

# 1747 PUB

AT REYNOLDS TAVERN

## AMERICAN CRAFT BOTTLES & CANS

BOLD ROCK VIRGINIA APPLE HARD CIDER 4.7% ABV 16 oz Can Nellyford, VA \$6  
ANXO CIDRE BLANC DRY CIDER 6.9% ABV 12 oz Can Washington, DC \$9  
RAR GROOVE CITY HEFEWEIZEN 5.2% ABV 12 oz Can Cambridge, Maryland \$6  
FLYING DOG NUMERO UNO SUMMER CERVEZA 4.9% ABV 16 oz Can Frederick, Maryland \$6  
DEVIL'S BACKBONE VIENNA LAGER 5.2% ABV, 16 oz Bottle Lexington, VA \$6.50  
UNION CRAFT BREWING DUCKPIN PALE ALE 5.3% ABV 16oz can Baltimore, Maryland \$7  
TRÖEGS INDEPENDENT BREWING PERPETUAL IPA 7.5% ABV 16 oz can Hershey, PA \$7.50  
NESHAMINY CREEK SHAPE OF HOPS TO COME IMPERIAL IPA 8.5% ABV 16 oz Can Croydon, PA \$8.50  
RUSTY RAIL FOG MONSTER NEIPA 6.8% ABV 16 oz Can Mifflinburg, PA \$7.50  
DOGFISH HEAD SEAQUENCH SESSION SOUR 4.9% ABV 12 oz Can Milton, DE \$6.50  
MANOR HILL MILD MANOR'D AMBER ALE 5.3% ABV 12 oz Can Ellicott City, Maryland \$6  
ROGUE DEAD GUY ALE MAIBOCK 6.8% ABV, 16 oz Can Newport, OR

## IMPORT BOTTLE AND CANS

STELLA ARTOIS EURO PALE LAGER Belgium 5.5% ABV 14.9 oz Can \$6  
BELHAVEN SCOTTISH ALE Scotland 5.2% ABV 11.2oz Bottle \$5  
DELIRIUM TREMENS BELGIAN STRONG ALE Belgium 8.5% ABV 16 oz Can \$12  
ZYWIEC BALTIC PORTER Poland 9.5% Abv 16 oz Bottle \$7  
ST PETER'S BREWERY CREAM STOUT UK 6.5% ABV 16 oz Bottle \$9

*Check out our Featured Draft, Bottle and Can List. This list changes daily and you can keep up to date with our list on our website ([www.reynoldstavern.org](http://www.reynoldstavern.org)) or on our Facebook Page @1747Pub in Annapolis*

## WINE

HOUSE WINE - MAISON NICOLAS, PAYS D'OC FRANCE

*WHITE - Chardonnay, Pinot Grigio, Sauvignon Blanc*

*RED - Pinot Noir, Merlot, Cabernet Sauvignon*

*Glass \$8, Bottle \$32*

*Full wine list available upon request*

*All of our Maison Nicolas wines are \$5 glass during Happy Hour Sunday - Friday 3-7pm!*

**ROSÉ ALL DAY!**

*Domaine Bellevue Touraine Rosé (Loire Valley) France 10/40*

*Ox-Eye Shy Ox Rosé (100% Lemberger) Shenandoah Valley, VA 8/32*

*Dopff & Irion Sparkling Brut Rosé Cremant d'Alsace France(100% Pinot Noir 9/40*

*\*Every Wednesday Night join us for Rosé Night with additional Rosé features, Flights and specials from the kitchen!*

BENJAMIN FRANKLIN PUBLISHED HIS "JOIN OR DIE" CARTOON IN THE PENNSYLVANIA GAZETTE ON MAY 9, 1754. BY DEPICTING THE COLONIES AS A WEAK, FRAGMENTED SNAKE, FRANKLIN HOPED TO GAIN SUPPORT FOR THE STRONG COLONIAL UNITY THAT COULD COUNTER THE THREAT OF FRENCH EXPANSION IN NORTH AMERICA. TWO MONTHS LATER, ANNAPOLIS RESIDENT BENJAMIN TASKER, JR., MET WITH REPRESENTATIVES FROM SIX OTHER COLONIES IN ALBANY, NEW YORK, TO DRAFT THE ALBANY PLAN OF UNION, THE FIRST SERIOUS ATTEMPT TO BRING INDIVIDUAL COLONIES TOGETHER FOR COMMON CAUSE. THE PLAN FAILED, BUT THE IDEA REMAINED. TWO DECADES LATER IT LED TO THE AMERICAN REVOLUTION. IN HOMAGE TO BENJAMIN FRANKLIN'S CARTOON, WE HAVE 2 LOCAL ARTISTS RENDERINGS. INSIDE OUR FRONT BAR, SEE A LARGE SCALE VERSION BY SARAH SCHABOW, AND OUT IN OUR BEER GARDEN A MODERN INTERPRETATION BY JEFF HUNTINGTON ON THE GARDEN WALL.

THE PUB AND BEER GARDEN ARE NON-SMOKING (INCLUDING E-CIGARETTE). THANK YOU!

# SOUPS

SOUP OF THE DAY OR CREAM OF CRAB Available by the Cup (6) or a Bowl (7)

FRENCH ONION Our house recipe is slow cooked with caramelized onion, wine, beef stock and a little kick of spice; topped with crostini, Swiss and Provolone cheese (8)

# STARTERS, SMALL PLATES, APPETIZERS

BLISTERED SHISHITO PEPPERS Pan Blistered with Olive Oil and Sea Salt, served with Sriracha Aioli (7)

HONEY DIJON BRUSSEL SPROUTS Oven Roasted with our house Honey Dijon and Crispy Bacon (9)

MEDITERRANEAN HUMMUS diced Kalamata Olives, Tomato, Cucumber and Feta Cheese; drizzled with pepper infused Olive Oil, Pita bread (9)

PEI MUSSELS Fresh Mussels sautéed with white wine, garlic, lemon (12)

BAKED BRIE Triple cream brie baked in puff pastry over Khalua Cream with with brown sugar, golden raisins, pecans (12)

1747 FRIES hand cut fries tossed with fresh Rosemary, Truffle oil, Garlic and Parmesan (7)

FRIED GREEN TOMATO DUO Hand battered green tomatoes with corn salsa, remoulade, and shrimp salad garnish (9)

SCALLOPS AND RISOTTO Pan seared U-10 Scallops, foraged mushroom risotto, balsamic glaze (15)

FOUNDING FATHERS BACON MAC Served hot from the oven - a 5 cheese blend, Bacon & Panko bread crumbs (9)

FRITO PIE Our southern style chili served over Fritos with shredded cheese and sour cream (7)

TATER TOTS Crispy Tots served with our house Sriracha Aioli (7)

SUMMER CRAB-AVOCADO "DIP" Crab, Cilantro, diced Jalapeno, Tomato, Red Onion and Avocado purée. Served chilled with house Corn Tortilla chips (14)

WINGS Your choice of BBQ, Thai Chili, Buffalo or Old Bay. Celery and Blue Cheese Dressing (9)

# SALADS

Add to your salad - Grilled Salmon (9) Grilled Shrimp (7) Grilled Chicken (5) Crabcake (12) 6oz Grilled Flat Iron Steak (9) Or Two Flash Fried Goat Cheese Medallions (6.50)

WARM GOAT CHEESE Mixed greens, champagne vinaigrette, Flash Fried goat cheese medallions, Brandy reconstituted blueberries and candied pecans (13)

ICEBERG WEDGE with bacon, red onion, grape tomato, spiced pecans, Gorgonzola and blue cheese dressing (9)

CAESAR SALAD Fresh Romaine hearts, parmesan, garlic croutons, Caesar dressing (8)

# SANDWICHES

Sandwiches are served with your choice of Potato Salad or Hand Cut Fries (unless otherwise noted). Sweet Potato Fries, House Salad or 1747 Fries can be substituted for \$2.00

BBQ PORK SANDWICH Slow Braised Pork served on brioche bun; served with hand cut fries (12)

TURKEY REUBEN Thinly sliced oven roasted turkey, sauerkraut, Swiss cheese on Marble rye bread with 1000 Island dressing (13)

CHESAPEAKE CRAB CAKE Broiled with crisp iceberg, fried green tomato, red pepper remoulade on brioche (15)

BUTTERMILK FRIED CHICKEN BLT Hand battered fried chicken on brioche bun with bacon-lettuce-tomato and red pepper remoulade (14)

BRIE CIABATTA Creamy Brie with our house Cranberry-Orange Jam, Caramelized Onion, Walnuts and Baby Spinach on Ciabatta; Served with Sweet Potato Fries tossed in Cinnamon-Sugar. (12)

GRILLED MEATLOAF SANDWICH Our house meatloaf with Iceberg on Texas Toast, tomato catsup glaze (12)

PUB BURGER A blend of short rib, ground chuck, & hangar steak on brioche roll (11)

\*add \$1.50 for each additional topping: Bacon, Mushrooms, Cheese, Jalapeño Peppers

STEAK SANDWICH Grilled Flat Iron Steak, Caramelized onion, sautéed mushrooms, Swiss Cheese and our Horseradish Aioli on Brioche (16)

# HOUSE SPECIALTIES

SHEPHERD'S PIE Traditional English Lamb pie, baked with English peas, carrots, and pearl onions in a red wine gravy; topped with homemade mashed potato and served golden brown (16)

BANGERS AND MASH Succulent, genuine English pork sausages served with a rich gravy, our fresh mashed potato, and fried onions (15)

GRILLED MEATLOAF Our special blend of short rib, ground chuck and hangar steak, hand blended with vegetables; slow roasted; red bliss mashed potato and haricot vert (22)

FISH AND CHIPS Hand battered Codfish, served with hand cut fries and tartar sauce (16)

SHRIMP AND GRITS Sautéed shrimp in a tomato bacon jam over our cheddar grits, ham gravy (16)

CAJUN SHRIMP AND ANDOUILLE LAFAYETTE Sautéed Gulf shrimp, Andouille sausage, roasted tomato and onion in a red wine reduction tossed with Penne pasta, topped with crumbled Goat Cheese (22)

STEAK FRITES Grilled Flat Iron Steak served with our hand cut 1747 Fries (Parmesan, Truffle oil, Rosemary and Garlic); finished with Brandy-Green peppercorn demi (21)