



Lunch Menu

610-664-1901

SOUPS AND APPETIZERS

Chef's Daily Design Soups

Pub's Macaroni & Vermont Cheddar Cheese of the Day

NEW Grilled Shrimp Cocktail served with a Fancy Sauce \$14

NEW Fried Calamari with Jalapenos, Onions and Spinach served with a Chipotle Aioli and Marinara \$16

NEW Pub's Crab Chips – Pub Chips with Cajun Seasoning, Topped with Crab, Scallions and Cheddar Cheese Sauce \$16

NEW Cheese & Hummus Board - Hummus, Apricot Honey Goat Cheese, Candied Walnuts, Celery and Carrots served with Pita Bread \$17

NEW Roasted Brussel Sprouts Sauteed with Dates, Apricots, Garlic and topped with Crispy Prosciutto \$16

Buffalo Chicken Quesadilla with Homemade Salsa and Ranch Dressing \$14

Three Cheese Quesadilla with Homemade Salsa, Jalapeños and Sour Cream \$11 With Chicken \$14

House made Cheese Steak Spring Rolls filled with Cheddar Cheese and Caramelized Onions served with - Spicy Ketchup \$15

Pub's Famous Wings \$16 Sweet Sesame Wings \$16 Hot Wings \$16 BBQ Wings \$16

SALADS

Traditional Caesar with Shaved Parmesan and Homemade Croutons \$14 (Small \$9)

House Salad - Reds & Greens, Tomatoes and Cucumbers served with Balsamic Vinaigrette \$12 (Small \$7)

Chopped Iceberg Lettuce with Bacon, Egg, and Tomatoes with Blue Cheese Dressing \$15 (Small \$10)

NEW Vermont Salad – Mixed Greens with Vermont Cheddar, Candied Walnuts and Golden Craisins served with a Pomegranate Maple Vinaigrette \$16 (Small \$11)

NEW Marinated Roasted Beet Salad – Beets and Apricot Honey Goat Cheese topped with an Agave Drizzle and garnished with Reds & Greens \$15

Add to Any Salad:

Grilled Chicken \$7 ** Grilled Salmon \$12 Grilled Shrimp \$11 **Petit Filet Mignon \$14

Blackened Salmon Cake \$11 **NEW** Holy Trinity Cake (Lobster, Shrimp & Crab) \$14

HOUSE SPECIALTIES

NEW Ravioli DuJour with Spinach, Cherry Tomatoes in a Sage Cream Sauce topped with Crispy Prosciutto \$17

Pub's Vermont Cheddar Mac and Cheese of the Day served with Fries or Salad

Pub's Fish & Chips – Beer Batter Dipped Flounder with Pub Fries, Cole Slaw, and Tartar Sauce \$18

**Consuming raw or undercooked meats, fish or seafood may increase your risk for food borne illness.*

Breakfast for Lunch
Create Your own Omelet \$16

(3 Fresh Eggs)

Choice of 3 toppings

Additional topping \$1 each topping

Cheddar, Provolone, Swiss, Goat Cheese, Tomato, Mushrooms,

Spinach, Caramelized Onions, Bacon, Avocado

Choice of one side: House Salad, Caesar Salad, Pub Fries

Substitute Egg Whites add \$2

SANDWICHES

(ALL SANDWICHES SERVED WITH CHOICE OF PUB FRIES, HOUSE SALAD, OR CAESAR SALAD)

NEW Homemade Chicken Salad with Lettuce and Tomato on Whole Wheat Bread \$13

Marinated and Grilled Chicken Breast Sandwich with Lettuce, Tomato, Pickle, Herb Mayo on Brioche Roll \$13

Grilled Chicken and Hummus Spread in a Pita with Monterey Jack Cheese, Salsa, Lettuce, Sliced Avocado \$16

NEW Fried Chicken Sandwich with Lettuce, Tomato, Pickle with a Fancy Sauce on a Brioche Roll \$14

NEW Buffalo Chicken Cheese Steak with Crumble Blu Cheese in a Wrap \$15

Turkey Club – Fresh Roasted Turkey, Bacon, Lettuce, Tomato and Herb Mayo on a Long Roll \$14

Sante Fe Grilled Cheese – Cheddar Cheese, Bacon, Tomato and Avocado grilled on Texas Toast \$13

NEW PVP Breakfast Sandwich - Sausage, Egg & Cheese on a Maple Brioche Bun \$14

Filet Tip Cheese Steak with Provolone Cheese and Fried Onions on a Long Roll \$18

NEW Meatball Grinder topped with Shredded Mozzarella on a Long Roll \$16

Roast Pork with Broccoli Rabe, Roasted Peppers & Provolone in an Au Jus on a Long Roll \$17

Cuban – Roasted Pork, Swiss Cheese, Prosciutto, Pickles, Roasted Peppers with a Cajun Remoulade on a Pressed French Baguette \$16

Hot Roast Beef with Cheddar Cheese & Horseradish Sauce in an Au Jus on a Long Roll \$15

*6oz Petit Filet with Lettuce, Tomato and Pickle and Creamy Horseradish Sauce on a Brioche Roll \$23

NEW Holy Trinity Cake (Lobster, Shrimp & Crab) with Lettuce, Tomato, Pickle and Creamy Horseradish on a Brioche Roll \$23

Grilled Eggplant, Mozzarella, topped with Marinara and Fried Basil on a Brioche Roll served \$14

Homemade Burgers are 8oz and served with Lettuce, Tomato and Pickle served on a Brioche Roll:

*Angus Beef \$15 Turkey \$15 Blackened Salmon Cake \$15

Sandwich Toppings:

Cheddar \$1 Provolone \$1 Swiss Cheese \$1 Crumbled Blue Cheese \$1.50 Caramelized Onions \$1

Mushrooms \$1 Bacon \$3 Roasted Peppers \$2 Fried Egg \$2 Avocado \$2 Gluten Free Roll \$3

\$3.00 Split/Share Charge

20% Gratuity included for parties of 6 or more

www.pubofpennvalley.com

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