

SPECIALS

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| FIT BOWL Chopped Maple Chicken Sausage, House Quinoa Blend, Scrambled Egg Whites, Sweet Potatoes, Bell Peppers, Red Onions, Topped With Avocado Purée and Poblano Salsa | 13 | QUICHE OF THE DAY Served with Herbed Potatoes, Tomatoes or Grits | 10 |
| RANCHEROS BOWL Chicken, Chorizo, Chipotle Braised Black Beans, Poblano Peppers, Onions, Roasted Corn, Herbed Potatoes, Cheddar, and Two Eggs Your Way | 13 | CHICKEN BISCUIT Fried Chicken Breast On Top of an Open Face Buttermilk Biscuit Served with House Made Sausage Gravy, Served with Herbs Potatoes Tomatoes or Grits | 12 |
| STEAK AND EGGS Steak with Two Eggs Served with Herbed Potatoes & Toast. | Rib Eye 6oz 17 12oz 24 Filet 7oz 24 | MAIN STREET SKILLET Ginger Teriyaki Marinated Beef Tips Served Over Sautéed Onions, Peppers, Herbed Potatoes, Topped with Sweet Soy, Sriracha Aoli with Your Choice of 2 Eggs Any Style | 16 |
| SHRIMP AND GRITS Sautéed Shrimp with Onions, Peppers & Tomato Bacon Reduction | 13 | FRUIT, MUFFIN & YOGURT | 12 |

OMELETTES

All served with potatoes or grits & toast. Sub egg whites for 1.50

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| SEAFOOD Cajun Shrimp, Crab, Asparagus and Cream Cheese Finished with Hollandaise of the Day | 13⁵⁰ | CALIFORNIA Stuffed with Brie, Turkey, Spinach, Tomatoes, and Topped with Fresh Avocado | 13 |
| VEGETARIAN Basil, Roasted Peppers, Caramelized Onions, Goat Cheese and Fresh Tomato | 12 | SOUTHWEST Chicken, Chorizo, Charred Corn, Pepperjack, Topped with Avocado and Poblano Salsa | 12⁵⁰ |
| SPINACH & SWISS Fresh Spinach with Swiss | 11⁵⁰ | MEAT LOVERS Sausage, Bacon, Corned Beef, Ham and Prime Rib with Provolone | 13 |
| DENVER Classic Combination of Bell Peppers, Onions, Diced Ham & Cheddar | 12 | GREEK Feta Cheese, Tomatoes, Spinach & Artichoke Hearts | 12 |

FAMOUS BENNIES

BENNIES
English Muffin Topped with Poached Eggs and Your Choice of Protein and Homemade Hollandaise of the Day. Served with a Side of Herbed Potatoes, Grits or Sliced Tomatoes.

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|---------------|-----------|-------------|-----------|--------------------------|-----------|
| Smoked Salmon | 18 | Turkey | 13 | Sliced Ribeye Steak 6oz | 17 |
| Ham | 13 | Corned Beef | 13 | Sliced Ribeye Steak 12oz | 24 |
| Crab Cake | 18 | Sausage | 13 | Filet 7oz | 24 |
| Spinach | 12 | Bacon | 13 | | |

PANCAKES & FRENCH TOAST

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| SHORT STACK (3) | 8 | FRENCH TOAST HALVES (4) | 7 |
| OAT BRAN BANANA PANCAKES Topped with Seasonal Berries | 10 | ELVIS STYLE FRENCH TOAST Salted Peanut Caramel Sauce, Banana Slices and a Chocolate Drizzle | 10 |
| BLUEBERRY PANCAKES Topped with Fresh Blueberries | 10 | | |
| CHOCOLATE CHIP PANCAKES Topped with Pecans | 10 | | |

EGG COMBINATIONS

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| Sub egg whites for 1.50 | |
| LITTLE SPECIAL 2 Eggs, Herbed Potatoes and Toast | 6 |
| KELLY'S SPECIAL 2 Eggs, 2 Bacon Strips, 1 Sausage Link, Herbed Potatoes or Grits, Fresh Orange Juice, Toast | 11 |
| BIG BREAKFAST 3 Eggs, 2 Bacon Strips, Ham, 1 Sausage Link, Herbed Potatoes or Grits, Fresh Orange Juice, Toast | 12⁵⁰ |
| PICK YOUR PIG Your Choice of Sausage, Bacon or Ham Served with 2 Eggs, Herbed Potatoes or Grits, Toast | 9⁵⁰ |

HANDHELDS

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| BREAKFAST BURRITO Scrambled Eggs, Bacon, Chipotle Braised Beans, Cheddar, Poblano Salsa & Sour Cream with Herbed Potatoes or Grits | 12 | HANG OVER FLATBREAD Ham, Cheddar, Sausage Gravy Topped with 2 Scrambled Eggs | 11 |
| SMOKED SALMON & BAGEL Smoked Salmon Served with a Toasted Bagel, Tomato, Cucumber, Red Onion, Capers and Cream Cheese | 14 | AVOCADO TOAST Cucumber Guacamole, Red Onion, Cotija Cheese, Radish and Micro Greens on Grilled Whole Wheat, Add Your Choice of 2 Eggs for +\$4 | 8 |
| EGGWICH Two Eggs Your Way on a Toasted Brioche Bun with Tomato & Cheddar with Herbed Potatoes or Grits, Add Bacon or Sausage +3 | 7 | | |

BREAKFAST SIDES

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| KELLY'S OATMEAL | 4 | ONE EGG | 2 |
| HOUSE MADE PRIME RIB HASH | 7⁵⁰ | PANCAKES (2) | 5 |
| HOUSE MADE CORNED BEEF HASH | 7⁵⁰ | BLUEBERRY PANCAKES (2) | 6 |
| BISCUIT AND GRAVY | 5 | OAT BRAN BANANA PANCAKES (2) | 6 |
| HAM OR BACON | 4 | TOAST Sourdough, Marble Rye, Whole Wheat, White | 2 |
| SAUSAGE LINKS | 3 | ENGLISH MUFFIN | 2 |
| CHICKEN SAUSAGE | 4 | WARM MUFFIN Ask About Our Daily Specials | 4 |
| HERB CRUSTED POTATOES | 3 | CINNAMON BUN | 6 |
| KELLY'S FAMOUS CAJUN POTATOES | 4 | BAGEL With Cream Cheese. | 4 |
| GRITS | 3 | EVERYTHING BAGEL With Cream Cheese. | 4 |
| CHEESE GRITS | 4 | | |
| YOGURT WITH GRANOLA | 6 | | |
| LARGE FRESH FRUIT CUP | 6 1/2 Fruit 4 | | |

DRINKS

We are proud to serve crisp, clean, healthy drinking water. We use a 4 stage purification process that filters out 99.3% of all impurities. Enjoy!

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| SOFT DRINKS Coke Products | 3 |
| SELECTION OF HERBAL TEAS Ask Server for Current Selections | 3 |
| JUICE Apple, Cranberry, Grapefruit, Orange or Pineapple | 3 |
| MILK | 3 Chocolate 4 |

BLOODY MARY BAR
Available Saturday, Sunday & Major Holidays

COFFEE

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| COFFEE Classic or Decaf | 3 |
| CAPPUCCINO An Italian Classic Prepared with Double Espresso, Hot Milk & Steamed Milk Foam | 6 |
| LATTE An Italian Classic Prepared with Double Espresso & Hot Milk | 6 |
| ESPRESSO Single 4 Double 7 | |
| CAFE CON LECHE Made with Espresso, Hot Milk, Sugar & Cinnamon | 6 |



CROWN & BULL

319 MAIN STREET, DUNEDIN, FL
FOR RESERVATIONS CALL: 727-736-5284
crownandbull.com



Crown & Bull



Crown & Bull



Crown & Bull

DINNER 5-10PM

DINNER 5-10PM

LUNCH 8-5PM

MEATS & FISH

| | | | |
|-------------------------------|-----------|---------------------------------|-----------|
| 7oz FILET MIGNON | 28 | 6oz WILD CAUGHT GROUPE | 23 |
| 12oz GRILLED RIBEYE | 27 | 7oz WILD SCOTTISH SALMON | 18 |
| 7oz FREE RANGE CHICKEN | 18 | | |

PREPARATION

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| DELTA BLUE Blue Cheese Compound Butter, Cauliflower Purée, Grilled Asparagus and Fried Onion | LEMON BASIL Cauliflower Puree, Bok Choy and Lemon Basil Salsa |
| OAXACAN RED MOLÉ Mexican Sauce that Contains Fruits, Chiles, Seeds, Spices and Mexican Chocolate. Served with Saffron Risotto Cake, Bok Choy, Avocado Puree and Pico De Gallo | VERDI CHILI LIME Chili Lime Vinaigrette, Aromatic Rice and Grilled Asparagus |
| | PEPINO Y PEPITA Pumpkin Seed Blackening, Avocado Puree, Saffron Risotto Cake, Grilled Asparagus, Cucumber Guacamole |

ENTRÉES

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| 8oz SESAME TUNA Sesame Encrusted Ahi, Bok Choy, Purple Kimchi, Sriracha Aioli, Bourbon Sweet Soy | 20 | TRUFFLE BUTTER STEAK Parmesan Herb Truffle Butter, Truffle Fries & Seasonal Greens | 12oz RIBEYE 29 7oz FILET 30 |
| FALAFEL PLATE Four Zucchini Falafel Fritters, Harissa Hummus, Quinoa Tabouli, Garlic Pita & Lemon Basil Salsa | 16 | CITRUS HERB SALMON Wild Pan Seared Salmon, Lemon Herb Purée, Roasted Beets and Aromatic Rice | 18 |
| VEGETABLE CURRY Sautéed Squash, Zucchini, Onions, Peppers, Carrots and Bok Choy in a Coconut Curry over Aromatic Rice | 14 | MIDNIGHT PASTA Handmade Squid Ink Pasta, Steamed Mussels, Heirloom Tomatoes and Arugula Tossed in a Light Lemon Basil Cream with Anchovy Crumb | 22 |
| OSSO BUCCO Braised Pork Shank, Red Wine Glaze, Saffron Risotto Cake and Grilled Asparagus | 20 | CURRY BUTTER STEAK Jerk Rub, Curry Butter, Aromatic Rice & Bok Choy | 12oz RIBEYE 28 7oz FILET 29 |

SMALL PLATES

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| CRAB CAKES Avocado Purée, Sriracha Aioli | 14 | LARGE SHRIMP COCKTAIL Chilled, with Orange Cocktail Sauce | half dozen 12 dozen 22 |
| TWICE COOKED WINGS Ancho Guinness Braised, then Deep Fried, Tossed with Housemade Buffalo or BBQ Sauce Served with Celery & Blue Cheese or Ranch | 11 | COCONUT CURRY MUSSELS Steamed Mussels in a Coconut Curry with Garlic Pita Bread | 14 |
| EXOTIC MUSHROOM TACOS Three Corn Tortillas Filled with Shiitake and Oyster Mushrooms, Arugula, Poblano Salsa, Lime Crema and Cotija Cheese | 10 | FRIED BRUSSEL SPROUTS Kimchi, Pork Belly Lardons and Scallions | 9 |
| BRUSCHETTA Crostini, Arugula, Lemon Basil Salsa, Goat Cheese and Jalapeño | 8 | CHARCUTERIE BOARD Chef's Selection of Cured Meats, Cheeses and Accoutrements | 16 |
| SEASONAL GROUPE TACOS Ask Your Server or Bartender About Our Chef's Daily Creation | 15 | WATERMELON SALAD Sweet Watermelon, Arugula, Chili Lime Vinaigrette and Feta | 8 |

SIDES

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|--------------------|----------|--------------------|----------|-----------------------|----------|
| Cauliflower Purée | 5 | Side Caesar | 6 | Cajun or French Fries | 5 |
| Aromatic Rice | 4 | Truffle Fries | 8 | Power Slaw | 4 |
| Grilled Asparagus | 6 | Quinoa Tabouli | 5 | Side Huey House | 6 |
| Sweet Potato Fries | 5 | Sauteed Vegetables | 6 | | |

SALADS

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| CAESAR Romaine, Caesar, Croutons, Parmesan and Anchovy Crumb | 10 | HUEY'S HOUSE Mixed Greens, Carrots, Onions, Peppers, Cucumbers, Heirloom Tomatoes & Microgreens | 10 |
| KALE AND BERRY Kale, Mixed Greens, Strawberry Vinaigrette, Mixed Berries, Feta, Pepitas and Heirloom Tomatoes | 14 | GRILLED WEDGE Heart of Romaine, Bacon Jam, Pickled Onions and Peppers, Blue Cheese, Heirloom Tomatoes and Scallion | 11 |

COMPLETE YOUR SPECIALTY SALAD

| | | | | | |
|--------------------------|----------|-----------------------------|-----------|-------------------------------|----------|
| Grilled Chicken | 6 | 4 oz Ahi Tuna | 10 | Sautéed Shrimp Falafel | 8 |
| Pan Seared Salmon | 8 | 6 oz. Grilled RibEye | 10 | | 6 |

SALAD DRESSINGS
Ranch, Blue Cheese, Caesar, Balsamic Vinaigrette, Roasted Red Pepper Vinaigrette, Chili Lime Vinaigrette, Strawberry Vinaigrette, Honey Mustard and Thousand Island

SOUP OF THE DAY
Ask Your Server For Our Fresh, Daily Selection **5**



HANDHELDS

All Handhelds are Served with Your Choice of French Fries, Cajun Fries, Sweet Potato Fries, or Power Slaw. We Offer a Gluten Free Bun Upon Request

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| GROUPE PO'BOY Cornmeal Crusted Grouper, Toasted French Baguette, Scallion Remoulade, Lettuce and Tomato | 15 | EL HEFE Two 4oz Beyond Meat plant-based Burger Patties, Purple Kimchi, Sriracha Aioli & Bourbon Sweet Soy Owners Favorite | 17 |
| KIMCHI FRIED CHICKEN Sweet Tea Brined Chicken Breast, Purple Kimchi, Sriracha Aioli, Bourbon Sweet Soy on a Toasted Brioche Bun | 13 | STEAK SANDWICH Sliced Herb Crusted Prime Rib, Horseradish Aioli, Arugula, Fried Onions and Provolone on a Toasted Brioche Bun | 15 |
| REUBEN Corned Beef or Turkey, Swiss, House Made Sauerkraut with 1000 Island Dressing on Toasted Marble Rye | 13 | CHILI LIME CHICKEN Grilled Chicken Breast, Chipotle Lime Rub, Ham, Bacon, and Provolone on a Toasted Brioche Bun with Lettuce, Mayo, Tomato and Sautéed Onions | 13 |
| HAM AND BRIE Grilled Sourdough, Ham, Brie, Balsamic Reduction, Arugula & Apples | 13 | | |

BURGERS

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|---|-----------|--|-----------|
| BRIES KNEES Garlic purée, Melted Brie, Balsamic Reduction, Arugula and Tomato | 14 | CREATE YOUR OWN BURGER Your Choice of Cheese with Mayo, House Made Pickles, Lettuce, Tomato & Onions | 12 |
| MCCONAUGHEY (All right. All right.) Pimento Cheese, Bacon, Pickled Peppers & Onion, Scallion Remoulade, Lettuce, Tomato, House Made Pickles | 14 | LIL' KIM Purple Kimchi, Bacon, Sriracha Aioli, Bourbon Sweet Soy | 14 |
| JOHNNY BLAZE Smoked Gouda, Pepperjack, Bacon, Cider BBQ, Fried Onion, Jalapeños, Lettuce, Tomato and House Pickles | 14 | THE BEAST MASTER Provolone, Ham, Fried Egg, Horseradish Aioli, Arugula, Tomato & Onion | 14 |

CHEESE OPTIONS
Cheddar, Provolone, Pepper Jack, Swiss, **1.00 Upcharge for:** Smoked Gouda, Goat Cheese, Blue Cheese Crumbled, Brie, Pimento Cheese

CHEF SPECIALTIES

| | | | |
|--|---|---|-----------|
| TWICE COOKED WINGS Ancho Guinness Braised, then Deep Fried, Tossed with Housemade Buffalo or BBQ Sauce Served with Celery & Blue Cheese or Ranch | 11 | CRAB CAKES Avocado Purée, Sriracha Aioli | 14 |
| LARGE SHRIMP COCKTAIL Chilled, with Orange Cocktail Sauce | half dozen 12 dozen 22 | FALAFEL PLATE Four Zucchini Falafel Fritters, Harissa Hummus, Quinoa Tabouli, Garlic Pita and Lemon Basil Salsa | 16 |
| BRUSSEL SPROUTS Kimchi, Pork Belly Lardons and Scallions | 9 | 4oz AHI TUNA Sesame Encrusted Ahi, Purple Kimchi, Sriracha Aioli, Bourbon Sweet Soy | 12 |
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| HUEY'S HOUSE Mixed Greens, Carrots, Onions, Peppers, Cucumbers, Heirloom Tomatoes & Microgreens | 10 |

COMPLETE YOUR SPECIALTY SALAD

| | | | |
|--------------------------|-----------|-------------------------------|-----------|
| Grilled Chicken | 6 | 6 oz. Grilled RibEye | 10 |
| Pan Seared Salmon | 8 | Sautéed Shrimp Falafel | 8 |
| 4 oz Ahi Tuna | 10 | | 6 |

SALAD DRESSINGS
Ranch, Blue Cheese, Caesar, Balsamic Vinaigrette, Roasted Red Pepper Vinaigrette, Chili Lime Vinaigrette, Strawberry Vinaigrette, Honey Mustard and Thousand Island

SOUP OF THE DAY
Ask Your Server For Our Fresh, Daily Selection **5**

SIDES

| | | | |
|--------------------|----------|-----------------------------|----------|
| Sweet Potato Fries | 5 | Fruit Cup | 6 |
| Power Slaw | 4 | Side House Salad | 6 |
| Soup of the Day | 5 | Side Caesar Salad | 6 |
| French Fries | 5 | Sauteed Seasonal Vegetables | 6 |
| Quinoa Tabouli | 5 | | |

20% gratuity added to parties of 6 or more.
* Substitutions are not recommended but will be made with an appropriate upcharge.

Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illnesses.