

## "GOVERNOR FLEMING'S"

### PUB GRUB

#### The Colonel's Wings !!

5 for \$4.95 / 10 for \$9.95

Jumbo wings deep fried or grilled  
tossed in  
Colonel Lewis' BBQ Whiskey Glaze!

\*\*Also available tossed in  
buffalo hot sauce, dry rub, cajun,  
Honey BBQ, Teriyaki, Garlic  
Parmesan or Honey Mustard

#### Reuben Spring Roll \$9

Corned Beef, sauerkraut, and Swiss  
cheese wrapped in a wonton.  
Served with a sweet and spicy  
mustard sauce.

#### Riesenbrezel \$9.50

Translation: "Giant Pretzel"  
This shareable giant is served warm  
with our house beer cheese and  
sweet-n-spicy mustard.

#### Fried Mushrooms \$6

Served with our Kickin' Ranch  
sauce.

#### Loaded Pub Nachos \$8

Topped w/ taco seasoned beef,  
warm Beer Cheese, scallions, diced  
tomatoes, shredded lettuce, fresh  
jalapenos & sour cream

#### Loaded Shepherd \$9

Pub-Style Kettle Chips loaded  
w/our seasoned Shepherd Pie mix,  
topped with warm Beer Cheese,  
diced tomatoes, jalapenos &  
scallions

#### Loaded Pub Fries \$8

Topped w/corned beef, warm  
Beer Cheese, scallions & fresh  
jalapenos

#### Beer-Battered Onion Rings \$6

Deep fried served with our  
Kickin' Ranch dipping sauce

## "OTHER AWESOME STUFF"

#### Island Coconut Shrimp \$13

Large Coconut breaded shrimp,  
deep fried to perfection.  
Served with Garlic mashed  
Potatoes, Seasonal Veggie  
& Sweet & Spicy Thai Chili Sauce

#### Chicken Quesadilla \$9

Grilled flour tortilla,  
filled with grilled, diced chicken,  
cheddar & Monterey Jack cheese.  
Served with Pub Fries or Tortilla  
Chips, Salsa & Sour Cream

## "IRISH FAVORITES"

#### Fish 'n Chips \$11

Our Yuengling® beer battered  
Haddock fried to perfection, served  
with Chef's coleslaw and pub fries.

#### Chicken & Mashed \$10.50

Our 7oz fried chicken breast  
soaked in buttermilk seasoned w/  
our Hibernia Pub Rub & double  
fried served over our garlic mashed  
potatoes and gravy

#### 3 Bangers and Mash \$12

Irish seasoned pork sausage served  
with our buttery red skin garlic  
mashed potatoes and a savory  
gravy. Kilt not included.

#### Shepherd's Pie \$11

An Irish tradition! Seasoned ground  
beef with vegetables layered with  
our red skin garlic mashed potatoes  
& topped with cheddar & jack  
cheese, Served on an iron skillet!

#### 12oz Ribeye Steak \$18

Basic concept...with not so basic  
flavor! Seasoned 12oz Boneless  
Ribeye, char-grilled to perfection.  
Served with our red skin garlic  
mashed potatoes and seasonal  
vegetable.

## "PUB SALADS"

Add Grilled Chicken \$3  
Add Grilled Mahi \$4.50

#### House Salad \$7

A mix of field greens, red onion,  
tomatoes, croutons and mixed  
cheese served with your choice of  
our house dressings.

#### Caesar Salad \$8

Romaine lettuce served with  
croutons, Parmesan cheese and  
Ken's® Caesar dressing.

#### Irish Pub Salad \$13

Romaine lettuce, turkey, ham,  
boiled egg, bacon, mixed cheese,  
red onion, cucumber, tomatoes

## "DESSERTS"

#### Fried Oreo's® \$7.50

Vanilla ice cream with six pancake  
battered Oreo's®, deep fried &  
drizzled with raspberry sauce

#### Irish Mint brownie \$8

Vanilla ice cream topped with  
chunks of brownies, chocolate  
syrup, whipped cream & non-  
alcoholic green Crème de Menthe

#### New York Cheese Cake \$6

## "GEORGE FLEMING'S"

### HAND-WICHES

All sandwiches served with Pub  
Fries

#### The Hot Chick \$10.50

A 7oz. juicy breast of chicken  
grilled or fried, with our spicy  
Cajun dry rub, pepper-jack cheese,  
jalapenos and crispy bacon and  
raspberry aioli. Served on a  
brioche bun ATW.

#### Beer Battered Fish \$10

Our Yuengling beer battered  
Haddock fried to perfection,  
served on a bed of our Chef's  
coleslaw w/ Romaine lettuce on a  
hoagie roll.

#### Mahi Mahi Sandwich \$11

Grilled or Blackened, Mahi Filet on  
a bed of our Chef's coleslaw with  
Romaine lettuce.

#### George's Pub Reuben \$11

A Hibernia Pub signature item. A  
generous portion of tender corned  
beef, sauerkraut and Swiss cheese  
grilled to perfection. Served with  
1000 Island dressing on traditional  
rye bread.

## "MARGARETS BURGERS"

All burgers are 8oz Certified  
Angus Beef and served on a  
brioche bun, ATW w/ Pub Fries  
ATW = LETTUCE, TOMATO, ONION &  
PICKLES

#### The Big Whiskey \$11

Seasoned with our house dry rub  
and doused generously with  
Colonel Lewis's Whiskey BBQ Glaze  
and topped with melted Monterey  
Jack cheese & crispy bacon.

#### Bacon-n-Beer Cheese \$10.50

Seasoned and cooked to perfection  
then gently dressed with our warm  
beer cheese and crispy bacon.

#### Hibernia Hamburger \$9.50

Our 8oz Certified Angus Beef  
burger Simple but not plain!  
\*Add cheese for .50

#### Impossible® Burger \$11

The Vegetarian Impossible Burger  
is seasoned with our house dry rub.

#### Killarney Burger!!! \$11

Custom blend of ground short rib,  
brisket & beef, topped w/ Jalapeno  
Jack cheese, bacon, Whiskey BBQ  
glaze & a dash of hot sauce. Served  
w/ diced onion, tomato & lettuce

## "HIBERNIA LUNCH"

### **2 Bangers & Mash \$8.25**

Irish seasoned pork sausage served with our buttery red skin garlic mashed potatoes and a savory gravy.

### **Shepherd's Pie \$8.99**

An Irish tradition! Seasoned ground beef with vegetables layered with our red skin garlic mashed potatoes. Served on an iron skillet!

All burgers, wraps and sandwiches are served with  
Pub Fries

### **Hibernia Lunch Burger \$8**

Seasoned with our house dry rub and cooked to perfection.

Served ATW

\*Add cheese for .50

### **Grilled Chicken Sandwich \$8.50**

A 7oz. juicy breast of chicken seasoned with our house rub.

Served ATW on a Brioche Bun.

\*Add cheese for .50

### **Chicken Fingers \$8.25**

Five deep fried tenders served with Pub Fries & Honey Mustard dipping sauce

### **Hibernia Patty Melt \$8.75**

Our seasoned Burger Patty with sautéed onions, melted swiss cheese & 1000 Island dressing on grilled Rye bread.

### **Chicken Caesar Wrap \$8**

Seasoned grilled chicken tossed in Ken's® Caesar dressing with romaine lettuce rolled into a wrap.

### **Chicken Salad Wrap \$8.25**

Seasoned diced chicken mixed with onions, celery and seasonings rolled into a wrap.

### **Ham & Cheese Wrap \$7.50**

Slices of ham, Cheddar Cheese, romaine lettuce & tomatoes rolled into a wrap.

### **Turkey & Cheese Wrap \$7.50**

Slices of Turkey, Monterey Jack cheese, romaine lettuce & tomatoes rolled into a wrap.

#### SIDES

French Fries	\$4
Kettle Chips	\$3
Seasonal Veggies	\$4
Mashed Potatoes	\$4
Side Salad	\$3
Side Caesar	\$4
Soup of the Day	\$5

## HISTORY

### HIBERNIA & FLEMING ISLAND

George Fleming (1760-1821) a descendant of the Barons Slane of Ireland immigrated to St. Augustine, Spanish East Florida around 1785 from Ireland via Charleston, South Carolina. For his military service in Spanish East Florida, Fleming was granted 1,000 acres on the west side of the St. John's River northwest of St. Augustine by the Governor of Spanish East Florida on October 29, 1790: "distinguished and extraordinary service, to which he contributed both his property and person in defense of the said province at different periods, sacrificing and abandoning his property, as a faithful subject, worthy of every recompense for his love, fidelity, and patriotism". The plantation had previously been cleared and planted but had been abandoned. Fleming named his new 1000-acre plantation "Hibernia", the Latin name for Ireland, in honor of the land of his birth.

In 1791, George Fleming married Sophia Philipina Fatio, the daughter of wealthy Swiss immigrant Francis Philipe Fatio, his neighbors across the St. John's River. Sophia Fatio was born in London in 1765, and her family immigrated to St. Augustine in 1771. Francis Philipe Fatio, a native of Switzerland, established an immense 15,000-acre plantation on the east side of the St. John's River northwest of St. Augustine, which he named "New Switzerland", and by 1790 he had become one of the wealthiest planters in Florida.

Following their marriage, George and Sophia Fleming farmed orange groves and other crops on their plantation and named it Hibernia for Ireland!

We are grateful for Margot Fleming and her husband, Scott Richie for blessing our idea to honor the history of Fleming Island, The Fleming Family and Hibernia. The Fleming Island Golf Club members and guests today represent the same passion of those golfers that played Fanny Brown's Hibernia Links from 1895. The love of fellowship, friendship, honor in golf and the spirit to preserve the wonderful property enjoyed by the Flemings long before us.

With respect, Hibernia Pub



## "LITTLE LAD'S & LASS'S"

served with Pub Fries

Hamburger	\$5
Grilled Cheese	\$5
Hot Dog	\$5
Cheese Quesadilla	\$5
Chicken Fingers	\$5

### **Beer**

#### **ON TAP**

Bud Light, Guinness, Harp, Intuition I-10, Landshark, Magners, Miller Lite, Michelob Ultra, Smithwicks, Stella Artois, Tucher, Yuengling

#### **CAN & BOTTLE**

Boddington, Bud Light, Budweiser, Coors, Corona, Heineken, I-10, Landshark, Michelob Ultra, Miller Lite, Stella, Yuengling, Yuengling Light, Blue Moon

Assorted flavors of White Claw Seltzer

### **Wine**

#### **House \$5**

Woodbridge Chardonnay  
Woodbridge Pinot Grigio  
Woodbridge White Zinfandel  
Woodbridge Pinot Noir  
Woodbridge Cabernet  
Sutter Home Riesling  
Canyon Road Moscato

#### **Better**

Drumhellar Chardonnay	\$6.5
Villa Pozzi Moscato	\$7
14 Hands Sauvignon Blanc	\$7
Murphy Goode Pinot Noir	\$7
Kendall Jackson Chardonnay	\$7.5
St. Michelle Riesling	\$8
Josh Cellar Cabernet	\$8.5

#### **By the Bottle**

Joel Gott Pinot Gris	\$38
La Crema Pinot Noir	\$38
Federalist Cabernet	\$39
Joel Gott Cabernet	\$41