

## THINGS TO SHARE

FRESHLY BAKED SOFT PRETZEL STICKS with craft beer-cheese & honey whole grain mustard dips. \$11.99 add 4 oz of beer cheese +\$4

PARMESAN ARTICHOKE BAKE artichokes, garlic, onions, parmesan, cream cheese, sour cream and seasonings. Served with torilla chips. \$12.99

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

WOOD ROASTED CHICKEN WINGS 6 wings tossed in mild buffalo sauce or b.b.q sauce \$14.99 celery & choice of farm house blue cheese dressing or buttermilk ranch available plus \$3

HARVEST FLATBREAD basil, oven dried tomatoes, roasted garlic, & mozzarella topped with julienned spring mix & balsamic reduction. \$13.99 Add Chicken + \$6

MOZZERELLA FLATBREAD marinara base topped with fresh mozzarella & herbs \$13.99 Add Pepperoni +\$4

CHARCUTERIE & CHEESEBOARD all natural & uncured domestic meats, green apple, caramelized onion balsamic jam, whole grain mustard, Queen olives, domestic & imported cheese. Served w/naan bread. \$18.99



THE CHATSWORTH

## SOUP & SALADS

CRAFT BEER-CHEESE SOUP served with garlic focaccia croutons \$6.49 cup \$9.99 bowl

GARDEN SALAD \$11.99 add chicken +\$6

## SIDES

Bowl of Chips \$4

4oz Pretzel & Nuts \$5

4oz Olives \$4

4oz Beer cheese \$4

Naan Bread \$3

Bacon (3 strips) \$4

Pepperoni (4 pieces) \$4

## SANDWICHES

CHEESEBURGER served with potato chips. \$14.99 add bacon +\$4

COTSWOLD CAPRESE SANDWICH House smoked chicken, oven dried tomato, caramelized balsamic onion jam, mozzarella, & basil on ciabatta served with potato chips. \$15.99 Vegetarian \$13.99

CHATSWORTH CHIP WRECK all natural slow roasted beef round, garlic-herb cheese spread, house greens, horseradish aioli, & potato chips on ciabatta served with au jus. \$16.99

BUCKINGHAM REUBEN all natural corned beef brisket, sauerkraut, Swiss cheese, & 1000 island dressing

on marbled pumpernickel-rye bread served with potato chips. \$17.99

KIDS' MENU (8 AND UNDER ONLY)

PIZZA FLATBREAD \$13.99 add pepperoni plus \$4

GUINNESS STEW Beef tenderloin braised and browned with Guinness Stout, simmered with bacon, garlic, onion, carrots and celery \$17.99 bowl Add warm bread \$3

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

Parties of 5 or more are subject to 20% gratuity

## SATURDAY & SUNDAY BRUNCH

10am-1pm

Sugar Glazed Waffles topped with strawberries and

whipped cream, Cherrywood Smoked Bacon, & Yogurt Parfait \$14.99

BRUNCH HIGH TEA Petite Waffle Stack, Biscuit & Bacon, Yogurt Parfait, 2 Pastries, Fruit Scone, & Pot of Tea. \$ See Website for pricing

\*Add Bottomless mimosas to any of above on Saturdays/Sundays

## AFTERNOON TEA

Tea sandwiches (choose 1) Cucumber & Cream Cheese; Pimento & Cheese; Peanut Butter & Jam, Turkey & Cranberry; Roast Beef & Horseradish Aioli. Freshly Baked Scone. 3 sweets & a Pot of Tea. Pricing per person

\$ See Website for details (reservations required but we can take walk-ins if we have availability) Add a Glass of Sparkling, Prosecco, or Queen's Spritzer

## DRINKS & PROPER TEA

PEPSI, DIET PEPSI, SIERRA MIST \$3.69

JUICE or Lemonade - no refills \$4.50

COFFEE \$3.69

Hot Chocolate \$3.99

ORGANIC HOT TEA - ENGLISH BREAKFAST, EARL GREY, SEASONAL CHAI, CHAMOMILE, PUMPKIN SPICE\*, CHRISTMAS\* \$3.69 cup/\$6 pot of tea  
\*Seasonal

DESSERT 2 SCONES & DEVONSHIRE CREAM \$7.99  
WARM BROWNIE & VANILLA ICE CREAM \$7.99