

#### Brussels Sprouts tamari almonds, bacon, maple-miso vinaigrette 8

Scotch Egg

soft boiled egg, sausage, bacon panko crust, spicy aioli 8

Wings

buffalo sauce, sweet thai chili, BBQ, or QH spicy coffee rub, celery & carrots, blue cheese or ranch, (1Lb) 15

Pork Belly

black garlic & spiced cherry glazed, fried coconut rice cake, served with citrus slaw, chili oil & toasted sesame seed garnish 12
-make it an entree 21

# Lighter Fare.

## Haddock Chowder

from scratch, served with a grilled baguette 11

## Soup of the Day

rotating special 9

### The Greek

little leaf, feta, kalamata, pickled onion, tomato, cucumber, QH greek-vinaigrette 13

#### Classic Caesar

romaine, shaved parmesan, toasted croutons, QH caesar, 12

## Cobb Salad

mixed greens, bacon, hard boiled egg, blue cheese crumbles, cherry tomatoes, cucumbers, tossed in house made ranch dressing 13

ADD

Grilled Chicken 6
Grilled Shrimp 7
Falafel 5

# Queen's Head Pub

Sandwiches.

Served with kettle chips & pickles

## "Royale w/ Cheese"

40z smash burger, American Cheese, tangy Queen's sauce, Lettuce, tomato, onion 8 -make it a double +4

## Steak & Cheese

fontina, cheddar, sautéed poblanos & onions, spicy aioli, hoagie roll **16** 

## Crispy Chicken

tender & crisp chicken, lettuce, tomato, brioche roll 15 -add bacon & ranch +2 -add buffalo & blue +2

## Haddock Sandwich

crispy haddock, topped with our house malt- vinegar tartar & bright citrus slaw, lettuce, tomato, brioche roll 16

### Falafel Sandwich

house-made falafel, cucumbers, whipped feta yogurt, lettuce, tomato, pickled onion, brioche roll 15

## Entrees.

## Fish & Chips

battered haddock, fries, served with our house malt-vinegar tartar & bright citrus slaw 19

#### Meatloaf

Queen's recipe, mashed with gravy, Seasonal vegetable 18

#### Cast Iron Baked Mac & Cheese

smoked gouda, havarti, cavatappi pasta seasoned butter panko crumb topping 15 -add bacon +1 -add chicken +6 -add Shrimp +7

### Baked Haddock

white wine butter sauce, mashed, Seasonal vegetable **22** 

## Shepheard's Pie

seasoned ground lamb, carrots, peas, house mashed potatoes, served in a cast iron skillet 18

## 8oz Hanger Steak

Chef's rotating special, seasonal vegetable, fingerling potatoes **MKT** 

WINTER 2023

**DINNER**MENU

## Upgrade Your Kettle

# Chips

Hand-cut Fries +3 Vegetable of day +4 Green Salad +3

Fries 6/8

Truffle Fries 8/10

Seasonal Vegetable 6

> Green Salad 6

## ADD SOME FLARE

Cheddar, American, Blue Cheese, Feta, Bacon, Fried Egg, Sautéed Onions & Mushrooms, GF Bun 2.

#### **SWEETS**

#### Cheese cake

NY style, made from scratch, rotating topping

#### Churros!

cream cheese filled, tossed in cinnamon sugar, chocolate sauce 8

+2 ice cream

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please Advise your server of any food allergies\*