

# Hound & Pence

## STARTERS

**Soup of the Day** 6.75

**Onion Soup** 8.00

**Giant soft pretzel** 13.50  
mustard, ranch & cheese dips

**Onion Rings** 10.00  
beer-battered, roasted red pepper remoulade

**Nachos Grande** 15.00  
beef chili, cheese, salsa,  
guacamole, jalapeños, sour cream

**Kobe Beef Sliders\*** 16.50  
caramelized onions, cheddar, smoked aioli

**Jalapeño Poppers** 11.00  
cheddar cheese, raspberry inferno sauce

**Spicy Chicken Fingers** 13.50  
buffalo sauce, blue cheese

**Combo Platter** 23.00  
jalapeño poppers, calamari, chicken fingers

**Cremini Mushroom Quesadilla** 16.00  
pepper jack cheese, chipotle sour cream,  
lemon cilantro aioli

**Potato Skins** 11.00  
cheddar cheese, bacon

**Chicken Fingers** 13.50  
honey mustard sauce

**Vegetable Samosas** 12.00  
tamarind chutney

**Cheese Sticks** 11.00  
marinara sauce

**Buffalo Wings** 11.50  
blue cheese, carrots, celery

**Calamari** 13.50  
Tabasco aioli, marinara sauce

## SALADS

**Sautéed Spinach Salad** 13.00  
baked goat cheese, oven-dried tomatoes, croutons,  
red wine vinaigrette; add grilled chicken 4.00

**Caesar Salad** 14.00  
Parmigiano croutons; add grilled chicken 4.00

**Grilled Hanger Steak Salad** 19.00  
mixed greens, grilled corn, asparagus,  
roasted red peppers, tomatoes, balsamic vinaigrette

**Cobb Salad** 17.00  
mixed greens, chicken, avocado, grape tomatoes,  
Applewood bacon, blue cheese, hard-boiled eggs,  
red wine vinaigrette

**Niçoise Salad\*** 24.00  
baby lettuce, grilled tuna, green beans, new potatoes,  
red onions, tomatoes, hard-boiled egg, Kalamata olives,  
red wine vinaigrette

**Curried Chicken Salad** 17.00  
watercress, avocado, Granny Smith apples,  
sultanas, red wine vinaigrette

**Roasted Beet Salad** 14.75  
mixed greens, candied pecans, goat cheese,  
honey Champagne vinaigrette

## SIDES 6

**Sautéed Spinach**  
**Julienned Spring**  
**Vegetables**

**Shoestring Fries**

**Cottage Fries**

**Broccoli**

**Asparagus**

**Baked Potato**

Add Cheese or Bacon 1

## ENTREES

**Rigatoni Bolognese** 19.50  
ground sirloin, tomatoes, onions, carrots, celery, garlic, red wine

**Bangers & Mash** 19.50  
traditional English breakfast sausage, homemade mashed potatoes

**Fish & Chips** 19.50  
tartar sauce, malt vinegar

**Chicken Pot Pie** 21.00  
flaky pie crust, roast chicken, potatoes, garden vegetables

**English Beef Stew** 19.25  
potatoes, baby carrots; toast

**Indian Chicken Curry** 22.50  
chicken tikka masala, basmati rice, julienned vegetables

**Shepherd's Pie** 19.50  
seasoned ground lamb, carrots, celery, onions, whipped potatoes

**Chicken Francaise** 19.00  
steamed mixed vegetables, mashed potatoes, lemon butter sauce

**Simply Grilled Salmon\*** 23.50  
asparagus, chipotle mashed potatoes, sweet chili sauce

**Pepper-Crusted Sirloin Steak\*** 29.75  
mushrooms, sautéed spinach, wedge fries, whiskey demi-glaze

## BURGERS

**The Pound & Pence Burger\*** 15.50  
10oz certified Angus beef

**Merchant's Signature Burger\*** 18.50  
10oz certified Angus beef, provolone, caramelized onions,  
Applewood bacon, smoky BBQ sauce, frizzled onions

**London Burger\*** 19.50  
10oz certified Angus beef (w/ Fullers beer, thyme, cumin),  
Gouda, caramelized onions & wild mushrooms

**Turkey Burger** 16.50  
lettuce, tomato, onion, pickles; seven grain bun

**Veggie Burger** 14.50  
lettuce, tomato, onion, pickles; brioche bun

Add any of the following 1.00 ea.  
caramelized onions, bacon, cheddar, Swiss,  
blue cheese, sautéed mushrooms; avocado 2.00

## SANDWICHES

served with cottage fries

**Grilled Steak Sandwich\*** 19.50  
wild mushrooms, watercress, tomatoes, horseradish sauce; petite hero roll

**Blackened Tilapia Sandwich\*** 19.00  
lettuce, tomato, avocado, tartar sauce; rosemary focaccia

**Grilled Tuna Sandwich\*** 19.50  
sliced tuna steak, avocado, cucumber, watercress, tomato,  
wasabi mayo, pickled ginger; petite hero roll

**Grilled Chicken Sandwich** 17.00  
red wine shallot marmalade, avocado, Applewood bacon,  
tomato, blue cheese dressing; petite hero roll

**Reuben Sandwich** 17.00  
Swiss cheese, sauerkraut, Russian dressing; marble rye bread

**Buffalo Chicken Wrap** 17.50  
crispy chicken fingers, avocado, lettuce, tomato,  
ranch dressing, hot sauce; sun dried tomato tortilla

**Lunch Combo\*** 18.00  
soup, half-sandwich, soda  
(Grilled Steak, Chicken or Tuna Sandwich)  
~French Onion 1.00

## DESSERTS

**Häagen-dazs Ice Cream & Sorbet** 6.00

**Chocolate Mousse** 8.00

**Mango Guava Cheesecake** 8.00

**Salted Caramel Vanilla Crunch** 8.00

**Homemade Bread Pudding** 8.00

18% gratuity added to parties of 5 or more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# Hound & Pence

## DRAFT BEER

Blue Moon 7	Narragansett Lager 7
ESB – Fullers 8	Old Speckled Hen 8
Fat Tire 7	London Porter – Fullers 8
Founders All Day IPA 7	London Pride – Fullers 8
Guinness 8	Stella Artois 7
Harpoon IPA 7	Sam Adams 7

## BOTTLES

Amstel Light 7	Innis & Gunn Rum 9
Bud light 6	Leffe Blonde 7
Budweiser 6	Magners 7
Corona 7	Michelob Ultra 6
Duvel 10	Negra Modelo 7
Erdinger NA 7	Red Stripe 7
Grolsch 16oz 8	Samuel Smith Oatmeal Stout 8
Heineken 7	Samuel Smith Organic Lager 8
Heineken Light 7	Samuel Smith Nut Brown Ale 8
Hoe Gaarden 7	Samuel Smith Taddy Porter 8
Innis & Gunn Original 9	

## BEVERAGES

Soda 3.5	Espresso 4.5
Lemonade 3.5	Cappuccino 5
Juice 3.5	Tea 4
Coffee 4	Iced Tea 4
Iced Coffee 4	Hot Chocolate 4

## SPARKLING\*

GLASS / BOTTLE

Prosecco 10/38
Presto, Brut Veneto, Italy
Veuve clicquot 125
Brut Reims, France

\*vintage may vary

## WHITE WINE\*

GLASS / BOTTLE

Pinot Grigio 10/38
Stemmari Sicily, Italy
Chardonnay 12/44
Kendall Jackson Vintner's Reserve, CA
Riesling 10/38
Anew Columbia Valley, WA
Sauvignon Blanc 10/38
Hay Maker Marlborough, New Zealand
Rosé 12/44
Gérard Bertrand Languedoc, France

\*vintage may vary

## RED WINE\*

GLASS / BOTTLE

Cabernet 11/40
J.Lohr Paso Robles, CA
Merlot 10/38
Skyfall Columbia Valley, WA
Malbec 12/44
Luigi Bosca Mendoza, Argentina
Pinot Noir 10/38
Seaglass Santa Barbara, CA
Chianti 12/42
Querceto Tuscany, Italy
Côtes du Rhône 12/42
Jean-Luc Colombo Rhône, France

\*vintage may vary

## SPECIALTY COCKTAILS

<b>Absolut Bull</b> 12
Absolut, cranberry juice, Sprite, Red Bull
<b>London Collins</b> 12
Bombay Sapphire, tonic fresh lime juice
<b>Moscow Mule</b> 14
Absolut vodka, ginger beer, lime
<b>Piccadilly</b> 13
Makers Mark, pineapple juice, grapefruit juice, bitters
<b>Trader</b> 14
Hennessy, rum, triple sec, lemon juice
<b>Dark &amp; Stormy</b> 14
dark rum, ginger beer, lime