

Timber's Pub & Fireside Grille

Summer & Autumn Menu

Weekend Specials & Light Fare

Scratch Soup of the Day

This is like your grandmother's Crème of Celery Soup – nourishing, hearty and made from scratch with organic milk. Even the celery is cut by hand. **\$6.00** (bowl)

Chicken and Veal Pâté

Rich, fine and flavorful, this is served with stone ground mustard, capers, spicy ramp and cherry chutney, served with White Table Crackers. **\$12.00**

Baked Brie

Topped with currant jelly and slivered almonds and served with a warm baguette (serves 2) **\$12.00**

Tapas Troika

Delicious olive and artichoke salad alongside a chunk of feta cheese and a bowl of hand-mixed premium nuts. Served with lemon or garlic olive oil and a warm ciabatta loaf (Serves 2) **\$11.00** Add Turkish Pickles **\$4.99**

Charming Charcuterie Plate

Prosciutto, Salami, garlic, wine and pepper sopprassata and an international cheese selection on a bed of Romaine lettuce with infused garlic artisan olive oil. Served with warm ciabatta bread. (Serves 2-4) **\$18**

Add Turkish Pickles **\$4.99**

Add Premium Hand-Mixed Nuts **\$4.99**

Add Olive and Artichoke Salad marinated in Artisan Lemon-Infused Olive Oil for **\$4.99**

Ploughman's Pub Sandwich

Organic Sharp English White Cheddar with a thin layer of Organic Butter and a classic tart, savory and lightly sweet layer of British pickles on toasted farmer's bread. An authentic British classic! Served with sliced apples and potato chips **\$8.50**

Hearty Broccoli Salad

Fresh broccoli, green onions, Spanish Olives, mild cheddar cheese and bacon bits marinated in a tasty mayonnaise based dressing. A summer picnic American classic! **\$6.50**

Quiche of the Day

Organic Crustless quiche made with cage-free eggs, local ramps, spinach, artichokes and Swiss cheese, topped with Macadamia nuts. **\$9.00**

Korean Lettuce Wraps

A perfect light lunch or evening snack. Finely-minced ground beef and Nishiki Premium Brown Rice in a delicious Korean sauce with spring onions, carrots on a bed of crisp iceberg lettuce. **\$9.00** (**\$3.00 wraps**)

Premium Beverages

British Mug of Tea

Choose between the milder Ty-phoo or the slightly more powerful P&G Tips, both considered the tried and true teas of Britain. Classically served with milk and sugar or lemon and honey in a mug without the fuss. **\$3.50**

South African Rooibos

The Afrikaans name for the "red bush" found in the Kalihari and the Karoo deserts describes this tasty naturally caffeine-free anti-oxidant tea, a staple of South Africa. Try it with milk and sugar, lemon and honey or with nothing at all. **\$3.50**

Organic Cuban Dark Roast

This slow-roasted exotic blend embodies the sweet smokiness of Cuban coffee. **\$4.00** (includes one refill)

Voss Cucumber and Lemon Sparkling Water **\$4.00**

Voss Tangerine and Lemongrass Sparkling Water **\$4.00**



Snacks & Sides

Local Cheese of the Day

(Prices vary according to availability)

Gourmet Hand-mixed Dip **\$6.50**

Mini-Warm Ciabatta **\$3.50**

Gourmet Crackers **\$4.99**

Gluten Free Crackers **\$4.99**

Hand Mixed Olive and Artichoke Salad

with lemon infused olive oil **\$6.50**

Hand-mixed Premium Nuts **\$4.99**

Olive Oil Taster Cups **\$3.00**

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Sweet Tooth

Australian Fairy Bread

Simply decadent, the name says it all. Topped with Hundreds and Thousands, this rich and simple sweet is the Aussie version of birthday cake. **\$3.50** (Two Crustless Slices)

Almond Flour and Oatmeal Cookies

Healthy, homemade and nutritionally dense, these cookies are an original recipe perfect with tea, or togo for breakfast or a surprise healthful evening snack for kids. **\$6.00** (2 cookies)

Dessert of the Day

Cooked Chocolate Fudge

Enjoy a thick, intensely, densely chocolate piece of cold homemade fudge. An authentic West Virginia family recipe from 1936.

\$5.50



Pub Favorites

Hot Wings

Small wings fried crispy and available with your choice of 8 house made sauces, celery, and blue cheese. **\$12.50**

Crab Balls

Made fresh and loaded with black fin and lump wild caught warm water crab, served with cocktail sauce. **\$12.00** (4)

All-American Burger

Timber Burger made with fresh Angus with barbecue sauce, melted pepper jack cheese, fried capicola ham, and an onion ring. Or, have it your way and choose your toppings. Served with chips or French fries. **\$12.00**

Ribs

One half rack in our almost famous sauce, served with fries and coleslaw. **\$20.00**

Nacho Plate

Melted cheese, chili, onions, tomatoes, hot and mild peppers, and black olives served over fresh chips. **\$12.00**

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