

"GOVERNOR FLEMING'S"

PUB GRUB

The Colonel's Wings !!

5 for \$5.95 / 10 for \$10.95

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

***Also available tossed in*

Buffalo Wing sauce, dry rub, cajun, BBQ, Teriyaki, Garlic Parmesan or Honey Mustard

Reuben Spring Roll \$9.50

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

Riesenzwezel \$10.00

Translation: "Giant Pretzel"

This shareable giant is served warm with our house beer cheese and sweet-n-spicy mustard.

Fried Mushrooms \$7.50

Served with our Kickin' Ranch sauce.

Loaded Pub Nachos \$9.50

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

Loaded Shepherd \$9.75

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

Loaded Pub Fries \$9.50

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

Beer-Battered Onion Rings \$7.50

Deep fried served with our Kickin' Ranch dipping sauce

"MORE AWESOME STUFF"

Parmesan Baked Salmon \$17.50

Center cut, wild caught, Norwegian Salmon served w/ garlic mashed potatoes & seasonal veggie.

Island Coconut Shrimp \$13.50

Large Coconut breaded shrimp, deep fried to perfection. Served with Garlic mashed potatoes, seasonal veggie. & Sweet & Spicy Thai Chili Sauce

Chicken Quesadilla \$9.50

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

"IRISH FAVORITES"

Fish 'n Chips \$11.50

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

Chicken & Mashed \$11.50

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 \$12.50

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

Shepherd's Pie \$11.50

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 \$18.50

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

"PUB SALADS"

Add Grilled Chicken \$4.50

Add Grilled Mahi \$5.50

House Salad \$8.50

Our salad mix, red onion, tomatoes, croutons and mixed cheese served with your choice of our house dressings.

Caesar Salad \$8.50

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, tomatoes

"DESSERTS"

Fried Oreo's® \$8.50

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

"GEORGE FLEMING'S"

HAND-WICHES

All sandwiches served with Pub Fries

The Hot Chick \$11.50

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 \$11

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 \$11.50

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

George's Pub Reuben \$11.50

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 \$11.50

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 \$11.50

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

Hibernia Cheese Burger \$10.50

Our 8oz Certified Angus Beef burger Simple but not plain!

Impossible® Burger \$11.50

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

Killarney Burger! \$11.50

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”

Shepherd’s Pie \$9.50

An Irish tradition! Seasoned ground beef with vegetables layered with our red skin garlic mashed potatoes, topped w/mixed cheese. Served on an iron skillet!

** All burgers, wraps and sandwiches are served with Pub Fries **

Hibernia Cheese Burger \$9

Seasoned with our house dry rub and cooked to perfection w/cheese
Served ATW

Grilled Chicken Sandwich \$9.75

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

*Add cheese for .50

Chicken Fingers \$9.25

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

Hibernia Patty Melt \$9.25

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

Pub Club Sandwich \$9.25

Triple decker built with Ham, Turkey, Bacon, Swiss, lettuce, tomato & mayo

Chicken Caesar Wrap \$9

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

Chicken Salad Wrap \$9

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

Ham & Cheese Wrap \$8.25

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

Turkey & Cheese Wrap \$8.25

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

SIDES

French Fries	\$4
Sweet Potato Fries	\$5
Kettle Chips	\$4
Seasonal Veggie	\$4
Mashed Potatoes	\$4
Side Salad	\$5
Side Caesar	\$5
Soup of the Day	\$6

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

Cheeseburger	\$6
Grilled Cheese	\$6
Hot Dog	\$6
Cheese Quesadilla	\$6
Chicken Fingers	\$6

Beer

ON TAP

Bud Light, Guinness, Bass, Intuition I-10, Landshark, Magners, Miller Lite, Michelob Ultra, Smithwicks, Stella Artois, Tucher, Yuengling & select Local Craft Beer

CAN & BOTTLE

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

Assorted flavors of White Claw Seltzer

Wine

By the Glass

House \$5

Woodbridge Chardonnay
Woodbridge Pinot Grigio
Woodbridge White Zinfandel
Woodbridge Cabernet
Sutter Home Riesling
Woodbridge Moscato

Josh Cellars Cabernet	\$9
Dreaming Tree Pinot Noir	\$7
Callaway Cabernet	\$6.5
Callaway Chardonnay	\$6.5
Kendall Jackson Chardonnay	\$7.5
Villa Pozzi Moscato	\$7
14 Hands Sauvignon Blanc	\$7
St. Michelle Riesling	\$8

By the Bottle

Joel Gott Pinot Gris	\$38
Joel Gott Cabernet	\$41