



Soups

French Onion

Simmered with caramelized onions, a hint of sherry, basil, & garlic. Topped with provolone cheese & broiled to a crispy Perfection...**Bowl \$6.50**

Chili Con Carne

Made with red kidney beans, chunk tomatoes, & black angus beef, seasoned with cumin & a dash of garlic. Topped with Melted Cheddar cheese & onion
Cup \$4.50...Bowl \$7.50...Bread Bowl \$8.00

Spicy Four-Bean Chili (Vegetarian)

Our vegetarian delight of northern, kidney, pinto, & black beans, topped with melted pepper jack cheese, red onions, and Jalapenos
Cup \$4.00...Bowl \$7.00...Bread Bowl \$7.50

The Pub's Famous Cream of Crab (Friday-Sunday)

Another famous soup from Vi Peck's recipe book. Lumps of crab meat smothered in a creamy texture of swiss cheese, dijon mustard, old bay seasoning & a hint of red onions & carrots
Cup \$5.00...Bowl \$7.75...Bread Bowl \$9.75

Appetizers

Wings

Choose plain, hot house, honey habanero, spicy bbq, or sesame ginger served with celery & bleu Cheese...**\$15.50**

Soft Pretzel Twists

Served piping hot out of the oven, garlic buttered with homemade marinara sauce...**\$8.50**

Caleb's Buffalo Fries

Beer battered fries tossed in buffalo sauce, topped with blue cheese dressing, blue cheese crumbles & broiled to perfection...**\$9.50**

Mozzarella Sticks

Six deep-fried cheese treats, served with our homemade marinara sauce...**\$7.50**

Shrimp Cocktail

Six large shrimp, freshly seasoned with old bay or naked, served chilled with cocktail sauce...**\$10.50**

Grimster's Hummus

Add a healthy touch to your day with fresh veggies. Served with baked flatbread...**\$13.50**

More Appetizers

Chicken Quesadilla

Grilled tortillas with seasoned chicken, monterey jack & cheddar cheese, black beans, corn, jalapenos, & homemade pico de gallo, lettuce & fresh cilantro. Sour cream & guacamole available upon request...**\$14.00**

Buffalo Chicken Tenders

Deep fried to a golden brown chicken tenders tossed in buffalo sauce & served with blue cheese dressing...**\$12.00**

Cuban Sliders

Delicious pulled pork, capicola, melted swiss with beer mustard on sourdough-served in pairs with pickles.
Four...\$12.75 Six...\$19.50

Salads

Soup & Salad Combo

Cream of crab (Fri-Sun), Chili, or spicy four-bean chili in a toasted wheat bread bowl, served together with a small tossed salad...**\$13.00**

Grimster's Green

This house specialty starts with a bed of fresh baby spinach, topped with black beans, corn, pickled beets, feta cheese, sunflower seeds & grilled chicken. Dress it with olive oil & balsamic vinegar...**\$16.50**

Cobb Salad

We top our salad blend with bacon, green onions, mushrooms, hard-boiled eggs, tomatoes, crumbled blue cheese, & our own light cobb vinaigrette dressing...**\$12.95**

Tossed Salad

Our salad blend topped with broccoli, carrots, tomatoes, cucumbers, shredded cheddar cheese & red onions...**\$10.00**

Spinach Salad

Baby Spinach, bacon, mushrooms, artichokes, red onions, croutons, hard-boiled eggs & tomatoes...**\$12.50**

Pick an additional topping (Cobb, Tossed, Spinach only)

Broiled Salmon...\$10.59

Grilled Chicken...\$6.00

Cajun Chicken...\$6.50

Shrimp...\$8.50

Sandwiches

Grimster's Beef

Pulled beef-brisket sauteed with onions mushrooms in garlic herb butter, topped with melted monterey jack & au jus on a freshly grilled open face baguette roll...**\$17.25**

Italian Sausage Sub

Sliced hot Italian sausage, grilled with sautéed onions, mushrooms, green & red peppers, topped with marinara & mozzarella. Served on a freshly grilled baguette roll...**\$13.25**

Spaghetti Grilled Cheese

Our homemade spaghetti with meat sauce is placed between layers of provolone cheese & toasted panini bread...**\$13.50**

Chipotle Pulled Pork

Pulled pork sautéed in Chipotle BBQ sauce, served on a pretzel roll...**\$11.00**

Corned Beef Reuben

Freshly sliced corned beef, swiss, sauerkraut, & thousand Island dressing, served on grilled rye bread...**\$10.50**

Wraps

Hot Vegetarian Wrap

Carrots, broccoli, cauliflower, tomatoes, onions, & mushrooms sautéed with butter, honey, sherry, soy sauce & ginger, then tossed with monterey jack cheese...**\$12.50**

Cold Vegetarian Wrap

Kale, kohlrabi, brussels, cabbage, carrots, broccoli, cauliflower, romaine lettuce & baby spinach tossed with our own sweet poppyseed dressing...**\$11.50**

Grimster's Wrap

Grilled Chicken tossed with spinach, tomatoes, jalapenos, feta cheese & our homemade cucumber sauce...**\$13.00**

Cajun Chicken Wrap

Grilled Chicken with cajun seasonings, diced & tossed with fresh greens, shredded cheddar cheese & honey mustard dressing...**\$12.50**

Clubs

Vegetarian Club

Romaine lettuce, baby spinach, pickles, onions, green peppers, tomatoes, artichokes, cucumbers, mushrooms, carrots, & ranch dressing on a pumpernickel bread...**\$11.00**



More Clubs

Grilled Chicken & Cheddar Club

Served classic style with, lettuce tomato, bacon & mayo on three slices of toasted bread of your choice...**\$12.50**

Grilled Cajun Chicken & Cheddar Club

Served classic style with, lettuce tomato, bacon & mayo on three slices of toasted bread of your choice...**\$13.50**

Burgers

The best char-grilled 8oz Angus found north of the Mason-Dixon Line...**\$13.00**

Choose your toppings

Lettuce, Tomato, onion, pickles, jalapenos, bacon, mayo

Ask server about our cheese options

Entrees

Baby Back Ribs (Half Rack)

Slow baked in barbecue sauce... **\$17.50**

Grimster's Meatloaf

Our Favorite mixture of Black Angus beef & ground sausage with bleu cheese crumbles slow baked & topped with beef gravy or marinara. Served with red skinned mashed potatoes...**\$15.50**

Marinated Catfish

Marinated in traditional Alabama Cajun marinade. Served with our power blend veggies, corn, seasoned black beans, topped with fries onions straws...**\$14.50**

Bruschetta Salmon

Sauteed in olive oil. Served with our power blend veggies & tossed with pesto & olive oil...**\$22.00**

Fish & Chips

Chunks of Mahi-Mahi cooked tenderly & breaded with ritz crackers, served on a bed of sweet potato fries...**\$17.75**

Grimster's Diablo

Pub's version of a Cajun favorite. Spicy sausage & shrimp sautéed with green peppers, onions, seasoned with cayenne, Cajun spices, tabasco & finished with tomato sauce. Served over linguine HOT!...**\$15.00**

Marsala Chicken

Sautéed in marsala sauce with mushrooms & onions served with red roasted mashed potatoes...**\$14.50**

Ny Strip (Market Price)

12 oz. fresh center cut. Seasoned with montreal steak seasoning and grilled to order. Served with your choice of french fries or baked potato



Desserts



Chocolate Peanut Butter Madness

Buttermilk chocolate cake with peanut butter fudge filling, iced with peanut butter frosting, covered with peanuts & topped with chopped peanut butter cups

\$14.00

Carrot Cake Supreme

Moist spice cake loaded with nuts, coconut, pineapple, & cinnamon between layers of sweet cream cheese icing

\$15.00

Triple Chocolate Torte

Chocolate cream cheese layered between buttermilk chocolate cake & topped with rich ganache

\$14.50

Lavender Blueberry Cheesecake

Our very own creation of lavender & blueberries whipped into a fluffy cheesecake in better than a bouquet of flowers. This luxurious Lavender & blueberry cheesecake has a decadent cream cheese filling, a hint of herbal lavender, & a bright blueberry flavor

\$12.50

New York Crunch Cheesecake

New York Style cheesecake with a twist! Fluffy vanilla cheesecake on a layer of spiced sponge cake and a crunchy cinnamon Nilla Wafer crust. Topped with your choice of Hershey's chocolate syrup, caramel, or a seasonal fruit sauce

\$12.50

