

Main Plates

Pub Sirloin* (GF)

12oz hand-cut NY Sirloin cooked to choice and topped with garlic herb butter, served with your choice of mashed potatoes, baked potato, or Pub fries and seasonal vegetables 20.99
Make it Black n' Blue 22.99

Shrimp & Grits

Homemade Vermont cheddar & Andouille sausage grits, topped with grilled shrimp & creole sauce 16.99
Grilled Veggie Grits - With a selection of fire grilled veggies 14.99

NEW! Barbecue Chicken Dinner (GF)

Slow roasted half-chicken with Chef Aric's BBQ Dry Rub, served with seasonal veggie mix and fresh baked corn bread 15.99

Salt hill Mac n' Cheese

Becoming an Upper Valley institution... cavatappi pasta tossed in creamy smoked cheddar mac 11.99
Daddy's Mac - Topped with Stevie's all day Pot Roast 14.99
BBQ Mac - More than a little of our famous BBQ Pulled Pork 14.99

NEW! Jameson Glazed Salmon* (GF)

North Atlantic Salmon fillet char-grilled and topped with homemade Jameson whiskey glaze, with mashed potatoes and seasonal veggies 15.99

Salt hill Fish & Chips

Fresh, beer-battered haddock fillet and hand-cut Pub Fries with homemade slaw, the best Fish & Chips in New Hampshire! 15.99

Bangers & Mash

Irish Bangers, mashed potatoes with braised red cabbage & bacon, with a side of Pub Sauce, a true Salt hill classic 13.99

Irish Cumberland Pie (GF)

Slow simmered beef & vegetables topped with mashed Yukon potatoes, sharp cheddar and gravy, served with a side salad 13.99

Handmade Vegetable Risotto Cakes (V)

Homemade vegetable risotto cakes fried till golden, served with wilted greens, Portobello mushroom & basil pesto 14.99

Stevie's Pot Roast

Now you're talking comfort - our famous Pot Roast is served with your choice of mashed potatoes, baked potato, or hand-cut Pub fries and vegetables, swimming in gravy 14.99 (GF without gravy)

**The consumption of raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness.*

Full-service catering, at our place or yours

We'd love to host your next business luncheon, holiday gathering, birthday party, reunion, rehearsal dinner, or any other special event at Salt hill Pub. Our Pubs offer unique settings for most any occasion, and we are also happy to cater your event off-site.

Please feel free to stop by Salt hill Pub to speak with us about menus, pricing and planning - and/or call 603-298-5566 (West Lebanon), 603-448-4532 (Lebanon), 603-863-7774 (Newport), 603-676-7855 (Hanover) or 603-763-2667 (Newbury)

We look forward to serving you!

Non-Alcoholic Beverages

Proudly serving Coca-Cola, Diet Coke, Sprite, Ginger Ale, Iced Tea, Lemonade, Milk, Chocolate Milk, IBC Root Beer, Red Bull, Woodshed Roasting Company Coffee, San Pellegrino Sparkling water

Check out our new EASY CHOICES kids menu!

Developed with our friends at CHaD... ask your server for details.



Honest Food. Perfect Pints. Living Music.

Salt hill Pub is an ideal gathering place for friends and family, proudly owned and operated by brothers Joe and Josh Tuohy. Joe and Josh have been offering their inspired blend of honest Irish-American comfort food, perfect pints, good humor and living music since June 2003 at the pub in Lebanon. In February 2007, we opened Salt hill Pub on Main Street in Newport, February 2010 saw the introduction of Salt hill Pub in Hanover, and in December 2014 we re-established our original family restaurant in Newbury, NH, the Salt hill Shanty.

In Spring 2017, we proudly opened our fifth pub, at the site of the former Seven Barrel Brewery. The Tuohy brothers have long respected and enjoyed this landmark West Lebanon property, and we look forward to offering our brand of Honest Food, Perfect Pints and Living Music.

Salt hill Pub is named for a neighborhood in Galway, Ireland, home of our grandparents. Today, much of what we know about good food and good people comes from "Ma Tuohy." Stop by the Pubs anytime for great pub fare and lively conversation and you'll know what we mean when we say "Welcome to Salt hill."

05/17



Est. 2017

Honest food. Perfect pints. Living music.

Salt hill Pub

Colonial Plaza
5 Airport Road
West Lebanon, NH 03784

603.298.5566
facebook.com/salthillpub

Monday-Wednesday 11am till 11pm
Thursday - Saturday 11am till late
Sundays Noon till 9pm

Take-out Available
Ask about Catering and Private Parties

Salthillpub.com

Soups and Stew

Beef & Guinness Stew

Made fresh and hearty every day,
with more than a little stout

Cup 3.99 / bowl 5.99
try the Beef Stew entrée 10.99

Tom's Walk Across Soup

Dad's classic chicken & rice soup,
so thick you could "walk across it"

cup 3.99
bowl 5.99

Soup of the Day

Please ask you server which of our homemade style soups is in the kettle
today - cup 3.99 / bowl 5.99

Starters

Hand-Cut Pub Fries

Watch out, these are habit-forming 3.99 / 5.99

Sweet Fries served with spicy honey Dijon dressing 4.99 / 6.99

Judy's Hand-battered Rings

Onion, green pepper or both 5.99 / 7.99

Curry Poutine

A heaping platter of hand-cut Pub fries topped with cheese curds and
homemade curry gravy 9.99

Buffalo Cauliflower

Fried cauliflower florets tossed in our Buffalo wing sauce 6.99

Pub Pretzel

A jumbo baked pretzel served with homemade cheddar ale sauce and Pub
sauce for dipping 8.99

Fried Brussels Sprouts

Flash fried Brussels sprouts tossed with bacon and shaved parmesan
Individual order 5.99 / Family order 9.99

Salt hill Nachos

Topped with your choice of either BBQ pulled pork or house-spiced black
beans, and shredded Jack, jalapenos, sour cream and homemade salsa 9.99
Loaded Nachos (Black Beans & Pork) 12.99

Salt hill Pub Wings

Our famous chicken wings with fresh carrots and celery and your choice of
finish - 8 wings 9.99 / 16 wings 17.99

Chicken Tenders

No bones about it, four jumbo chicken tenders finished how you like it with
celery and carrots 8.99

Wing and Tender Finishes

Classic & Extra Hot Hot Garlic	Dr. Bones Voodoo Rub Honey BBQ	Verda Mae's Dusted Sweet Thai Chili
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All Things Green & Leafy

Dressings include spicy Honey-Dijon, Blue Cheese, Ranch, 1000 Island, Italian, and
Balsamic Vinaigrette

(all salads are GF without the dinner roll or tortilla chips)

Town Green Salad

Simply: fresh greens, tomatoes, cucumber and onion 5.99

Buffalo Chicken Salad

Our classic Town Green Salad spiced up with grilled buffalo chicken
breast and crumbled gorgonzola cheese 12.99

Maggie's Black Bean Salad

Fresh greens and veggies topped with house-spiced black beans, Jack
cheese, sour cream and homemade salsa served with a crown of house
tri-color tortilla chips. A classic since day one at Salt hill! 11.99

Pub Chef's Salad

Mixed greens blessed with smoked gouda, pickled onions, hard-boiled
egg, cucumbers, grape tomatoes, smoked turkey & Irish bacon 12.99

Harvest Salad

Mixed greens, cucumber and red onion topped with roasted beets, VT
goat cheese, toasted almonds and pickled carrots 11.99

NEW! Blackened Salmon Salad*

Mixed greens, cucumber and red onion topped with a spicy wild caught
Salmon fillet and crumbled gorgonzola cheese 14.99

*Please ask your server if you'd like to add marinated chicken breast,
grilled sirloin, shrimp or crispy chicken tenders to your salad*

Deli Board

All sandwiches are served with homemade potato chips and on your choice
of Marble Rye, Multigrain, Sourdough or **Gluten Free** bread with pub sauce.
Substitute hand-cut Pub fries, Sweet Fries, fried Brussel sprouts or Onion Rings 1.79

Smoked Turkey & Swiss 8.49

Tuna Salad 8.49

North Country BLT

Crispy North Country Smokehouse bacon, green leaf lettuce, tomato
& mayo 9.99

Salt hill Hummus Plate (V)

Our house hummus served with warm pita, fresh spring mix, pickled
red onions, cucumbers, grape tomatoes, Kalamata olives, Tzatziki
sauce & Feta 12.99 *(GF without pita)*

**The consumption of raw or undercooked meat, poultry, shellfish or eggs may
increase your risk of foodborne illness.*

Grilled Sandwiches

All sandwiches are served with homemade potato chips and on your choice of
Marble Rye, Multigrain, Sourdough or **Gluten Free** bread with pub sauce.
Substitute hand-cut Pub fries, Sweet Fries, fried Brussel sprouts or Onion Rings 1.79

Aric's Grilled Reuben

Loaded with corned beef, sauerkraut, Swiss & 1000 island 9.99

Meggin's Sandwich (V) - classic Reuben made with a veggie burger 9.99

Roasted Beet Reuben (V)

Fresh-roasted beets sliced & piled high with sauerkraut, melted Swiss
and 1000 Island dressing 9.99

Irish Bacon Melt

Rashers of thick cut Irish bacon, mushrooms, cheddar & Pub sauce 9.99

Pulled Pork BBQ Sandwich

Swimming in tangy BBQ, topped with slaw & melted cheddar 8.99

Fried Haddock Po 'Boy

Flaky North Atlantic Haddock in our famous Smithwick's beer batter
fried to perfection on a toasted bulky roll with tomato, chopped lettuce
and homemade remoulade, with hand-cut Pub fries 11.99

Philly Steak Bomb

Our version of the classic cheese steak with onions, peppers,
mushrooms, & cheddar, served with hand-cut Pub fries 9.99

West Leb Firehouse

Smoked turkey breast, pepperoni, horseradish, pepper jack and pub
sauce of toasted bread of your choice 9.99

Cajuban

North Country Smokehouse Tasso Ham & our BBQ pulled pork
piled with Swiss, red onion, pickles & Pub sauce 11.99

*Signature Burgers

Our famous half-pound sirloin burger char-grilled to your liking and
topped with fresh lettuce, tomato, red onion, pickles, Pub Sauce and
served with our hand-cut Pub fries on a toasted bulky.

Basic Burger - Simply a classic 9.99

Substitute sweet fries, fried Brussel sprouts or onion rings .79
Substitute a Garden Burger or chicken breast on any burger 1.00

NEW! The Dubliner Irish Rasher bacon & ale cheese sauce 11.99

Zorba the Greek tzatziki, crumbled feta & olive tapenade 11.99

The Jake Piled high with bacon, cheddar and a fried egg 11.99

Phantom Veggie Classic garden burger, grilled peppers, onions,
mushrooms and melted Swiss 10.99

We're happy to customize a burger for you... let us know what you like!