

SALADS

ROTISSERIE CHICKEN SALAD 9

mixed field greens, dried cranberries, candied walnuts, goat cheese and herb vinaigrette

CHOPPED CAESAR 7

with shaved manchego, roasted red peppers and pretzel croutons

NIÇOISE 12

seared ahi tuna, fresh whole green beans, potato confit, kalamata olives, red onions and a white anchovy vinaigrette

BEEF COBB 15

sliced oak grilled, local, all-natural beef tenderloin, diced egg, avocado, fried green tomatoes, white cheddar, scallions and smoked bacon & bleu cheese dressing

ALL NATURAL BURGERS

Our custom blend local, all-natural black angus burgers are hand pattied each morning for today's service and served on a toasted pretzel bun

REPUBLIC BURGER 8

caramelized onion-apple wood smoked bacon relish, bleu, gruyere, arugula and a fried egg

BELLE ISLE BURGER 7

grilled onions, sautéed mushrooms and beer-cheese fondue

JUST-A-BURGER 6

lettuce, tomato, red onion and mustard

CLASSEN BURGER 7

white cheddar, porter-hickory sauce, lettuce, chopped pickles and mayo

HOUSE MADE TURKEY BURGER 7

field greens, grilled tomatoes, white cheddar and avocado relish

SIGNATURE SANDWICHES

KNIFE & FORK BLT 8

hand cut bacon, fried green tomatoes, avocado relish, white cheddar, arugula and herb vinaigrette served open face on toasted sourdough

CHICKEN SALAD SANDWICH 7

rotisserie chicken salad with grilled apples on artisanal focaccia

BEEF TENDERLOIN SANDWICH 15

gruyere, caramelized onion, arugula and horseradish mayo on toasted sourdough

CORNED BEEF REUBEN 8

house made corned beef, red cabbage sauerkraut, 1000 island dressing and swiss on marble rye

HOUSE SPECIALTIES

BOCK BATTERED FISH & CHIPS 14

with fried caper tarter sauce, aged malt vinegar and shoestrings

HOMEMADE GNOCCHI 9

fresh herb potato dumplings with braised spring vegetables in a rich vegetable broth

BEEF TENDERLOIN 19

8 oz local, all-natural beef, oak grilled with chef's butter and choice of side

JALAPENO GLAZED SALMON 18

pan seared and served with your choice of side

BANGERS AND MASH "AMERICAN" 12

Chicago style bratwurst, house made sauerkraut, skillet potatoes and pub mustard

ROTISSERIE CHICKEN 15

1/2 herb rubbed rotisserie chicken served with your choice of side

BACON WRAPPED MEATLOAF 13

All-natural black angus meatloaf stuffed with bleu cheese and wrapped with thick cut bacon. Served with porter-hickory sauce and choice of side



REPUBLIC

— GASTROPUB —

SNACKS

REPUBLIC SCOTCH EGG 8

our take on a pub classic

HOT ONION & BACON DIP 8

served with fresh tortilla chips

PULLED CHICKEN NACHOS 8

caramelized onions, red peppers, jalapenos & sour cream

BBQ BRAISED PORK SHANK 11

with crispy asiago polenta cake & pineapple salsa

SMOKED SALMON SLIDERS 12

with bacon, lettuce & serrano-honey mustard

AHI TUNA TARTAR 10

topped with fried jalapenos, onions, avocado relish & a soy vinaigrette

TRUFFLE POTATO SKINS 10

diced bacon and truffle sour cream

HOMEMADE PUB PRETZEL 7

serrano-honey mustard & beer-cheese fondue

SIDE ACTION

\$4 each

SEA SALT SHOESTRINGS

ELBOW MAC & CHEESE WITH BRATWURST

SEARED WHOLE GREEN BEANS

LITTLE HOUSE SALAD

SKILLET POTATOES

VEGETABLE OF THE DAY

VERMONT WHITE CHEDDAR & ALE SOUP

SWEET

\$7 each

MEME'S DONUTS

warm spiced-sugar donuts with three tasty dipping sauces

ICE CREAM BEER FLOAT

Young's Chocolate Stout or Lindeman's Framboise with vanilla ice cream

FULLY LOADED BROWNIE

Served with vanilla bean ice cream and our house made chocolate and caramel sauce

Some individuals may be at a higher risk for a food borne illness if the following foods are consumed raw or undercooked: Eggs, Beef, Fish, Lamb, and Milk