

"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 \$9

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

"PUB SALADS"

House Salad \$6.99

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

Add Grilled Chicken \$2.99

Add Grilled Mahi \$3.99

Caesar Salad \$7.99

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

Add Grilled Chicken \$2.99

Add Grilled Mahi \$3.99

Irish Pub Salad \$11.99

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

"IRISH FAVORITES"

Fish 'n Chips \$10.99

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

Chicken & Mashed \$10.99

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

3 Bangers and Mash \$11.99

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

Shepherd's Pie \$10.99

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 \$17.95

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.

"OTHER AWESOME STUFF"

Island Coconut Shrimp 12.99

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

Chicken Quesadilla 8.99

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

"GEORGE FLEMING'S"

HAND-WICHES

All sandwiches served with Pub
Fries

The Hot Chick \$9.99

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 \$9.49

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 \$9.99

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

George's Pub Reuben \$9.99

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 with Pub Fries

The Big Whiskey \$10.99

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 \$10.99

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

Hibernia Hamburger \$8.99

Our 8oz Certified Angus Beef
burger seasoned and served ATW!
Simple but not plain!

*Add cheese for .50

Impossible Hamburger \$9.99

The Vegetarian Impossible Burger
is seasoned with our house dry rub
and served on a brioche bun ATW!

HIBERNIA LUNCH

2 Bangers & Mash \$7.99

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

Shepherd's Pie \$7.99

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

All burgers, wraps & sandwiches are served on a bun ATW with Pub Fries

Hibernia Lunch Burger \$7.99

Seasoned with our house dry rub and cooked to perfection served with ATW and Pub Fries.

*Add cheese for .50

Grilled Chicken Sandwich \$7.99

A 7oz. juicy breast of chicken seasoned with our house rub on a Brioche Bun.

*Add cheese for .50

Chicken Fingers \$7.99

Deep Fried with Pub Fries served with Honey Mustard dipping sauce

Hibernia Patty Melt \$7.99

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

Chicken Caesar Wrap \$7.99

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

Chicken Salad Wrap \$7.99

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

Ham & Cheese Wrap \$7.99

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

Turkey & Cheese Wrap \$7.99

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

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

DESSERTS

Fried Oreos \$7.5

Vanilla ice cream with six pancake battered Oreos drizzled with raspberry sauce

Irish Mint brownie \$8

Vanilla ice cream sprinkled with chunks of brownies and chocolate syrup. Topped with whipped cream and non-alcoholic green Crème de Menthe

Key Lime Pie \$6

New York Cheese Cake \$6

Sides

French Fries	\$4
Kettle Chips	\$3
Onion Rings	\$5
Seasonal Veggies	\$3.5
Mashed Potatoes	\$4
Coleslaw	\$2
Side Salad	\$3
Side Caesar	\$4
Soup of the Day	\$5

LITTLE LAD'S & LASS'S

served with Pub Fries

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