

locally-sourced

## BITES WITH A PINT

### Roasted Spicy Nuts

roasted mixed nuts tossed with rosemary and a special spice blend 3.50

### Olive Mash

a mash of mixed olives, olive oil, and citrus for a spread, served with crackers 5

### Sweet Potato Mash (V)

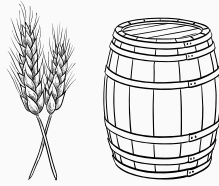
mashed sweet potatoes, mixed with agave syrup and topped with spring onions, served with fresh tortilla chips 5

### Lilybell's Charcuterie

seasonal selection of meat, cheese and fancy accoutrements 7

# THE LAST QUEEN

GASTROPUB



## A LITTLE NOSH

### Battered Hen

hand-cut all natural filleted chicken breasts, beer-battered and fried golden 8

### Fried Halloumi (V)

local Blue Jacket Dairy halloumi-style cheese, breaded and fried golden 8

### Spicy Hummus (V)

roasted hummus with a special spice blend, served with warm naan, crackers and seedless grapes 7.50

### Chinchablos

chicken quesadilla with house-made guacamole, local hydroponic lettuce, cheese and salsa 10.50

## A BIT BRITISH

### Fish & Chips

fresh cod, beer-battered and fried golden, served with hand-cut fresh potato fries and house-made tartar sauce 19.25

### Shepherd's Pie (GF)

beef, lamb and vegetables, covered with house-made mashed potatoes, baked to perfection and served with warm bread 16.50

### Bangers & Mash

local sausage, house mashed potatoes, Bisto gravy and baked beans, served with Colman's mustard 16.75

### Chicken Curry

proper chicken curry served with basmati rice, poppadom, chutney and warm naan bread 17

## QUEEN'S FAB 4

\* Can substitute kettle chips for fries upon request

### Japheth Burger

all-natural local beef, American cheese, local hydroponic lettuce, tomato, ketchup and mustard on a toasted brioche bun, served with hand-cut fresh potato fries 14.75

### ABLE Burger

all-natural local beef, house-made Boursin cheese, caramelized onions, deep-smoked bacon and dirty sauce on a toasted brioche bun, served with hand-cut fresh potato fries 14.75

### Chuggy Burger

all-natural local beef, Swiss cheese, dirty slaw, crispy bacon, local hydroponic lettuce and crispy pickles on a toasted brioche bun, served with hand-cut fresh potato fries 14.75

### Holly Burger (V)

fried Blue Jacket Dairy halloumi-style cheese, dirty slaw, caramelized onions, local hydroponic lettuce, tomato and crispy pickles on a toasted brioche bun, served with hand-cut fresh potato fries 14.75

## SARNIES

### The Last Grilled Cheese (V)

Hartzler Family Dairy white cheddar and gouda, along with gruyere cheese on butter-grilled brioche bread, served with hand-cut fresh potato fries 12

### Queen's BGLT

deep-smoked bacon, goat cheese spread, local hydroponic lettuce and tomato on butter-grilled brioche bread, served with hand-cut fresh potato fries 13

### Prince Clubby

turkey breast, black forest ham, deep-smoked bacon, havarti, chipotle aioli, tomato and local green-leaf lettuce, served with hand-cut fresh potato fries 14.25

### The Regal Hen

grilled or fried chicken, gruyere, deep-smoked bacon, chipotle aioli, tomato and local green-leaf lettuce, served with hand-cut fresh potato fries 13.75

## GOD SAVE THE GREENS

### Elizabeth (V, GF)

local green-leaf, pea shoots, grape tomato, cucumber, red onion, pepperoncini, feta cheese, sunflower seeds, house vinaigrette 13.25

### Victoria (V, GF)

local green-leaf, apple, toasted pecans, red onions, dried cranberries, goat cheese, house vinaigrette 12.50

### Mary (V, GF)

spring mix, grilled halloumi, cucumbers, red onion, olives, grape tomato, creamy balsamic dressing 13.25



## A DISH'S MATE

**Potato Fries (GF)** hand-cut fresh potato fries 4.50

**Naan** warm naan bread 3

**Side Salad (V, GF)** local lettuce, tomato, red onion, house dressing 4

## DESSERT

### Sticky Toffee Pudding

house-made traditional sticky toffee pudding served warm with Hartzler Family Dairy vanilla ice cream 6.50

### Tiramisu

crafted by local Grist Provisions, lovely dark chocolate, coffee liqueur and amaretto 7.50

### Rum Cake

homemade flavors by The SCRUMptious Dessert 6.75

### Ice Cream

rotating homemade flavors by Hartzler Family Dairy 5

## BEVERAGES

Coke, Diet Coke, Sprite, Lemonade, Iced Tea 2.50

Drip coffee 2 Latte 3.75 Shot of Espresso 2.75

Twinnings English Breakfast, Twinnings Earl Grey 2.50



# THE LAST QUEEN

GASTROPUB

## DRAUGHT BEERS



### Mainstays 16 oz | 20oz

Old Speckled Hen, English Pale Ale	6.50   7.50
Fuller's ESB, English Extra Special Bitter	6.25   7.25
Guinness, Irish Dry Stout	6.75   7.75
Belhaven Scottish Ale, Pale Ale	6.50   7.50
Yellow Springs Boat Show, IPA	7   8

### Rotating 8oz | 16 oz

See bar for seven rotating and seasonal draught beers

## BOTTLE & CAN BEERS

Budweiser 3.25	Bud Light 3.25	
Yuengling 3.50	Heineken 4	
Modelo Especial 4.50	Modelo Negra 4.50	
Michelob Ultra 4	JK's Scrumpy Hard Cider 6	

See bar for rotating and seasonal bottled/canned beers

## SINGLE MALT WHISKEYS

House Single Malt Scotch Whiskey - worth a try  
See bar for a range of Single Malt Whiskeys from the United Kingdom and the world over



## BOURBONS

See bar for a range of Bourbons from the world over

## FLIGHTS

### Try a custom flight!

Beers, Four 4oz pours	
Wines, Three 2oz pours	
Whiskeys & Bourbons, Three 0.75oz pours	
Mimosas, Four 4oz pours	

## WINES GLASS | BOTTLE



### House Wines

Cabernet Sauvignon	6.50   25
Merlot	6.50   25
Chardonnay	6.50   25

### Red Wines

Minimalista Malbec (Argentina)	7   27
Hahn Pinot Noir (California)	8.50   35
Fantini Montepulciano D'Abruzzo (Italy)	7.50   30
Anciano No 5 Reserve Tempranillo (Spain)	7.50   30

### White Wines

Minimalista Pino-Grigio (Argentina)	7   27
Giesen Sauvignon Blanc (New Zealand)	7   27
Dark Horse Chardonnay (California)	8   32

### Rose

Campuket Tradition (France)	7.50   30
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### Local Wines

Rotating wines from Brandeberry Winery

See bar for rotating and seasonal wines

## COCKTAILS

Old Fashioned	9.50
Gin & Tonic	8
Manhattan	10
Pimm's Cup	8
Margarita	9
Bloody Mary	8
Mimosa	7
Cosmo	8



See bar for more cocktails

### Open Hours

Monday - Closed  
 Tuesday - 4-9pm  
 Wednesday - 4-9pm  
 Thursday - 11am-1:30pm, 4-9pm  
 Friday - 11am-1:30pm, 4-10pm  
 Saturday - 9:30am-10pm  
 Sunday - 9:30am-2pm

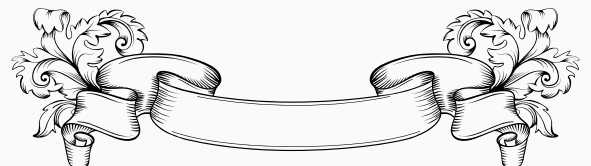
### Kitchen Hours

Monday - Closed  
 Tuesday - 4-8:45pm  
 Wednesday - 4-8:45pm  
 Thursday - 11am-1:30pm, 4-8:45pm  
 Friday - 11am-1:30pm, 4-9:45pm  
 Saturday - 9:30am-2pm,  
 2-4pm (appetizers only),  
 4-9:45pm  
 Sunday - 9:30am-2pm

### Breakfast Menu

Saturday - 9:30-11:30am  
 Sunday - 9:30-11:30am

210 E Main Street, Enon, Ohio 45323 | 937-340-6032 | lastqueenpub.com



### Local Supplier Shout Out

We're lucky to work with some of the very best local businesses and suppliers at The Last Queen. We love who we work with, from local farms to local businesses, where the integrity of our partners, their food, service or support is second to none. We're excited to dish up some pretty tasty stuff thanks to them. Ask us anytime if you want to know more.

