

SALADS

BEEF COBB 16

grilled beef tenderloin, diced egg, avocado, fried green tomatoes, white cheddar, scallions, smoked bacon-bleu cheese dressing

THAI BEEF SALAD 15

marinated flat iron steak, spicy thai dressing, roasted peanuts, cilantro, soba noodle, avocado, tomato, napa cabbage, arugula and fried wonton

GRILLED SHRIMP SALAD 16

brussels sprouts, spaghetti squash, spinach, red onion, crispy salami, smoked gouda, horseradish vinaigrette

ROTISSERIE CHICKEN SALAD 13

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

BURGERS

Our custom blend burgers are hand-pattied each morning for today's service

REPUBLIC BURGER 10

caramelized onion-smoked bacon relish, bleu cheese, gruyere, arugula, fried egg

BELLE ISLE BURGER 9

grilled onions, sautéed mushrooms, beer-cheese fondue

CLASSEN BURGER 9

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

HOUSEMADE TURKEY BURGER 9

field greens, grilled tomatoes, white cheddar, avocado relish

CHICKPEA BURGER 8

cucumber raita, field greens, sliced tomato

SIGNATURE SANDWICHES

KNIFE & FORK BLT 9

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

WOOD FIRED RIBEYE SANDWICH 15

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

PULLED CHICKEN MELT 9

rotisserie chicken, lettuce, tomato, provolone, serrano-honey mustard, toasted sourdough

CORNED BEEF REUBEN 9

housemade corned beef, red cabbage sauerkraut, 1000 island dressing, swiss, marble rye

SHORT RIB BÁNH MÌ 12

sriracha mayo, cilantro, pickled vegetables and jalapeno, french roll

HOUSE SPECIALTIES

BOCK BATTERED FISH & CHIPS 16

fried caper tartar sauce, aged malt vinegar, shoestring fries

WOOD FIRED FLAT IRON STEAK 18

wasabi butter, sea salt shoestrings

JALAPENO GLAZED SALMON 19

choice of side

HOUSE BRINED ROTISSERIE CHICKEN 16

peas, asparagus, prosciutto, mustang wheat beer nage

BACON WRAPPED MEATLOAF 14

bleu cheese stuffed, bacon wrapped black angus meatloaf, porter-hickory sauce, choice of side

BLACK BEAN TOSTADA STACK 12

crispy corn tortillas stacked with black bean puree, mixed greens, roasted red peppers, grape tomatoes, cilantro crema, avocado, queso fresco



REPUBLIC

- GASTROPUB -

SNACKS

REPUBLIC SCOTCH EGG 10

our take on a pub classic

SRIRACHA CHICKEN WINGS 12

kimchi slaw, thai roasted peanuts

HOT ONION & BACON DIP 8

fresh tortilla chips

PULLED CHICKEN NACHOS 10

caramelized onions, red peppers, jalapenos, sour cream

BBQ PORK BELLY SLIDERS 12

napa kimchi slaw

AHI TUNA TARTAR 12

fried jalapeno and onion, avocado relish, soy vinaigrette, tortilla chips

TRUFFLE POTATO SKINS 10

diced bacon, truffle sour cream

HOMEMADE PUB PRETZEL 8

serrano-honey mustard, beer-cheese fondue

SIDE ACTION

\$4.50 each

SEA SALT SHOESTRINGS

ELBOW MAC & CHEESE

WITH BACON & ANDOUILLE

SEARED WHOLE GREEN BEANS

LITTLE HOUSE SALAD

SPICY ROASTED CAULIFLOWER

VEGETABLE OF THE DAY

VERMONT WHITE CHEDDAR

& ALE SOUP

SWEET

\$7 each

MEME'S DONUTS

warm spiced-sugar donuts with three tasty dipping sauces

DONNIE'S COFFEE CAKE

vanilla bean ice cream and caramel sauce

FULLY LOADED BROWNIE

vanilla bean ice cream, housemade 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