

BIG EARS MENU

GRAB&GO...ORSTAY!

BASKETS

Gaelic Beer Cheese 13

Warm Highland Gaelic Ale Beer Cheese, Lightly Salted Pretzels

Cheese Curds 11

Fried Cheese Curds Served with Ranch

House Fried Pork Rinds 7

Fluffy Pork Rinds, Jig & Reel Special House Seasoning, Sauce

Scotch Egg 10

Sausage and Breadcrumb Wrapped Egg, Spicy Colman's English Mustard.
Hot or Cold

Fish Bites 16

Beer Battered Fish Bites, Jig & Reel Tartar, House Cut Chips

Chicken & Chips 16

Hand Battered Chicken Tenders, House Cut Chips, Choice of Sauce (Ranch or Honey Mustard)

Basket of Chips 7

Full Basket of House Cut Fries, Special House Seasoning

Lox Plate 16

Lightly Smoked Salmon, Cream Cheese, Red Onions, Capers, Lemon, Scottish Soda Bread.

HANDHELDS

Served With House Cut Fries

Fish Po'Boy 15

Beer Battered Cod, Jig & Reel Tartar, Field Greens, Tomato

Molly Knox Club 16

Grilled or Fried Chicken Breast, Bacon, Swiss, Honey Mustard, Field Greens, Tomato, Red Onion

Boyd's BLT 12

Applewood Smoked Bacon, Romaine, Tomato, Garlic Mayonnaise

Handmade

Highland Cheeseburger 15**

Field Greens, Tomato, Onion Cheese - Cheddar, Swiss or Blue

Corned Beef & Cabbage 16

House Made Corned Beef, Sauteed Cabbage, Swiss Cheese

Grilled Portabella 14

Balsamic Herbed Portabella. Roasted Red Pepper, Swiss Cheese, Field Greens, Tomato, Onion

We Proudly Serve Coca-Cola and Red Bull Products

BIG EARS MENU

MAINMENU

SALADS

Garden Salad 6/9

Field Greens, Carrots, Tomatoes, Red Onions, Shaved Parmesan, Highland Vinaigrette

Caesar Salad 6/9

Romaine, Shaved Parmesan, Croutons, Light Caesar Dressing

+Grilled Portabella 5 +Lox 9

+Chicken (grilled/fried/blackened) 7 +Salmon (grilled/blackened) 11

TRADITIONAL PIES

Steak & Ale Pie 18

Braised Beef, Potatoes, Onions, Carrots, Celery, Puff Pastry

Chicken & Vegetable Pie 18

Roasted Chicken, Carrots, Celery, Peas, Puff Pastry

Macaroni Pie 16

Macaroni, Cheddar, Puff Pastry, Applewood Smoked Bacon
**also available without bacon*

Vegetarian Pot Pie 16

Peas, Carrots, Celery, Mushrooms, Onions, Potatoes, Puff Pastry

MAINS

Fish & Chips 20

House Specialty of Beer-Battered Cod, Jig & Reel Tartar, House Cut Chips

Pub Fries 14

House Cut Chips, Corned Beef, Cheddar Jack Cheese, Guinness Gravy

Corned Beef Plate 20

House Made Corned Beef, Sauteed Cabbage, Herbed Red Potatoes

Pub Steak** 24

8oz Sirloin Steak, Herbed Red Potatoes, Green Beans

Pan Seared Salmon 22

8oz Wild Caught Salmon, Jig & Reel Tartar, Herbed Red Potatoes, Green Beans

Bangers & Mash 21

Elk, Pork, Apple and Pear Sausage, Mashed Potatoes and Rutabaga, Small Salad

**CONSUMING RAW OR UNCOOKED MEATS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS

SWEETS

Fried Mars Bar 8

Sticky Toffee Pudding 11

Brown Betty 10

Bowl Of Ice Cream 4

BIG EARS MENU

DRAFTS

Guinness Stout Nitro
Highland Gaelic Ale
Creature Comforts Classic City Lager
Gypsy Circus Queen of Swords Cider
Sierra Nevada Hazy Little Thing IPA
Bearded Iris Flamingo Road Sour
Printshop Baker Creek Brown Ale
TN Brewworks Hippies + Cowboys IPA

IMPORTS

Carlsberg Lager
Magners Irish Cider
Modelo Especial
Old Speckled Hen English Pale Ale
Smithwick's Irish Ale
Stella Artois Lager

SCOTTISH

Belhaven Pub Ale Nitro
Crabbie's Ginger Beer
Innis & Gunn Original
Innis & Gunn Caribbean Rum Cask

CRAFTS

Bearded Iris Homestyle IPA
Dogfish Head Seaquench Ale
High Noon Hard Seltzer (pineapple)
Long Drink Citrus Seltzer (sugar free available)
Montucky Cold Snack Lager
Narragansett Lager
Sweetwater 420 Pale Ale
White Claw Hard Seltzer (mango or black cherry)
Wicked Weed Pernicious IPA
Wiseacre Tiny Bomb Pilsner

CLASSICS

Blue Moon Michelob Ultra
Bud Light Miller High Life
Budweiser Miller Lite
Coors Light Yuengling

NON-ALC

Guinness N/A
Heineken 0.0
Sierra Nevada Trail Pass N/A IPA
Untitled Art Mango Dragonfruit Sour
Fre Sauvignon Blanc or Cabernet
Red Bull . Energy Drink (Sugarfree available)
Red Bull . Energy Drink Flavors (inquire)

WINE

Sweet White 8/28 , Pinot Grigio 8/28
Sauvignon Blanc 8/28 , Chardonnay 8/28
Vinho Verde 8/28 , Sparkling Wine 8/28
Cabernet 8/28 , Pinot Noir 9/32
Red Blend 10/38

COCKTAILS

Old City Old Fashioned 11

A Traditional Cooper's Craft
Old Fashioned

Orange You Glad Negroni 14

Orange Peel, Lemongrass, and Licorice
infused St. George Valley Gin, Aperol,
Antica Formula Sweet Vermouth

London Ice Breaker 13

No. 3 London Dry Gin, Italicus,
Bergamot Liqueur, Iced Tea

Boyd's Buie 10

Jig & Reel's House Blended Version of Drambuie,
Scotch, Savory Herbs, Citrus Zest, Honey

Passion Paloma 12

Passion Flower, Hibiscus and Rose infused
El Jimador Blanco, Barritt's Sparkling
Grapefruit Soda

At Your Service 13

Red Bull Sea Blue Edition, Deep
Eddy Lime, Sprite, Lime Juice

Ask about Bartender's choice too!