

# V. Kelly's

## PUB

### STARTERS




<b>Truffle Popcorn</b>	<b>8</b>
black truffle salt / truffle oil / parmesan cheese / twinn bridges chives	
<b>Fried Green Tomato</b>	<b>8</b>
capriole farmstead goat cheese / red pepper coulis / crispy basil	
<b>Corn Dog Lollipops</b>	<b>7</b>
azar & co andouille / spicy mustard / chipotle ketchup	
<b>Apalachicola Bay Oysters</b>	<b>10</b>
spinach / bread crumb / parmesan	
<b>Alligator Tail</b>	<b>12</b>
cypress creek farms alligator / fullwood farms corn flour datil pepper bbq sauce	
<b>Cedar Key Clams</b>	<b>11</b>
landshark lager / benton's smokey mountain bacon	
<b>Tanglewood Farms Wings</b>	<b>12</b>
hot, medium or mild / celery / blue cheese	
<b>Calamari</b>	<b>10</b>
fullwood farms corn flour / pomadora / lemon	
<b>Spinach and Artichoke Dip</b>	<b>10</b>
sourdough boule / tortilla chips	
<b>Minorcan Fish Chowder</b>	<b>5</b>
st. augustine crown conch / local fish benton's smokey mountain bacon / datil peppers	
<b>French Onion</b>	<b>5</b>
gruyère cheese / crouton	

### SALADS

<b>Tavern</b>	<b>5</b>
mixed greens / cucumber / cherry tomato / champagne vinaigrette	
<b>Flat Iron Steak</b>	<b>18</b>
mixed greens / olives / cherry tomato / point reyes blue cheese roasted shallot vinaigrette	
<b>Chopped</b>	<b>10</b>
benton's smokey mountain bacon / point reyes blue cheese tomato / red onion / pine nut / hen egg farmhouse buttermilk dressing / fried onion straw	
<b>Pepper Crusted Ahi Tuna</b>	<b>18</b>
spinach / kalamata olives / feta / tomato / cucumber lemon vinaigrette	
<b>Caesar</b>	<b>Half 5 Full 10</b>
romaine / shaved parmesan / garlic crustini	
<b>add to your salad;</b>	
<b>salmon / shrimp / flat iron steak</b>	<b>7</b>
<b>fried calamari</b>	<b>6</b>
<b>chicken</b>	<b>5</b>

### ARTISANAL BURGERS

Our half pound black angus burgers and our six-ounce chicken breast are grilled to order. Our veggie patty combines black beans, red peppers and onions. All are served on our signature brioche bun with tomato, pickle and your choice of french fries, house made chips, sweet potato fries or fruit.

Substitute onion straw \$1			
Tavern salad or Minorcan fish chowder for \$3			
Add fried egg to any sandwich for \$1			
			
<b>Pub</b>	<b>10</b>	<b>9</b>	<b>8</b>
swiss / cheddar / pepper jack / pimento cheese or american cheese			
<b>Over Easy</b>	<b>14</b>	<b>13</b>	<b>12</b>
cheddar / fried hen egg applewood double smoked bacon / shaved fried onion			
<b>Double Decker</b>	<b>14</b>	<b>13</b>	<b>12</b>
two grilled cheese sandwiches / grilled tomato sautéed onion			
<b>Triple Double Decker</b>	<b>26</b>	<b>24</b>	<b>22</b>
three grilled cheese sandwiches / grilled tomato sautéed onion / two half pound burgers six slices applewood double smoked bacon			
<b>Shroom</b>	<b>12</b>	<b>11</b>	<b>10</b>
shitake / blue cheese / applewood double smoked bacon			
<b>Mexi-Cali</b>	<b>13</b>	<b>12</b>	<b>11</b>
guacamole / jalapeño / pepper jack cheese chipotle ketchup cilantro / make it crunchy; add doritos			
<b>Pulled Pork</b>	<b>12</b>	<b>11</b>	<b>10</b>
swiss cheese / cole slaw / bbq sauce			
<b>BBQ</b>	<b>12</b>	<b>11</b>	<b>10</b>
applewood double smoked bacon / cheese / sautéed onion			
<b>Fried Green Tomato</b>	<b>13</b>	<b>12</b>	<b>11</b>
goat cheese / arugula / truffle oil			
<b>Reuben</b>	<b>14</b>	<b>13</b>	<b>12</b>
corned beef / 1000 island / sauerkraut / swiss cheese			
<b>Caprice</b>	<b>13</b>	<b>12</b>	<b>11</b>
buffalo mozzarella / pesto / basil / tomato			
<b>Maui Wowie</b>	<b>13</b>	<b>12</b>	<b>11</b>
grilled pineapple / pepper jack cheese / teriyaki glaze			

### ENTREES

add a Pub Salad or Minorcan Fish Chowder	<b>3</b>
<b>Low Country Boil</b>	<b>20</b>
cedar key clams / azar & co andouille / shrimp / potato / corn	
<b>Fish &amp; Chips</b>	<b>16</b>
beer battered cod / cole slaw / fries	
<b>Grouper</b>	<b>22</b>
anson mills farro / roasted tomato broth twinn bridges chinese broccoli	
<b>Shrimp &amp; Grits</b>	<b>18</b>
anson mills stone ground grits / azar & co andouille gravy blistered tomato	
<b>Local Fish</b>	<b>mkt</b>
freshest of the fresh from our coastal waters	
<b>Tanglewood Farms Chicken Pot Pie</b>	<b>15</b>
peas / carrots / flaky pastry	
<b>Roasted Chicken</b>	<b>17</b>
half chicken / garlic yukon gold mashed potato sautéed local squash	
<b>New York Strip Steak</b>	<b>27</b>
garlic yukon gold mashed potato / asparagus / black truffle butter	
<b>Braised Kobe Beef Short Rib</b>	<b>25</b>
red wine jus / rutabaga root vegetable mash / brussel sprouts	

### SIDES

<b>Fresh Fruit</b>	<b>4</b>
<b>Fries</b>	
<b>Cole Slaw</b>	
<b>Grilled Asparagus</b>	
<b>Onion Straws</b>	
<b>Twinn Bridges Chinese Broccoli</b>	
<b>Garlic Yukon Gold Mashed Potato</b>	
<b>Anson Mills Farro</b>	
<b>Rutabaga Root Vegetable Mash</b>	
<b>Anson Mills Stone Ground Grits</b>	
<b>Brussel Sprouts</b>	
<b>HALF PINTS</b>	<b>6</b>
choice of french fries, house made chips, sweet potato fries pub salad or fruit	
<b>Mini Burgers</b>	
<b>Chicken Tenders</b>	
<b>Mini Corn Dogs</b>	
<b>Fried Shrimp</b>	
<b>Mac and Cheese</b>	

### SANDWICHES

Substitute onion straw \$1	
Tavern salad or Minorcan fish chowder for \$3	
Add fried egg to any sandwich for \$1	
<b>Pimento Grilled Cheese</b>	<b>8</b>
whole grain bread / make it spicy; add jalapeño	
<b>Lobster BLT</b>	<b>19</b>
asiago crostini / gruyere cheese / applewood double smoked bacon tomato / arugula	
<b>Reuben</b>	<b>12</b>
corned beef / sauerkraut / swiss cheese / 1000 island dressing marbled rye	
<b>Hot Pastrami</b>	<b>13</b>
soft pretzel hoagie / wholegrain mustard / swiss cheese	
<b>Vegetable Press</b>	<b>10</b>
gruyère cheese / ciabatta / spinach / artichoke / zucchini / hummus	
<b>Smoked Chicken Press</b>	<b>14</b>
bistro sauce / gouda cheese / spinach	
<b>Turkey Club</b>	<b>10</b>
applewood double smoked bacon / lettuce / tomato / provolone	
<b>The Players</b>	<b>11</b>
pulled pork shoulder / carolina mustard bbq sauce white balsamic / cole slaw / swiss cheese / spicy pickle	

### DESSERT

<b>Lemon Panna Cotta / Almond Tuile</b>	<b>6</b>
<b>Key Lime Cheesecake</b>	
<b>Caramel Apple Torte</b>	
<b>Chocolate Mousse Cake</b>	
<b>Ice Cream &amp; Gelato Selections</b>	
with fresh berries and whipped cream	
<b>Red Velvet Parfait</b>	

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## SPARKLING WINE & CHAMPAGNE

	Btl
Brut, Domaine Chandon, California 187ml	13
Brut, Piper-Heidsieck, France 187ml	24
Brut, Moet & Chandon Imperial, France 187ml	22
Brut, Veuve Clicquot Yellow Label, France 375ml	43

## WHITE WINES

	Gls/Btl
White Zinfandel, Beringer, Napa Valley	8/29
White Blend, Cherry On Top, California	7/28
Riesling, Hogue Cellars, Columbia Valley	8/32
Pinot Grigio, Stellina di Notte, Italy	11/40
Pinot Grigio, Francis Coppola Bianco, California	9/37
Sauvignon Blanc, New Harbor, Malborough	7/27
Sauvignon Blanc, Sterling, Napa Valley	10/36
Chardonnay, Chalone, Monterey	7/28
Chardonnay, Terrazas, Argentina	8/34
Chardonnay, Sterling, Napa Valley	13/42

## BOTTLED BEERS

All bottles are 12 oz unless noted otherwise

	ABV
<b>\$5</b>	
Amstel Light - Light Lager (Amsterdam, Netherlands)	3.50%
Bass Ale - English Pale Ale (Burton upon Trent, England)	3.60%
Becks Light - Light Lager (Bremen, Germany)	2.30%
Bud Light - Light Lager (St. Louis, Missouri)	4.20%
Budweiser - American Adjunct (St. Louis, Missouri)	5.00%
Coors Light - Light Lager (Golden, Colorado)	4.20%
Corona Extra - American Adjunct Lager (Mexico City, Mexico)	4.60%
Corona Light - Light Lager (Mexico City, Mexico)	4.10%
Dos Equis Especial - American Adjunct Lager (Montezuma, Mexico)	5.00%
Heineken - Euro Pale Lager (Amsterdam, Netherlands)	5.00%
Heineken Light - Light Lager (Amsterdam, Netherlands)	3.30%
Landshark - American Adjunct Lager (Jacksonville, Florida)	4.70%
Michelob Light - American Pale Lager (St. Louis, Missouri)	4.30%
Michelob Ultra - Light Lager (St. Louis, Missouri)	4.20%
Miller Lite - Light Lager (Milwaukee, Wisconsin)	4.17%
Native - Light Lager (Melbourne, Florida)	4.70%
Newcastle - English Brown Ale (Tadcaster, N. Yorkshire United Kingdom)	4.70%
O'Doul's Non-Alcoholic - Light Lager (St. Louis, Missouri)	0.50%
Peroni - Euro Pale Lager (Lombardia, Italy)	4.70%
Spaten Opimator - Doppelbock (Munich, Germany)	7.60%
St. Pauli Girl Non-Alcoholic - German Pilsner (Bremen, Germany)	0.40%

	ABV
<b>\$6</b>	
Abita Turbodog - English Brown Ale (Abita Springs, Louisiana)	5.60%
Anderson Valley Boont - American Amber/Red Ale (Boonville, California)	5.80%
Bell's Two Hearted Ale - American IPA (Galesburg, Michigan)	7.00%
Bell's - American Porter (Galesburg, Michigan)	5.60%
Carlsberg - Euro Pale Ale (Copenhagen, Denmark) 11.2oz	5.00%
Cigar City Maduro - American Brown Ale (Tampa Florida)	5.50%
Cigar City Jai Alai - India Pale Ale (Tampa Florida)	7.50%
Coronado Orange Avenue - American Pale Wheat Ale (Coronado, California)	5.20%
Franziskaner - Hefe-Weisse (Munich, Germany) 22oz	5.00%
Inlet Monk in the Trunk - Belgian Organic Ale (Jupiter, Florida)	5.50%
Lagunitas A Little Sumpin' Sumpin' - Imperial/Double IPA (Petaluma, California)	8.74%
Left Hand Milk Stout - Milk & Sweet Stout (Longmont, Colorado)	5.30%
Left Hand 400lb Monkey - English India Pale Ale (Longmont, Colorado)	7.00%
Lost Coast Indica - IPA (Eureka, California)	6.50%
Magic Hat #9 - Fruit/Vegetable Beer (Burlington, Vermont)	5.10%
Peak Organic Brewing Company IPA - American India Pale Ale (Portland, Maine)	7.20%
Peak Organic Brewing Company Nut Brown - English Brown Ale (Portland, Maine)	4.70%
Pilsner Urquell - Czech Pilsner (Pilsner, Czech Republic)	4.40%
Samuel Adams - Boston Lager (Boston, Massachusetts)	4.25%
Samuel Adams - Boston Light Lager (Boston, Massachusetts)	4.75%
Smithsicks - Irish Red Ale (Dublin, Ireland)	4.50%
Terrapin Hopsecutioner - American IPA (Athens, Georgia)	7.30%
Woodchuck - Cider (Middlebury, Vermont)	4.50%

## RED WINES

	Gls/Btl
Red Blend, Cherry On Top, California	7/28
Pinot Noir, Mirassou, California	9/32
Pinot Noir, A by Acacia, California	13/49
Shiraz, Rosemount Estate, Australia	10/36
Zinfandel, Rosenblum, California	10/40
Merlot, Beringer Founders' Estate, Napa Valley	9/32
Malbec, Navarro Correas, Argentina	8/31
Claret, Newton, Napa Valley	14/48
Cabernet Sauvignon, Casa Lapostolle, Rapel Valley	9/34
Cabernet Sauvignon, Beaulieu Vineyard, Napa Valley	10/40
Cabernet Sauvignon, Sterling, Napa Valley	16/60

## PORTS

	Gls
Sandeman Founder's Reserve	9
Graham 10 year Old Tawny	10
Fonseca Bin# 27 Reserve	13

	ABV
<b>\$8</b>	
Anchor Steam - California Common Steam Beer (San Francisco, California)	4.90%
Brouwerij Lindemans Framboise - Lambic-Fruit (Vlezenbeek, Belgium)	2.50%
Dogfish Head 90 Minute Imperial IPA - American Double/Imperial IPA	9.00%
Innis & Gunn Original Cask Ale - English Pale Ale (Edinburgh, Scotland) 11.2oz	7.20%
Innis & Gunn Rum Cask Ale - Scottish Ale/Wee Heavy (Edinburgh, Scotland) 11.2oz	7.40%
Rogue Dead Guy - Maibock/Helles Bock (Newport, Oregon)	6.50%
Samuel Smith Nut Brown Ale - English Brown Ale (Tadcaster, England)	5.00%
Samuel Smith Nut Brown Ale - English Brown Ale (Tadcaster, England)	5.00%
Samuel Smith Oatmeal Stout - Oatmeal Stout (Tadcaster, England)	5.00%
Samuel Smith Taddy Porter - English Porter (Tadcaster, England)	5.00%
Unibroue Fin Du Monde - Triple Belgain Blond Ale (Chambly, Quebec)	9.00%

	ABV
<b>\$12</b>	
Chimay Premiere - Double (Baileux, Belgium) 11.2oz	7.00%
Delirium Tremens - Belgium Strong Pale Ale, (Melle, Belgium) 11.2oz	8.50%
Duvel - Belgium Strong Pale Ale (Breendonk-Puurs, Belgium) 11.2 oz	8.50%
Innis & Gunn Highland Cask Ale - English Strong Ale (Edinburgh, Scotland) 11.2oz	7.10%
Stone Cali-Belgique - IPA (Escondido, California) 22oz	6.90%
<b>\$21</b>	
Cigar City Humidor Series Bolita Brown - American Strong Ale (Tampa, Florida) 750ml	7.50%
Hoppin Frog B.O.R.I.S The Crusher - Oatmeal Imperial Stout (Akron, Ohio) 22oz	9.40%
Tripel Karmeliet - Triple (Buggenhout, Belgium) 750ml	8.00%

## DRAFT BEERS

	\$4.5 Pint	\$6 Quart	\$20 Gallon	ABV
Miller Lite - Light Lager, (Milwaukee, Wisconsin)				4.20%
	\$6 Pint	\$9 Quart	\$34 Gallon	ABV
Blue Moon Belgian White - Witbier (Golden, Colorado)				5.40%
Bold City Duke's Cold Nose - American Brown Ale (Jacksonville, Florida)				6.00%
Guinness Irish Dry Stout (Dublin, Ireland)				6.00%
Harp - Euro Pale Lager (Dundalk, Ireland)				5.00%
Intuition Ale Works People's Pale Ale American Pale Ale, (Jacksonville, Florida)				5.50%
Samuel Adams Seasonal (Boston, Mass)				Varies
Sierra Nevada - American Pale Ale (Chico, California)				5.00%
Stella Artois - Euro Pale Lager (Leuven, Belgium)				5.00%
Yuengling Traditional - American Lager (Pottsville, Pennsylvania)				4.40%

please drink responsibly