BRUNCH
Saturday & Sunday
10:00am-1:45pm

ARMITAGE ALEHOUSE

Sun-Tues, 4:30pm-10:00pm
Wed-Thurs, 12:00pm-10:00pm
Friday, 12:00pm-10:30pm
Saturday, 4:30pm-10:30pm

Sweets

Key Lime Pie
whipped cream & lime zest
~13.99~

Salted Chocolate Mousse ❁
valrhona chocolate, maldon salt
~11.99~

Sticky Date Cake
date crumble, brown butter gelato, toffee sauce
~14.99~

Flourless Molten Chocolate Cake ❁
hot fudge, vanilla whipped cream
~13.99~

Rootbeer Float ❁
sprecher rootbeer, vanilla gelato
~10.99~

Gelato & Sorbet Scoops
brown butter, salted caramel, chocolate, vanilla, mango sorbet
~8.99~

Steel Cut Oatmeal ❁ 9.99
Anson Mills steel cut oats, sliced banana, maple syrup

Crispy Silver Dollar Hash Browns ❁
apple sauce & sour cream 14.99
royale cut smoked salmon 39.99

Délice de Bourgogne & Truffle Honey ❁ 17.99
triple cream, soft ripened cheese, country sourdough toast

Half Dozen East Coast Oysters* ❁ 23.99
ocean brine, cocktail sauce, lemon

Shrimp Cocktail ❁ 25.99
cocktail sauce, dijonnaise

Steak & Anchovy Tartare* ❁ 24.99
toasted sourdough, anchovy mayo, farm egg

Avocado Toast ❁ 16.99
country sourdough, espelette, olive oil
with gluten free bread ..... ***add 3.99***
with smoked salmon ..... ***add 7.99***
with farm egg ..... ***add 2.99***

Chicory, Mango & Paneer ❁ ♠ 18.99
red & yellow endive, cilantro, shaved paneer cheese, maple roasted cashews, citrus vinaigrette

Light & Crispy Waffles

~Belgium style with pearl sugar~

Strawberry & Cream ‘ *Chocolate Fudge Sauce* ‘ *Maple Syrup & Butter* - **16.99**

Full English Breakfast* ❁ 24.99
two eggs, roasted tomato, bacon, blood sausage, baked beans, toast

Thick Cut Bacon Benedict* ❁ 24.99
tender bacon, poached farm eggs, hollandaise sauce

Wagyu Cheeseburger - Pub Style* ❁ (*plant based upon request*) 29.99
pressed, griddled, served a hot juicy medium plus with shoestring fries
with farm egg ..... ***add 2.99***
with bacon ..... ***add 5.99***

Ribeye Steak & Eggs* ❁ 39.99
two farm eggs, crispy hash browns, peppercorn sauce

Smoked Salmon Platter* ❁ 34.99
Catsmo Smokehouse salmon, whipped cream cheese, tomato, cucumber, capers, bagels

English Cut Prime Rib Sandwich 26.99
swiss cheese, horseradish, au jus

Blood Sausage, Apple & Pork Cheek Pie* 24.99
poached farm egg & hollandaise

SIDES

Farm Egg* ❁ *any style* 2.99
Whole Avocado ❁ 5.99
French Fries ❁ *garlic aioli* 8.99
Hash Browns ❁ 8.99
Chicken & Apple Sausage ❁ 9.99
Thick Cut Bacon ❁ *black pepper, maple syrup* 9.99
Chilled Grapefruit ❁ 7.99
Bagel & Cream Cheese 5.99
Greek Yogurt ❁ 4.99

❁ *Gluten Free Options Available* ♠ *Contains Nuts*

**Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness. Please advise your server of any dietary restrictions or food allergies. Not all ingredients are listed. As a way to offset rising costs associated with the restaurant, we have added a 3.25% surcharge to all checks. You may request to have this taken off your check.*

HOUSE COCKTAILS

Alehouse Summer Tonic 15.95
amass vodka, tonic, marigold, mint

Blood Orange Bellini 14.95
blood orange juice, passionfruit liqueur, sparkling rosé

Bloody Mary 14.95
nuit blanche vodka, tomato, pepper, horseradish

Espresso Martini 15.95
mr. black espresso liqueur, nuit blanche vodka, cold brew, coffee & cocoa bitters

Mumbai Mule 14.95
wheatley vodka, lime, ginger, cinnamon, peppercorn

Pago Pago 15.95
ron matusalem rum, chartreuse, pineapple

Malabar 15.95
casamigos reposado tequila, saffron, turmeric, lime

Tequila Moro 14.95
corazon blanco, cio ciaro, blood orange, lime

East India G&T 14.95
jin jiji darjeeling gin, saffron, juniper, lime

Singapore Sling 15.95
prairie gin, cointreau, pineapple, cherry

Pastis Pearl 14.95
plymouth gin, pastis, mint

Queen's Cup 15.95
sipsmith strawberry smash gin, chinola passionfruit, aperol, grapefruit

ALEHOUSE TODDIES

Boozy Masala Chai - 9.95
house chai latte, benedictine, milk

Scotch & Honey - 9.95
famouse grouse scotch, amaretto, honey, milk

Pineapple & Toffee - 9.95
fancy stiggins pineapple rum, toffee, milk

SPIRIT FREE

Rose Chamomile Iced Tea - 14.95
chamomile cold brewed tea, rose water, lemon

Citrus Ritual - 14.95
ritual tequila alternative, blood orange, lime, mint, club soda

Ghia Spritz - 14.95
ghia aperitif, q elderflower tonic, mint, saffron

St. Agrestis "Negroni" - 14.95
bottled st. agrestis "phony negroni"

Coffee & Tea

Organic Tea Selection, *peppermint, chamomile, turmeric ginger, masala chai, jasmine, japanese green, earl grey, english breakfast* - **6.00**

Bottomless Coffee Cup, *our custom blend Project X, roasted by Metropolis* - **6.00**

Espresso - 4.00 ˂ **Macchiato - 5.00** ˂ **Cappuccino - 6.50** ˂ **Golden Milk - 6.50** ˂ **Chai Latte - 6.50**

SPARKLING BY THE GLASS

Lucien Albrecht, **Brut**, Cremant d'Alsace, France, NV, *bright, juicy, elegant* ..... **15 • 60**
Château Moncontour, **Brut Rosé**, Crémant de Loire, France, NV, *tangy, fruity, drinkable* ..... **14 • 56**
Lanson, "Black Label," **Brut**, Champagne, France, NV, *bright, detailed, seductive* ..... **25 • 100**

WHITE & ROSÉ BY THE GLASS

Matthew Fritz, **Sauvignon Blanc**, North Coast, California, 2022, *fruity, herbaceous, crisp* ..... **14 • 56**
François le Saint, **Sancerre**, "Calcaire," France, 2020, *chalky, mineral, refined* ..... **21 • 84**
Duck Pond, "Natural Path," **Pinot Gris**, Willamette Valley, Oregon, 2022, *tranquil, honeyed, subtle* ..... **14 • 56**
Domaine de la Pépière, **Muscadet Sèvre-et-Maine Sur Lie**, Clos des Briords, 2020, *piercing, deft, saline* ..... **15 • 60**
Au Bon Climat, **Chardonnay**, Santa Barbara, California, 2021, *caressing, electric, svelte* ..... **17 • 68**
Jean-Michel Gautier, **Chenin Blanc**, Demi-Sec, Vouvray, France, 2021, *honeyed, chalky, off-dry* ..... **15 • 60**
Domaine de Fontsainte, "Gris de Gris" **Rosé**, Grenache blend, Corbières, France, 2022, *flirty, delicate, suave* ..... **15 • 60**

RED BY THE GLASS

Clos la Coutale, **Malbec**, Solis, Cahors, 2020, *peppery, inky, feral* ..... **14 • 56**
Sans Liege, "The Offering," **Grenache Blend**, Central Coast, California, 2019, *flamboyant, opulent, spicy* ..... **16 • 64**
Château Haut Colombier, **Merlot/Cabernet**, Côtes de Blaye, Bordeaux, France, 2019, *modern, rich plum, earthy* ..... **15 • 60**
Violet Hill, **Pinot Noir**, Oregon, 2021, *lithe, elegant, perfumed* ..... **17 • 68**
Barter & Trade, **Cabernet Sauvignon,** Columbia Valley, Washington, 2020, *lush, silky, cigar box* ..... **16 • 64**
Shafer, **Cabernet Sauvignon / Merlot**, "TD9," Napa Valley, 2019, *nuanced, layered, serious* ..... **28 • 112**

Scan QR to view Wine & Spirits Menu

BRITISH STYLE ALES

Harp, Lager 7.00
Guinness, Draught Nitro 7.50
Spiteful, Farthing Dark Mild 7.00
Fullers, London Pride 8.50
Azadi, Rotating Selection *(please ask server for details)* 8.50

BLACK & TAN
Harp topped with Guinness - 8.00

COPPERHEAD
Dry Cider topped with Guinness - 14.50

STRONG ALES

Victory, Golden Monkey 8.00
Belhaven, Wee Heavy 8.00
Cruz Blanca, Andres the Giant 14.00

BOTTLES & CANS

Sea Cider, Prohibition Barrel Aged Apple Cider ..... 14.00/8oz | 44.00/750ml
Magners, Irish Cider 8.00
Greene King, Old Speckled Hen 7.00
Smithwicks, Irish Ale 7.00
Midwest Coast, ESB 7.00
Bells, Two Hearted 7.00
Azadi, Cochin 10.00
North Coast, Old Stock Ale 10.00
North Coast, Old Rasputin 9.50
Cruz Blanca, Mexico Calling 6.00
Glutenberg, Blonde 8.00
Brooklyn, Special Effects *(non-alcoholic)* 6.00

organic/biodynamic/low sulfite