



A.C. Little's Drinkery

SOUP & SALADS

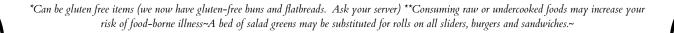
Fries

Homemade Chips

Seasonal Side

May add: Chicken 8, Shrimp 10, Salmon 10, Crab Cakes 12

*Eagles Mere Salad Dried cranberries and cherries, crumbled gorgonzola, and candied pecans over mixed greens served with raspberry vinaigrette.	\$14
Fried Avocado Salad Fresh mixed greens with tomatoes, cucumber, red onion, kalamata olive, julienne carrots, parmesan cheese and fried avacadoes finished with a Cusabi dressing.	\$16
*Smoked Salmon Salad In-house, pecan smoked salmon, fresh mixed greens, tomato, cucumber, kalamata olive, carrot, red onion and feta cheese served with a blood orange and caper vinaigrette.	\$17
*Romaine Hearts Fresh grilled romaine lettuce, tossed with house-made Caesar dressing, parmesan cheese and croutons.	\$14
Soup du jour \$7 Cup / \$10) Bowl
SANDWICHES	
Not Your Kid's Grilled Cheese An A.C. Little's Favorite! Lump crab cake, pepper crusted bacon, gruyere and cheddar cheese, with tomato on grilled sourdough bread.	\$17
Pulled Pork Sliders Spice rubbed, slow cooked pork shoulder served on a toasted brioche bun with bourbon BBQ sauce, lettuce and pickled red onion.	\$16
Crab Cake Po'boy Our signature crab cakes breaded and fried, served on a grilled pretzel roll with lettuce, tomato and Swedish mustard.	\$18
Flank & Portobello Melt Marinated flank steak and portobello mushrooms topped with melted gruyere cheese, drizzled with zesty chimmichurri, served on a grilled tellera roll.	\$19
FLATBREADS & LAVASH	
*Margherita Pizza Zesty tomato chutney, marinated sun-dried tomatoes, mozzarella cheese, basil, and balsamic drizzle on grilled flatbread or lavash.	\$14
*Chicken Florentine Pizza Grilled breast of chicken, fresh spinach, bacon, tomato and mozzarella cheese finished with our in-house creamy ranch.	\$16
SIDES	





\$3.50

\$2.50

\$2.00



**BURGERS

*Speakeasy Burger 8 oz. Burger char-grilled to order, topped with American cheese, pepper crusted bacon, a fried egg served on a grilled brioche bun with a side of chili ketchup.	\$17
*Build a Burger Burger with cheese, served on a brioche bun. — Cheese: American, Gruyere, cheddar, feta, bleu cheese crumble toppings: lettuce, tomato, onion: .50 each. Pickled onions, pepper-crusted bacon, portobello mushrooms, spinach, egg \$1.00 each.	\$16
*Lamb Burger Fresh ground lamb patty, pan seared and served on a grilled brioche bun with olive tapenade, lettuce and feta cheese.	\$19
MORE	
Mac-n-Cheese Creamy sauce of four cheeses topped with grilled tomatoes and baked golden brown.	\$13
Pub Wings Jumbo wings slow baked and flash fried. Served with celery, carrots, & housemade blue cheese dressing. Choice of sriracha agave, dry rub, or creamy garlic parmesan.	\$16
**Shrimp & Grits Creamy cheddar grits served with grilled jumbo shrimp, topped with jalapeno, pepper bacon, and scallions, drizzled with paprika oil.	\$20
Pretzel Sticks Three Bavarian pretzel sticks, served with a homemade creamy beer cheese sauce.	\$12
Shepards Pie Braised lamb, parsnips, carrots, corn, peas, garlic, and sweet potatoes topped with red-skin mashed potatoes and baked to perfection.	\$27
**Lobster Baltimore Lobster tail & claw meat poached in butter, seasoned with Old Bay, parsley and lemon.	\$24
LARGE PLATES All large plates come with a side salad & vegetable	
**Ribeye Hand-cut 16 oz. ribeye steak char-grilled to order, served over red mashed potatoes topped with sherried mushrooms & onions.	\$45
**Harissa Swordfish Fresh, Pacific swordfish filet char-grilled and served over a pistaschio and pepper rice finished with Harissa sauce.	\$42
**Chicken Chasseur Breast of chicken sautéed with shallots, mushrooms, garlic, cognac and cream served atop papperdelle pasta finished with fresh herbs.	\$35

Parties of 6 or More: Plan to pay on one check please - Thank you!



National Trust for Historic Preservation

