

#### Ouinness Stew

Slow-roasted Guinness-braised beef stewed with red potatoes, carrots, onions, celery, rosemary and bay leaves, served with Irish soda bread

English Garden Salad

A blend of fresh mixed greens topped with a variety of locally-sourced berries and garden vegetables with your choice of Green Goddess, Apple Cider Vinaigrette, or Hidden Valley Ranch



Fish + Chips, Ir.

Shrimp Basket

with "chips" + tartare sauce

with "chips" + cocktail sauce

Chicken Tenders

with "chips" + honey mustard

# Sweet Endings

Sticky Toffee Pudding

The iconic British dessert! Sweet house-made English bread pudding cake topped with brown sugar toffee and a scoop of premium Madagascar vanilla bean ice cream

Bailey's Irish Cream Cheesecake

Rich, creamy cheesecake made with Bailey's Irish Cream handcrafted in Kill Devil Hills by local pastry chef Becky Miller of Simply Sweet OBX





4:00-8:00 SEVEN DAYS A WEEK October through April



# 20 Bloracumbilare



# The Day & Doe!

Here on the Outer Banks, when tourist season ends, many restaurant owners choose to shutter their doors for the winter once the seasonal visitors are gone. And we get it; it's a smart business decision: Grab all the summer tourist dollars possible, then lock up and head south until the tourists return in late spring.

From a profitability standpoint, it's a flawless business model. The problem is that all of their employees who worked so hard all summer long to make the restaurant owners rich are left behind to fend for themselves the remaining seven months of the year, without the income to pay their bills and feed their families during the winter. In addition, local residents look forward to enjoying some off-season fun of their own between Labor Day and Memorial Day.

Here at Lost Colony Tavern, our business was founded on the principle of keeping our workers employed and our locals entertained all year long by remaining open with fun seasonal events. While other Outer Banks restaurant owners spend their winters basking in the Florida sun counting their summer profits, Lost Colony Tavern is committed to being HERE FOR THE LOCALS...even when it is not profitable to do so.

Many of our fellow year-round restauranteurs have mitigated this by being closed a few days each week, or by limiting service to only lunch or dinner but not both. We didn't like either of these options, because JUSTLIKE YOU, we know that sometimes you don't want look at a calendar when you decide to enjoy an evening out. We wanted to find a way to remain open all day and all week throughout the winter...

### ... and thus The Nag & Doe was born.

Henceforth, from October through April each year, LOST COLONY TAVERN will offer its full menu seven days a week from 12:00 NOON until 4:00 PM. Then, rather than being closed for dinner, we will transition to THE NAG & DOE from 4:00 PM until 8:00 PM with our full bar and a condensed menu of British "chip shop" classics and our most popular menu items, including our famous seafood baskets featuring only fresh local seafood from right here on Roanoke Island.

And while we realise that many of our guests will be disappointed that our sandwiches, burgers, pies, and other tavern specialties will only be available during lunchtime hours for seven months of the year, we hope you will understand that our goal is to keep our incredible staff members employed and our doors open for the locals - seven days a week, all year long.

So grab your mates and join us in the evenings for our fun seasonal events all winter long at THE NAG AND DOE!

## Snacks Starters - Ce



#### London Pub Pretzel

A soft, warm, giant-sized salted Bavarian pretzel served with stone-ground mustard, yellow mustard, and our famous house-made Guinness beer cheese

#### Loaded Ouinness Chips

A heaping plate of French-fried "chips" smothered in house-made Guinness beer cheese + crispy chopped bacon, served with Hidden Valley Ranch

#### Cavern Wings

Ten wings tossed in your choice of Anchor Buffalo, Pineapple Teriyaki, Sweet Heat BBQ or Thai Chili sauce, served with celery spears and your choice of Ranch or Chunky Blue Cheese

# 2-Chip Shop Classics - E

Fish + Chips

Fresh local daily catch beer-battered in Harp Lager and served over french-fried "chips" with Old King Cole slaw and British-style tartare sauce

#### Prawns + Chips

Locally-caught Greentail shrimp deep-fried and served over french-fried "chips" with Old King Cole slaw and Cockney cocktail sauce

#### Oysters + Chips

Deep-fried local North Carolina oysters from John Boone of Captain's Oysters, served over french-fried "chips" with cole slaw and cocktail sauce

#### Coujons + Chips

An adult portion of crispy chicken tenders served over french-fried "chips" with your choice of BBQ, Ranch, or Honey Mustard for dipping