

STARTERS • MAINS • PUB PIZZA

BUTTERNUT SQUASH BISQUE (GF)	6.5
<i>curried ginger crema</i>	
DAILY SOUP	6
<i>chef's seasonal selection</i>	
APPLEJACK ONION SOUP	8
<i>caramelized onion & beef broth, applejack brandy, swiss cheese, brioche croutons</i>	
CHARCUTERIE BOARD	14
<i>spicy soppressata, prosciutto, gorgonzola, whipped ricotta, apricot jam, toast, candied walnuts</i>	
WINTER TOAST	12
<i>roasted butternut squash, griddled toast, whipped ricotta, toasted almonds, mint, za'atar, local honey</i>	
PUB PICKLES	12
<i>spicy beer battered pickle spears, chipotle aioli</i>	
CRISPY CALAMARI	14.5
<i>sweet banana peppers, baby arugula, sriracha lime aioli, lemon wedge</i>	
CHICKEN WINGS	5 for 11 10 for 20
<i>naked / buffalo / alabama white BBQ / honey BBQ / sweet kentucky bourbon / spicy mango habañero</i>	
<i>bleu cheese dip, honey coriander slaw</i>	
THE BREZEL	11
<i>jumbo bavarian pretzel, dijon mustard, jalapeño beer cheese</i>	
CILANTRO LIME GUACAMOLE (V)	9.5
<i>made fresh daily, tricolor nacho chips</i>	
MAPLE BOURBON STICKY SPROUTS (GF)	9
<i>roasted brussel sprouts, maple kentucky bourbon glaze, scallions</i>	
SHORT RIB QUESADILLA	17.5
<i>shredded beef short rib, cheddar & pepperjack cheese, grilled pineapple salsa, cilantro crema</i>	
PULLED PORK NACHOS (GF)	16
<i>pico de gallo, house smoked bbq pulled pork, cheddar & pepperjack cheese, cilantro crema</i>	
BRATS IN A BLANKET	10.5
<i>smoked cheddarwurst wrapped in pastry & toasted sesame seeds, dijon mustard</i>	

GREENS

MIXED FIELD GREENS (GF) (V)	11
<i>grape tomatoes, cucumbers, carrots, pickled red onions, balsamic vinaigrette</i>	
ROMAN CAESAR SALAD	12
<i>romaine lettuce, pecorino romano, brioche croutons, creamy caesar dressing</i>	
PEAR & ARUGULA (GF)	13.5
<i>port poached pears, goat cheese, candied walnuts, baby arugula, honey rieseling vinaigrette</i>	
BUTTERCUP & BURRATA (GF)	13.5
<i>honey roasted butternut squash, creamy burrata mozzarella, toasted almonds, mixed field greens, raspberry vinaigrette</i>	
VILLAGE GREEK SALAD (GF)	14
<i>tomatoes, cucumbers, bell peppers, kalamata olives, feta, pickled red onions, lemon herb vinaigrette</i>	
SLAB BACON WEDGE (GF)	16
<i>pan seared slab bacon, iceberg lettuce, avocado, grape tomatoes, pickled red onions, gorgonzola, spicy jalapeño ranch</i>	
ADD GRILLED OR CAJUN BLACKENED TO ANY SALAD	
salmon fillet (8oz) 14	
shrimp (4) 12	
free-range chicken breast 7	
DRESSINGS	
balsamic vinaigrette	buttermilk ranch
honey riesling vinaigrette	bleu cheese
lemon herb vinaigrette	roman caesar
raspberry vinaigrette	honey mustard
spicy jalapeño ranch	

BUTTERMILK CHICKEN & WAFFLES	19.5
<i>free-range buttermilk fried chicken breast, malted belgian waffle, sweet kentucky bourbon syrup, granny smith apple & golden raisin compote, whipped butter, scallions</i>	
HONEY GLAZED GRILLED SALMON FILLET (GF)	26
<i>roasted butternut squash puree, wild rice pilaf, grilled asparagus, local honey glaze</i>	
TRUFFLE BUTTER CHICKEN (GF)	22
<i>oven roasted skin-on chicken breast, truffle compound butter, garlic mashed potato, grilled asparagus</i>	
STOUT BRAISED SHORT RIBS	29
<i>slow braised boneless beef short rib, local fingerling potatoes, roasted brussel sprouts, honey stout gravy</i>	
FILET MIGNON	33
<i>eight-ounce black angus beef tenderloin, garlic mashed potato, grilled asparagus, frizzled onions, red wine & rosemary demi glaze</i>	
RIBEYE STEAK FRITES	30
<i>grilled ten-ounce black angus ribeye steak, chimichurri butter, fries, truffle aioli dip</i>	
CHEDDARWURST BANGERS & MASH	19.5
<i>grilled cheddar infused smoked pork sausages, mashed potatoes, frizzled onions, honey stout gravy</i>	
HERITAGE PORK CHOP (GF)	26.5
<i>duroc heritage twelve-ounce frenched pork chop, apple ginger bourbon glaze, garlic mashed potato, roasted brussel sprouts</i>	
SCHNITZEL	23
<i>pan fried free-range chicken cutlet, local fingerling potatoes, roasted brussel sprouts, demi-glaze, lemon wedge</i>	
GNOCCHI BOLOGNESE	20
<i>creamy short rib, vegetable & tomato bolognese sauce, pecorino romano, basil, truffle oil, whipped ricotta</i>	
GREEK CHICKEN MILANESE	23
<i>free-range pan fried chicken cutlet, grape tomatoes, red bell peppers, cucumbers, pickled red onions, kalamata olives, feta cheese, lemon herb vinaigrette, balsamic reduction</i>	
APRICOT MOONSHINE BBQ RIBS	24
<i>hickory smoked baby back ribs, honey coriander slaw, fries, apricot moonshine bbq sauce</i>	
PENNE VODKA & SHRIMP	24
<i>sautéed shrimp, pancetta, sweet peas, parmesan, creamy pink vodka sauce</i>	
VEGETARIAN EGGPLANT "MEATBALLS"	19
<i>meatless eggplant "meatballs", linguine marinara, pecorino romano, fresh basil</i>	
CHICKEN PARM	23
<i>pan fried free-range chicken cutlet, linguine marinara, melted fresh mozzarella, basil</i>	
VEGAN PLATE (GF) (V)	18
<i>roasted brussel sprouts, local fingerling potatoes, grilled asparagus, roasted bell peppers, balsamic reduction</i>	

BURGERS

grilled half-pound signature custom blend of ground chuck, brisket, sirloin & short rib served with fries & a pickle on a brioche bun substitute with gluten free bun, small side salad or sweet potato tots +2 add bacon, sautéed onions, frizzled onions or mushrooms +1.5

THE CLASSIC BURGER	14
<i>lettuce, tomato, red onion</i>	
<i>add cheese +1: american, cheddar, pepperjack, swiss</i>	
SMOKEHOUSE BBQ BURGER	16
<i>cheddar, frizzled onions, bacon, honey bbq sauce</i>	
OUR SIGNATURE "LANDING BURGER"	16
<i>bourbon bacon jam, frizzled onions, cheddar, chipotle aioli</i>	
FIG & GOAT CHEESE BURGER	16
<i>fig preserves, goat cheese, baby arugula</i>	
SALMON BURGER	16.5
<i>avocado, baby arugula, sriracha lime aioli</i>	

SIDES

fries	4	grilled asparagus (GF) (V)
sweet potato tots		frizzled onions
fingerling potatoes (GF) (V)		honey coriander slaw (GF)
wild rice pilaf (GF)		small caesar salad
garlic mashed potato (GF)		small mixed greens salad (GF) (V)
roasted brussel sprouts (GF) (V)		

		12 inch "00" flour grade A cow & buffalo milk mozzarella crushed california tomatoes
MARGHERITA	13.5	
<i>fresh mozzarella, crushed tomato, fresh basil, extra virgin olive oil</i>		
THE PUB PIE	12	
<i>mozzarella, crushed tomato, pecorino romano</i>		
ARUGULA & PROSCIUTTO	14	
<i>mozzarella, crushed tomato, prosciutto, baby arugula, truffle oil</i>		
CARBONARA	14	
<i>mozzarella, whipped ricotta, pancetta, sunnyside egg, cracked black pepper, scallion</i>		
EGGPLANT "MEATBALL" PIE	14	
<i>mozzarella, crushed tomato, vegetarian eggplant "meatball", basil pesto</i>		
CHORIZO & JALAPEÑO	14	
<i>mozzarella, spanish chorizo, jalapeños, salsa verde</i>		
PEPPERONI	13.5	
<i>mozzarella, crushed tomato, sliced pepperoni</i>		
JERSEY BUZZZ	14	
<i>mozzarella, crushed tomato, spicy soppressata, jersey honey, local basil</i>		
NUTELLA PIE	13	
<i>chocolate hazelnut spread, strawberries, bananas, powdered sugar</i>		

HANDHELDS

served with fries, substitute fries with small side salad or sweet potato tots + \$2

PORK CARNITAS TACOS	15
<i>smoked pulled pork, grilled pineapple salsa, cabbage slaw, salsa verde</i>	
SHRIMP TACOS	15
<i>pico de gallo, cabbage slaw, sriracha lime aioli</i>	
SMOKED BBQ PULLED PORK	15
<i>house smoked pork, honey bbq, honey coriander slaw, brioche bun</i>	
ALABAMA FRIED CHICKEN SANDWICH	16
<i>buttermilk battered chicken breast, alabama white bbq sauce, sliced pickles, shredded cabbage, brioche bun</i>	
AVOCADO BLT	15
<i>bacon, iceberg lettuce, tomato, sliced avocado, multi-grain bread, jalapeño ranch</i>	
CHICKEN & ROASTED PEPPER PANINI	15
<i>grilled chicken, fresh mozzarella, basil pesto, baby arugula, rosemary focaccia roll</i>	
SHORT RIB CHEESESTEAK	17
<i>shredded braised beef short rib, caramelized onions, pepper jack cheese, garlic aioli, griddled texas toast</i>	
GROWN-UP GRILLED CHEESE	15
<i>avocado, cheddar, baby arugula, chipotle mayo, bourbon bacon jam, griddled texas toast</i>	

KIDS

*12 & UNDER
 FOUNTAIN BEVERAGE INCLUDED

CHICKEN FINGERS & FRIES	9
GRILLED CHEESE & FRIES	9
PENNE PASTA & BUTTER	9
PENNE PASTA & TOMATO SAUCE	9
GRILLED CHICKEN & FRIES	9

DESSERT

CARAMEL APPLE PIE EMPANADAS <i>cinnamon apple stuffed empanadas, salted caramel sauce, whipped cream, cinnamon sugar</i>	9.5	CHOCOLATE CHIP LAVA COOKIE <i>warm chocolate stuffed jumbo chocolate chip cookie, vanilla ice cream, chocolate sauce</i>	9.5
STRAWBERRY "SHORTCAKE" <i>griddled pound cake, macerated strawberries, vanilla ice cream, crème anglaise</i>	9.5	OREO COOKIE SUNDAE <i>oreo cookie infused vanilla ice cream, chocolate sauce, whipped cream, oreo cookie crumble</i>	8.5
LEMON CHEESECAKE <i>graham cracker crust, blueberry compote, whipped cream</i>	9.5	BANANA SPLIT WAFFLE SUNDAE FOR TWO <i>sliced bananas, belgian waffle, vanilla & chocolate ice cream, candied walnuts, chocolate & raspberry sauce, whipped cream</i>	13
NUTELLA PIZZA <i>chocolate hazelnut spread, strawberries, bananas, powdered sugar</i>	13	ICE CREAM <i>vanilla, chocolate or cookies & cream</i>	8
FRUIT & BERRY CUP 8 (GF) (V) <i>seasonal fruit & berries</i>			

CRAFT COCKTAILS

GIN & JUICE <i>sourlands gin grapefruit lemon rosemary</i>	11.5	VERY BERRY SANGRIA <i>red wine apple raspberry blackberry blueberry</i>	10.5/28
LANDING'S OLD FASHIONED <i>misunderstood ginger whiskey ginger cherry bitters</i>	11	BLUEBERRY LYCHEE MOJITO <i>rum blueberry puree lychee syrup lime mint</i>	10.5
RED RAIDER PALOMA <i>cranberry vodka tequila pama liqueur pomegranate</i>	10.5	PERFECTLY PEARED <i>rye port pear syrup domaine de canton liqueur poached port pears</i>	11
FIGGY FIZZ <i>st.michelle sparkling fig vodka lemon</i>	11	MAPLE THYME <i>bulliet bourbon maple maraschino liqueur thyme</i>	11
BLUEBERRY BUZZ <i>sourlands blueberry honey vodka blueberry puree ginger cinnamon</i>	11	BLACKBERRY SMASH-A-RITA <i>tequila lime lemon blackberry syrup</i>	10.5
RAZZLE DAZZLE <i>gin raspberry syrup club soda lime</i>	10.5	BIG APPLE SOUR <i>buffalo trace bourbon apple brandy pinot noir baked apple crisp</i>	11
HARVEST MULE <i>vodka apple cinnamon syrup ginger cinnamon stick</i>	10.5		

WINE

BLUSHES | BUBBLES

DAY OWL, ROSÉ <i>ruby red grapefruit strawberry tangerine California</i>	11/42	DOMAINE STE. MICHELLE, SPARKLING <i>extra dry smooth & slightly sweet ripe citrus Paterson, WA</i>	10/38
NAKEN, BOKULT ORGANIC "ORANGE WINE" <i>pinot gris clementine & orange peel honeysuckle Austria</i>	11/42	NICOLAS FEUILLATTE, BRUT RESERVE <i>white fruit pear apple almonds France</i>	65

WHITES

HARKEN, CHARDONNAY <i>oak buttered toast fresh acidity California</i>	11/42	SANTA CRISTINA, PINOT GRIGIO <i>pineapple green apples orange zest soft & savory Italy</i>	10/38
RAEBURN, CHARDONNAY <i>intense fruit character creamy toasty vanilla Russian River Valley, CA</i>	12/46	BABICH BLACK LABEL, SAUVIGNON BLANC <i>mango nectarine mineral & lime New Zealand</i>	10/38
STAG'S LEAP WINE CELLARS, "HANDS OF TIME" CHARDONNAY <i>golden apple honey vanilla hints of oak Napa, CA</i>	51	SIMI, SAUVIGNON BLANC <i>lime zest pink grapefruit honeysuckle wet stone California</i>	11/42
PATZ & HALL, CHARDONNAY <i>guava honeydew lime zest pineapple toasted almond Sonoma, CA</i>	57	SAINT M, RIESLING <i>juicy apple melon citrus aromas Germany</i>	10/38

REDS

ROBERT MONDAVI "PRIVATE SELECTION", CABERNET SAUVIGNON <i>blackberry plum velvety tannins Napa, CA</i>	12/46	ONE TRUE ZIN, ZINFANDEL <i>plum cherry spice ITALY</i>	12/46
ROBERT HALL, CABERNET SAUVIGNON <i>cedar spice cocoa Paso Robles, CA</i>	14/52	JULIA JAMES, PINOT NOIR <i>berry oak raspberry flora & spice California</i>	12/46
CHATEAU STE. MICHELLE, COLD CREEK VINYARD, CABERNET SAUVIGNON <i>blackberry jam dark fruit flavors silky tannins Columbia Valley, WA</i>	65	ERATH RESPLENDENT, PINOT NOIR <i>strawberry earthy smoke hint of warm spice Oregon</i>	13/49
CONN CREEK, CABERNET SAUVIGNON <i>raspberry black pepper full tannins Napa, CA</i>	68	MEIOMI, PINOT NOIR <i>strawberry mocha & vanilla toasty oak notes Sonoma, CA</i>	58
14 HANDS, MERLOT <i>plum mocha blackberry notes of cherry & spice Washington</i>	10/38	ANGELINE, PINOT NOIR RESERVE <i>medium body strawberries hints of orange peel California</i>	60
RUCA MALEN, MALBEC <i>herbs spice vanilla Argentina</i>	11/39	TORRES, ALTO IBÉRICOS CRIANZA <i>rioja strawberry raspberry smoky Spain</i>	51

SOFT BEVERAGES

FOUNTAIN DRINKS 3

PEPSI
DIET PEPSI
SIERRA MIST
GINGER ALE
CLUB SODA

BOTTLED WATER (1L) 6

SAN PELLEGRINO SPARKLING WATER
AQUA PANA STILL WATER

JUICE 3.5

CRANBERRY PINEAPPLE
ORANGE GRAPEFRUIT
APPLE

TEA & LEMONADE 3

LEMONADE
RASPBERRY ICED TEA
BLUEBERRY LEMONADE
FRESH BREWED UNSWEETENED ICED TEA

MOCKTAILS

LYCHEE "MOJITO" 7

muddled mint & lime | lychee syrup | club soda

BLACKBERRY LEMON "MULE" 6

blackberry syrup | lime | ginger

paNOma 6

grapefruit | lime | simple syrup

RASPBERRY "MARGARITA" 6

raspberry syrup | lime | lemon | salt

HOLD THE WINE "SANGRIA" 7

cranberry | raspberry | orange | blackberry | sierra mist

MAPLE CINNAMON 7

apple | cranberry | lemon | maple honey syrup
cinnamon | whipped cream



THE LANDING TO-GO



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- Wine
- Craft Cocktails for Two
- Craft Beer in 32 oz Aluminum Crowlers
- Menu Available on Doordash

BOTTLED BEER

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YUENGLING 4.5
CORONA 5.5
STELLA ARTOIS 5.5
BUCKLER 5.5
STRONGBOW 5.5

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