



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

SANDWICHES

The Egg Sandy* - Two fried eggs, bacon, Swiss cheese, spinach, tomato, cream cheese & salsa on toasted ciabatta **\$9**

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

Thai Shrimp Wrap - Fried shrimp, spinach, tomato, shredded carrots & thai chili glaze in a tomato-basil wrap **\$11.5**

Joey's Chicken Salad - Served on toasted wheat berry bread with lettuce, tomato and pickle. Add your choice of cheese for fifty cents, add bacon for a buck **\$10**

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

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**

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**

*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.

Grilled Portobello Caprese Sandwich - Pesto grilled portobello mushroom with fresh mozzarella, basil, sliced tomatoes and balsamic glaze on a brioche roll **\$12**

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

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**

Po' Boy - Choose fried shrimp or fried oysters, fully dressed with lettuce, tomato & tarter on crusty French roll **\$13.5**

Meatloaf Sandwich - Served open-faced on French bread. Smothered with mushroom and brown ale gravy **\$12**

Cubano - Slow roasted Cuban pork, ham, Swiss cheese, red onion, pickles & mojo mayo on pressed French bread **\$11**

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

Crab Cake Sandwich - On a brioche roll with spring mix, sliced tomato & red curry Aioli **\$15**

Soup and Sandwich - Pair a cup of our Soup of the Day or Chili with one of the following sandwiches - BLT, Grilled Pimento Cheese & Bacon, Greek Veggie Pita, Half of a Joey's Chicken Salad or Grilled Bacon, Tomato & Cheese **\$8.5**

ENTRÉES

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

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

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

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**

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**

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

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

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

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

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

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

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.