



## APPETIZERS

**Ahi Tuna Nachos\*** - Sesame seared rare tuna on crispy flour tortilla chips with seaweed salad, cucumber-wasabi cream & sriracha sauce **\$14**

**Black-Eyed Pea Hummus** - Served with grilled pita bread **\$8.5**

**Cajun Seafood Cornbread** - Sautéed shrimp, crawfish, and andouille sausage in a spicy tomato-bacon cream sauce over jalapeno-cheddar cornbread **\$17**

**Spicy Pimento Cheese** - A mix of cheddar, Monterey Jack, feta and goat cheese. Blended with chipotle and pimento **\$8.5**

**Plowman's Platter** - A generous selection of fresh cheeses, chunks of ham, turkey and bratwurst. Served with a hard-boiled egg, pickled okra, apple wedges, a fresh pretzel and ale mustard **\$9**

**Jumbo Lump Crab Cake** - With red curry aioli **\$13**

**Yardbird Wings** - Mild, hot, damn hot, BBQ, Thai chili, old bay rub or teriyaki. Served on a bed of pub chips with celery and ranch or bleu cheese dressing **\$9.5**

**Ale Poached Clams** - Little necks poached in wheat beer, with tomato, garlic, and fresh herbs. Served with grilled bread **\$13**

**Fried Pickles** - Breaded and fried. Served with buttermilk ranch **\$8.5**

**Pretzels** - Served warm with ale mustard **\$9.5**

**Bacon Cheese Fries** - Fresh fries with melted cheese blend, crumbled bacon and house-made ranch dressing **\$9.5**

**Blue Crab Dip** - Served chilled with crackers **\$9.5**

**Fried Green Tomatoes** - Topped with goat cheese, blackened shrimp & thai chili glaze **\$14**

**Nachos** - A plate full of fresh tortilla chips - topped with blended cheeses, shredded lettuce, tomatoes, red onion and jalapenos. Served with two house-made salsas and sour cream **\$9.5**  
\*Add chili or roasted chicken **\$3**

## HOUSE MADE SOUPS

Cup \$4 Bowl \$6

**Southern Brewers Chili** - Made with brown ale, marinated steak & blackeyed peas

### Soup of the Day

Monday..... **Chicken Noodle**  
Tuesday..... **New England Clam Chowder**  
Wednesday..... **Spicy Thai Chicken**  
Thursday..... **Vegetable**  
Friday..... **Cream Of Tomato**  
Saturday..... **Chicken & Sausage Gumbo**  
Sunday..... **Shrimp & Roasted Corn Bisque**

## SALADS

**Garden Salad** - Iceberg lettuce with carrots, tomato, cucumber, croutons and mixed shredded cheese **Small \$4.5 Large \$8.5**

**Spinach Salad** - Tender spinach topped with bacon, red onion, sliced mushrooms and boiled egg **Small \$4.5 Large \$8.5**

**Caesar** - Romaine tossed in our house Caesar dressing, topped with croutons & shaved parmesan **Small \$4.5 Large \$8.5**

**Mingo Salad** - With grilled pear, crumbled gorgonzola, spicy pecans, red onion and roasted red peppers over spinach **\$9.5**

\*Add to any of the above salads

**Roasted Chicken or a Scoop of Chicken Salad \$3.5**  
**or Grilled Shrimp,\* Steak or Chicken Breast \$4.5**  
**or Sesame Seared Ahi Tuna, Fried Oysters or Crab Cake \$9**

**Chef Salad** - Iceberg topped generously with turkey, ham, bacon, boiled egg, carrots, cucumbers, tomatoes and mixed cheeses **\$11**

**Jumbo Seared Scallops** - Over spring mix with fresh veggies, roasted red peppers, goat cheese and strawberry vinaigrette **\$19.5**

**Quigley's Dressings** - Balsamic Vinaigrette, Bleu Cheese, Caesar, Honey Mustard, Hot Bacon, Ranch, Russian, Fat Free Italian, Strawberry Vinaigrette

## ENTRÉES

**Fish & Chips** - Beer-battered cod served with french fries & cole slaw **\$16**

**Chicken & Waffles** - Fried chicken breast over house made sweet potato waffles with honey-pecan butter, smothered in creamy country sausage gravy **\$15.5**

**Fried Chicken** - Crispy fried breasts served with succotash, mashed potatoes and red-eye gravy **\$15.5**

**Blackened Ahi Tuna\*** - Topped with jumbo lump crab meat and lemon-basil aioli. Served with wasabi mashed potatoes and sautéed spinach **\$24**

**Shepard's Pie** - A rich lamb stew topped with mashed potatoes and finished in the oven. Served with green beans **\$16.5**

**Pub Steak\*** - 10oz wood grilled sirloin topped with red-eye gravy and crumbled gorgonzola. Served with mashed potatoes and green beans **\$22.5**

**Pan Seared Scallops** - Jumbo scallops over bacon cheddar grit cakes with creamy crawfish succotash **\$23.5**

**Breakfast\*** - Two eggs, hash browns, bacon and pancakes or toast **\$10**

**Shrimp & Grits** - Large shrimp, andouille sausage and onions in a shrimp sauce over creamy grits. Served with garlic toast **\$22.5**

**Jumbo Lump Crab Cakes** - Griddled crab cakes with lemon-basil aioli, mashed potatoes and sautéed mixed vegetables **\$26**

**Carbonara** - Fettuccine tossed with roasted chicken, bacon, mushrooms, sweet peas and garlic cream. Served with garlic toast **\$19**

**BBQ Baby Back Ribs** - Served with crispy fried onions, french fries & cole slaw **\$22**

**Portabello Stack** - Pesto grilled portobello mushroom with grilled zucchini, fried green tomato and fresh mozzarella topped with marinara **\$17**

**Meatloaf** - A house recipe with pork and beef, smothered in brown ale and mushroom gravy. Served with mashed potatoes, green beans **\$17**

**Primavera** - Spinach, portobello, and sun dried tomatoes tossed with penne pasta in marinara sauce **\$16**

**Surf & Turf\*** - 5oz of wood grilled sirloin with a jumbo lump crab cake and lemon-basil aioli, mashed potatoes and green beans **\$23.5**

**Fried Shrimp** - A dozen shrimp lightly breaded and fried. Served with french fries and cole slaw **\$21**

**Cajun Ribeye with Fried Oysters** - Topped with spicy tomato bacon-cream sauce. Served with mashed potatoes and green beans **\$27**

## SANDWICHES

**Grilled Chicken Sandwich** - Garlic & Herb marinated breast on crusty French bread. Served with lettuce, tomato, red onion & roasted red pepper mayo. Add your choice of cheese for fifty cents, add bacon for a buck **\$10**

**Patty Melt\*** - A half-pound of ground sirloin, grilled onions & two slices of American cheese, on grilled Texas Toast. Yellow mustard on the side **\$10.5**

**Steak Sandwich\*** - Sliced London broil, caramelized onions & gorgonzola cheese, on toasted ciabatta. Served with our house-made steak sauce **\$13**

**Blackened Mahi Tacos** - Flour tortillas stuffed with blackened mahi, fresh spinach, diced tomatoes and Monterey Jack cheese. Served with two salsas **\$14.5**

\*Sandwiches served with your choice of potato chips, pasta salad, tortilla chips or fries. Add gravy to your fries or substitute sweet potato fries for fifty cents.

**Fish Tacos** - Flour tortillas stuffed with beer battered cod, Monterey Jack cheese, marinated cabbage, and diced tomatoes. Served with two salsas **\$12**

**Reuben** - Corned beef with swiss cheese, kraut and Russian dressing. Grilled on marble rye **\$11**

**Vegan Burger** - House-made with mushrooms, wild rice, black-eyed peas and a bunch of other stuff. Served all the way on a brioche roll **\$9.5**

**Pub Burger\*** - A half-pound of ground sirloin. Served all the way with lettuce, tomato, red onion, pickles, mustard & mayo on a brioche roll. Add your choice of cheese or sautéed mushrooms for fifty cents, add bacon or a fried egg for a buck **\$10**

Substitute any side item for a Garden, Caesar or Spinach Salad for **\$3** Add a salad to any sandwich or entrée for **\$3.5**

Quigley's Pint & Plate is a Smoke Free Establishment.

We gladly accept your Visa, MasterCard, Discover Card, or American Express. We dig your cash.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.