

THE PICKFORD PUB

R E D

Browne Heritage, Pinot Noir <i>Willamette Valley, Oregon</i>	11/42
Gertrude, Toscana <i>Tuscany, Italy</i>	11/42
Josh Cellars, Cabernet Sauvignon <i>Craftsman Collection, California</i>	11/42
The Critic, Cabernet Sauvignon <i>Napa Valley, California</i>	46
Zolo, Malbec <i>Geyserville, California</i>	11/42
Collegiata, Montepulciano d'Abruzzo <i>Abruzzo, Italy</i>	46
Francis Coppola, Merlot <i>Columbia Valley, Washington</i>	11/42
BelleGlos Clark & Telephone, Pinot Noir <i>Santa Barbara, California</i>	118

S I G N A T U R E

C O C K T A I L S

BLUEBERRY MOSCOW MULE 16

A Refreshing Mix Of Maine Blueberry, Zesty Lime, Tito's Vodka, And Crisp Ginger Beer

SPICY PINEAPPLE MARGARITA 17

Hornitos Tequila, Pineapple And House Pepper Purée, Fresh Lime Juice, Topped With Citrus Sour, Finished With A Tajín Rim And Pineapple Garnish

LYCHEE MARTINI 18

Ketel One Vodka, Lychee Purée, And Fresh Lemon, Shaken Ice Cold With A Smooth, Silky Finish.

W H I T E

Alverdi, Pinot Grigio <i>Abruzzo, Italy</i>	11/42
Chehalem, Pinot Gris <i>Willamette Valley, Oregon</i>	56
Stoneleigh, Sauvignon Blanc <i>Marlborough, New Zealand</i>	11/42
Cakebread, Sauvignon Blanc <i>Napa Valley, California</i>	76
Josh Cellars, Chardonnay <i>Craftsman Collection, California</i>	11/42
Raeburn, Chardonnay <i>Russian River, California</i>	58
St Michelle, Reisling <i>Columbia Valley, Washington</i>	11/42

R O S É

S P A R K L I N G

Josh Prosecco 11/42
Veneto, Italy

Veuve Clicquot, Brut Champagne 85
Champagne, France

Château Sainte Croix Côtes 11/42
De Provence Rosé
Cotes de Provence, France

Chateau Minuty 64
Cotes de Provence, France

ZERO-PROOF COCKTAILS

Virgin Bloody Mary 8

Blueberry Ginger Fizz 6

Spicy Pineapple Refresher 6

STARTERS

Lodge Mussels | 22

Almonds, Jalapeños, Garlic, Shallots, Lemon, White Wine Marinara, Braised Fennel, Blistered Tomatoes, And Grilled Baguette.

Can Be Made Gluten Free Without Bread.

Crab Cakes | 19

With A Sweet Corn Relish And Saffron Paprika Aioli

Whipped Feta (GF) | 19

Rotating Roasted Vegetables, Toasted Baguette, Olive Oil

Sweet Soy Dumplings | 15

Pork & Ginger Dumplings Glazed In Gochujang Sauce With Scallions, Toasted Sesame, And Shredded Cabbage. Served With Sweet Soy On The Side

Mediterranean Olives | 18

Marinated Olives, Olive Oil, Hummus, Pita Bread

Can Be Made Gluten Free Without Bread.

Truffle Fries | 13

Parmesan, Truffle Oil, Butter, Parsley

SOUP & SALADS

Chilled Corn Soup | 16

Corn Salsa, Grilled Corn Bread, Basil Oil

Brazilian Chowder (GF) | 21

Coconut Milk, Clam Broth, Crab, Scallops, Haddock, Potatoes, Cream, And Spices

House Salad (V) | 10/15

Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onion, Croutons

Caesar Salad | 13/16

Romaine, Caesar Dressing, Shaved Asiago Cheese, Croutons

Cobb Salad (GF) | 22

Romaine, Chicken, Egg, Bleu Cheese, Tomato, Bacon, Red Onion

Thai Peanut Bowl | 21

Chicken, Cabbage, Peanuts, Carrots, Bell Pepper, Cilantro, Sesame, And Thai Peanut Sauce
Substitute Shrimp +2

Choice of Ranch, Italian, Bleu Cheese or Balsamic Vinaigrette

| *ADD PROTEIN* | *Steak 18* | *Chicken 8* | *Shrimp 10* | *Tofu 7* |

We Kindly Ask For No Modifications Or Exchanges

A 20% Gratuity May Be Added At Management's Discretion

No Separate Checks For Parties Of Six Or More

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne
Illness*

ENTRÉES

Shrimp Scampi (GFO) | 33

Garlic, Shallots, Wine, Butter, Lemon, Red Pepper Flakes, diced pepper, Tomato, Parsely, Angel Hair
Add Lobster +MP

Chicken Parmesan | 31

Creamy Lemon Herbed Ricotta, housemade Marinara, & Fettucini and Grilled French Baguette

Honey Crumb Haddock | 35

Honey, Ritz Crackers, Lemon, White Wine, And Butter served with Rice

Filet Mignon | 49

Maître D' Butter, Fried Shallots, Mashed Potatoes drizzled with browned butter

Creamy Polenta | 29

Whipped Ricotta, Roasted Carrots, Blistered Tomatoes, And Pistachio Gremolata
Add Steak, Shrimp, Chicken, Or Tofu

Korean Short Rib Bowl | 38

Kogi Korean Short Ribs over Jasmine Rice served with, Carrots, Jalapeño, Cilantro, Kimchi, Cabbage, &Peanuts

American Wagyu Steak Frites | 51

Grilled Wagyu Denver Steak, Hand-Cut Fries, And Chimichurri

Add Fried Egg +2 | Au Poivre +3 | Garlic Shrimp +8

Add Lazy Man Lobster To Any Entrée | 26

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Dessert & Coffee

Crème Brûlée | 12

Classic Vanilla Bean Custard With A Caramelized
Sugar Crust

Seasonal Ice Cream Selection | 12

Rotating House Selection

Panna Cotta | 12

Silky Vanilla Cream With Seasonal Fruit And Citrus

Affogato | 12

Vanilla Ice Cream Finished With Fresh Espresso

Lemon Cake | 12

Blueberry Thyme Compote And Whipped Cream

Compliment Your Dessert With:

Coffee | 3

Regular Or Decaf

Espresso | 4

Freshly Brewed

Tea | 3

Various Flavors

Caramel Espresso With Whipped Cream | 6