

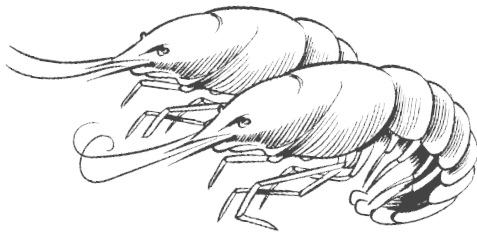


Brunch Starters.....

- BREAKFAST FLATBREAD | 17**
Scrambled eggs, bacon, sausage, cheddar & mozzarella cheese, scallions
- FRENCH TOAST BITES | 8**
Tossed in cinnamon sugar, served with maple syrup
- CANDIED BACON (5) | 11**
Spiced, candied bacon, topped with a bourban maple drizzle

Starters

- ONION ALE SOUP | 9**
Melted Swiss cheese, sourdough croutons, topped with onion frizzles
- PORK BELLY BURNT ENDS | 13**
Smoked Nueskes bacon, pickled onions, candied jalapeños, Carolina gold mustard sauce
- FRESH BAKED SOFT PRETZEL | 15**
House beer cheese dip & sweet Bavarian mustard
- TAVERN WINGS | 18**
Ten Wings, bleu cheese dressing, celery sticks. Choose Buffalo, BBQ, Old Bay, or Honey Sriracha
- TEX MEX ROLLS | 12**
Spicy chicken, cheddar cheese, roasted corn, black beans, peppers, onions, salsa, tomato & avocado cream
- SPINACH ARTICHOKE DIP | 13**
Creamy Parmesan cheese, corn tortilla chips
- LOADED HUMMUS (Vegetarian) | 13**
Feta cheese, olives, roasted peppers, tomatoes, cucumber, extra virgin olive oil, warm pita
- DEVILED EGGS | 10**
Candied bacon, onion jam, scallions
- FRIED MOZZARELLA (Vegetarian) | 13**
CilieGINE, spicy basil pesto, Calabrian chili-tomato sauce
- ALE HOUSE SLIDERS (2) | 13**
Wagyu beef, onion jam, smoked cheddar, Ale House sauce, toasted brioche bun served with fries
- THAI SHRIMP | 16**
Lightly breaded, fried, tossed in a spicy Thai chili sauce
- MARGHERITA (Vegetarian) | 16**
Fresh tomatoes, tomato sauce, mozzarella, fresh mozzarella, fresh basil
- LOADED FRIED GREEN TOMATOES | 14**
Pimento cheese, scallions, bacon jam



Our Famous Brunch and Bottomless Bar
Bottomless Orange Crushes and Sangria
Build your own Mimosas, Bloody Marys & Bellini Bar

Omelets.....

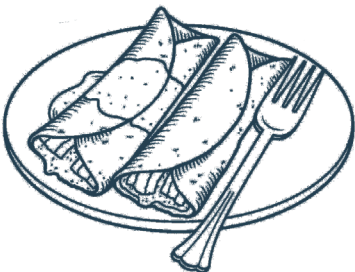
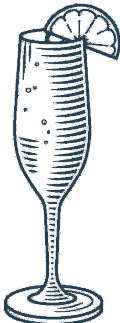
- ALEHOUSE OMELET | 16**
Ham, red peppers, onions and cheddar cheese with breakfast potatoes and toast
- TEX-MEX OMELET | 17**
Chorizo, poblano peppers, potatoes, cheddar cheese, home-made queso with breakfast potatoes and toast
- EGG WHITE OMELET | 15**
Spinach, tomato, breakfast potatoes & toast

Sweet.....

- HOUSE FRENCH TOAST* | 15**
Crisp Brioche, topped with honey butter & powdered sugar and a side of syrup w/ choice of breakfast meat
- BANANA PRALINE FRENCH TOAST* | 16**
Rice Crispy crusted Brioche topped with sliced bananas and pecan sauce w/ choice of breakfast meat
- NUTELLA® WAFFLES (2)* | 16**
Belgian waffles, topped with sliced bananas, Nutella spread, honey, and powdered sugar w/ choice of breakfast meat

* BREAKFAST MEAT OPTIONS
Applewood smoked bacon, turkey sausage, ham, pork sausage links

- CHOCOLATE CHIP PANCAKES (4) | 15**
Homemade pancakes served w/ butter & warm syrup
- RICOTTA PANCAKES (4) | 16**
Served with blueberry lemon compote
- HARVEST GRANOLA BOWL | 14**
Yougurt-ricotta, house-made granola, blueberries, strawberries, apple, banana & peanut butter caramel



Savory

- CHICKEN & WAFFLES | 18**
Buttermilk fried chicken breast and homemade waffles served w/ maple syrup or honey sriracha sauce
- CHICKEN & BISCUITS | 18**
Buttermilk fried chicken breast topped with black pepper gravy, scrambled eggs & breakfast potatoes
- EARLY RISER | 15**
Two fried eggs, sausage links, applewood smoked bacon, breakfast potatoes and a side of toast
- HUEVOS RANCHEROS | 17**
Three sunny-side up eggs, with black beans, avocado, salsa roja, Mexican crema, cilantro with warm tortillas
- B.A.B.E.C. | 16**
Three eggs, bacon, American cheese, arugula and tomato on a pretzel bun, side of breakfast potatoes
- STEAK & EGGS | 27**
12 ounce NY Strip steak, two eggs any style, breakfast potatoes and whole grain toast
- BREAKFAST BLT | 16**
Fried eggs, bacon, fried green tomato, arugula, herb aioli on multi grain bread with breakfast potatoes
- CHORIZO BURGER* | 19**
Beef and spicy chorizo, pickled jalapeno, avocado crema, queso fresco, fried egg
- AVOCADO TOAST | 14**
Fried egg, rocket lettuce, grape tomato marinade, romesco sauce on multi grain with fresh berries
- SMOKED SALMON AVOCADO TOAST | 19**
Scrambled egg, red onion, fresh dill, on multi grain with fresh berries

Burritos & Bowls

- CHORIZO BURRITO | 15**
Flour tortillas, chorizo, eggs, poblano peppers, potatoes, avocado with breakfast potatoes
- BREAKFAST SCRAMBLE BOWL | 15**
Scrambled eggs, bacon, sausage, cheddar, spinach, roasted sweet potatoes
- SHRIMP & GRITS | 24**
Spicy shrimp, andouille sausage, garlic, lemon juice, scallions & parsley served with cheesy grits
- BREAKFAST BURRITO | 15**
Flour tortillas, scrambled eggs, potatoes, avocado, cheese, bacon & sausage, with breakfast potatoes

Benedicts.....

- SHORT RIB BENEDICT | 20**
Slow roasted beef & poached eggs on top of a toasted English muffin, topped with Hollandaise sauce
- NEW ORLEANS BENEDICT | 18**
Tasso ham, poached eggs, fried green tomato on a toasted English muffin, topped with Cajun Hollandaise
- EGGS FLORENTINE | 17**
Poached eggs, sauteed spinach, shallots, on Brioche toast, topped with red pepper Hollandaise

Breakfast Sides

- TOAST | 2**
- SAUSAGE LINKS (2) | 4**
- TURKEY SAUSAGE (2) | 4**
- BACON (3) | 4**
- EGGS (2) | 4**
- HAM | 4**
- BREAKFAST POTATOES | 4**
- CHEESY GRITS | 5**
- WAFFLE | 6**
- PANCAKES (2) | 6**
- CHOCOLATE CHIP PANCAKES (2) | 8**



Burgers.....

Custom burger blend served on a brioche bun w/ fries

TAVERN BURGER* | 19
Applewood smoked pork belly, smoked cheddar, BBQ onion jam, arugula

ALE HOUSE BURGER* | 18
Crispy smoked bacon, onion marmalade, Bleu Cheese crumbles, horseradish aioli, lettuce & tomato

DOBBIN BURGER* | 17
American cheese, smoked bacon, lettuce & tomato

FRIED EGG BURGER* | 18
American cheese, applewood smoked bacon, fried egg, Ale house sauce, lettuce & tomato



Entrées.....

FISH ‘N’ CHIPS | 24
Beer battered Atlantic Haddock, hand cut fries, coleslaw, house made tartar sauce

BLACKENED CHICKEN PASTA | 21
Cavatappi pasta, blackened chicken, andouille sausage, cajun cream sauce, roasted peppers, spinach, Parmesan cheese

CHEF’S FEATURED ENTREE | market
Ask your server for details

Handhelds.....

Served with fries

CHICKEN AVOCADO CLUB | 18
Avocado, tomato, lettuce, crispy smoked bacon, garlic aioli, Swiss, served on grilled sourdough

EL CUBANO | 17
Slow roasted pork, ham, Swiss, pickles, mustard aioli, on a grilled hoagie roll

KOREAN BBQ CHICKEN | 17
Fried chicken breast,Gochuchang sauce, pickled vegetables on a pretzel bun

GRILLED SALMON BLT | 19
Crispy bacon, spring mix, sliced tomato, herb mayo on multi grain bread

FRENCH DIP | 21
Shaved slow roasted beef, melted Swiss cheese, tiger sauce, and a side of au jus

SHORT RIB GRILLED CHEESE | 19
Slow braised short rib, pepperjack, BBQ onion jam, arugula on grilled sour dough

BLACKENED FISH TACOS | 16
Mahi-Mahi, Tex-Mex slaw, chipotle remoulade, salsa verde, pico de gallo (not served with fries)

KOREAN BEEF TACOS | 18
Bulgogi marinated beef, cabbage, pickled vegetables, and garlic-chili aioli (not served with fries)

Salads & Bowls.....

CLASSIC CAESAR | 12
Hearts of romaine, house made Caesar dressing, Parmesan, pretzel croutons

HOUSE SALAD | 12
Mixed greens, cherry tomatoes, diced cucumbers, shredded carrots, side of Balsamic vinaigrette

ADD CHICKEN +7, SHRIMP +10
SALMON* +10, 8 OZ BEEF TENDERLOIN +15

CRISPY CHICKEN SALAD | 18
Buttermilk fried chicken, mixed lettuce, bacon, chopped egg, tomato, red peppers, cheddar cheese, pretzel croutons, honey mustard dressing

CHICKEN & ROASTED PEAR SALAD | 18
House greens, roasted pear, grilled chicken, roasted beets, miso citrus vinaigrette, orange segments, candied pecan, bleu cheese

GRILLED SALMON SALAD | 23
Baby lettuce, tomato, grilled asparagus, crumbled feta, shoestring potatoes, balsamic dressing

SOUTHERN CALI BOWL (Vegetarian) | 15
Rice, roasted chili-lime corn and cauliflower, pico de gallo, avocado, romaine, crispy tortillas, queso fresco, chipotle crema, lime dressing

MEDITERRANEAN CHICKEN BOWL | 18
Yogurt-zaatar marinated chicken, farro, chickpeas, tomato, cucumber, feta, olives, lemon-honey Tahini, tzatziki, and toasted pita

Sides

MAC & CHEESE | 6
HOUSE-SEASONED FRIES | 5
SIDE CAESAR SALAD | 6
SIDE HOUSE SALAD | 6

COLE SLAW | 4
GRILLED ASPARAGUS | 6
SAUTÉED GARLIC BUTTERED SPINACH | 6
GARLIC-ROSEMARY POTATOES | 7

Our Famous Brunch and Bottomless Bar
Saturdays & Sundays • 10am til 3pm
Bottomless Orange Crushes and Sangria
Build your own Mimosas, Bloody Marys & Bellini Bar

Planning an Event...

Throwing a birthday party, planning a team outing, reuniting your high school pals, or showering a loved one. From graduation parties to retirement soirees, festive holiday parties to sports team banquets.



Delicious food, and impeccable service to ensure that your events are fun, stress-free, and truly memorable. Contact our events team today to learn more about how we can make your next group gathering a truly authentic Ale House Columbia experience!

What's on Tap

Complete list of current offerings



Featured Cocktails & Wine List

Please notify us of any food allergies — not every ingredient is listed, and your well-being is important to us.
*State food code requires us to inform you that consuming raw or undercooked meats and seafoods may increase your risk of food borne illness.
18% gratuity will be added to parties of 6 or more