNOON TEA

Tea sandwiches (choose 1) Cucumber & Cream Cheese; Salmon & Cream Cheese; Turkey & Cranberry; Roast Beef & Horseradish Aioli. Freshly Baked Scone. 3 sweets and a Pot of Tea. \$29 per person Weekdays /\$32 Per Person Sat & Sun (24 hr notice required.)
Add a Glass of Sparkling \$5 or Prosecco \$6 or Queen's Spritzer \$9

BRUNCH HIGH TEA Bottomless Mimosas for 1.5 hours, Petite Waffle Stack, Egg Souffle, Yogurt Parfait, 2 Pastries, Fruit Scone, & Pot of Tea. \$42pp (\$34 w/out mimosas)

SATURDAY & SUNDAY BRUNCH 11am-1pm

Royal Brunch-Sugar Glazed Waffle, Egg Souffle, Cherrywood Smoked Bacon, & Yogurt Parfait \$12.99 *Add Bottomless mimosas +\$12pp to any Food Menu item \$12.99 & above

DRINKS & PROPER TEA

PEPSI, DIET PEPSI, SIERRA MIST, ICED TEA \$2.99

ROOT BEER \$2.99

SOUTHERN SWEET TEA or UNSWEET \$2.99

COFFEE \$2.99

ORGANIC HOT TEA – ENGLISH BREAKFAST, EARL GREY, WHITE CHAMPAGNE RASPBERRY, SEASONAL CHAI, CHAMOMILE, ORANGE BLOSSOM, STRAWBERRY ROSE* PUMPKIN SPICE*, CHRISTMAS*, & GREEN TEA \$2.99 cup/\$4 pot of tea *Seasonal