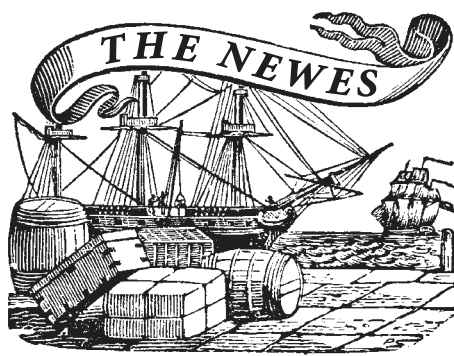


THE NEWES *from* AMERICA

THE FAMOUS COLONIAL PUB AT THE KELLEY HOUSE IN THE VILLAGE OF EDGARTOWN, MARTHA'S VINEYARD



THAT'S NEWES TO ME!

Little-Known Facts to Amaze Your Friends

Hitching a Ride South

GEOLOGICAL SAMPLING and fossil data gave scientists the first clues, in the early 1920s, that something was up. Since then, of course, satellite research has explained the mystery: Apparently, on the great jigsaw puzzle called Planet Earth, our little island occupies a separate tectonic plate from the continental United States. According to cryptogeologist Roberta Sturz, of the Tuco Institute, the Vineyard was once situated off the coast of Greenland and is on an eons-long journey southward. "Eventually Martha's Vineyard's closest neighbor will be Key West," she says. But don't throw away that parka quite yet. At our current cruising speed, we won't be enjoying home-grown Key Lime Pie for another 40 million years.

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Pilgrims in Black & White

MARTHA'S VINEYARD'S first skunks were brought in 1643 by explorer Bartholomew Gosnold, who also gave the Island its name. For brief time in history, skunks were kept aboard English seafaring vessels because they were thought to displace their more dangerous Plague-bearing shipmates, the rats. When English settlers first arrived, native Americans took one whiff and named them Summapeepoe, a Wampanoag term meaning "smelly ones."

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Shooting the Breeze

IT WAS THE CUSTOM, in colonial Edgartown, when coming to dinner at someone's house, for the guest to bring a gift of what was called "a box of breezes." This was nothing more than a handful of stories - probably local gossip - that the host and other guests had not heard. Around the dinner table, guests would "swap breezes" or (as the phrase was known when it became widespread) "trade winds." Gradually this term was appropriated for nautical use and lost its original meaning.

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Stone-Eating Trees

TREES are not the hot commodity they used to be. Once indispensable for use in the hearth and for building homes and ships, wood was in such demand that, up to the 1920s,

Proprietor: Dermot Quinn • In the Kitchen: Ed Cloonan, III

New England's Best AWARD WINNING BREWS

Served in 16 oz. Pints

Light Newes *Providence, Rhode Island* 4.75
Kegged exclusively for The Newes, you will only find this draft beer at our pub.

Newes Lager *Providence, Rhode Island* 4.75
Kegged exclusively for The Newes, this golden lager combines three types of malts, creating a clean well-balanced drinking experience.

Strongbow Draft Cider *Middlebury, Vermont* 6.25
Kegged in Vermont, this Bronze Medal winner at the Great Lakes Cider and Perry Festival is a crisp cider which delivers maximum refreshment in an authentic, traditional English recipe. With its clean refreshing taste and striking livery, Strongbow appeals to cider drinkers everywhere.

Mayflower Golden Ale *Plymouth, Massachusetts* 6.25
This straw-colored Golden Ale is crisp and dry with a slight malt flavor as well as a subtle hop spice. Gold Medal winner at The Great American Beer Festival.

Whale's Tale Pale Ale *Nantucket, Massachusetts* 6.25
Pioneered on Nantucket this extremely well-balanced, medium bodied ale is brewed by the charming and award-winning Cisco Brewery located on the "other island". Gold Medal winner at the Great International Beer Competition.

Magic Hat #9 *Burlington, Vermont* 6.25
This dry, crisp, fruity, not-quite-pale ale is hard to describe, but we know it comes from a 150 year old strain of top fermented English yeast - the rest is a secret!

Otter Creek Copper Ale *Middlebury, Vermont* 6.25
Brewed with six different malts, three hop varieties and Otter Creek's special house yeast, Copper Ale is characterized by a well-balanced blend of malty notes and mild bitterness. Gold medal winner at the Great American Beer Festival.

Offshore Nut Brown Ale *Martha's Vineyard* 6.25
Brewed right here on Martha's Vineyard, this nut-brown ale is a sweet, nutty, caramel flavored ale. Dark amber in color, this brew is light to medium bodied. Gold Medal winner at the Great American Beer Festival.

Mayflower Porter *Plymouth, Massachusetts* 6.25
Porters became the beer of choice for dockworkers and warehousemen in 19th-century London. Mayflower Porter embraces this history with a complex brew that is smooth and full-flavored with notes of roasted coffee beans and bittersweet chocolate that will warm the palate all year long. Silver Medal winner at the Great British Beer Festival.

Shipyard Blue Fin Stout *Portland, Maine* 6.25
Blue Fin Stout is a classic Irish stout - jet black in color, yet surprisingly smooth and well balanced. Silver medal winner at the Los Angeles County Fair for best stout.

Black Magic 6.25
Our signature twist on a "Black n'Tan" - a distinct separation of two tastes in one glass from the wizardry of our magical blend of stout and Magic Hat. Hagrid's favorite pint.

Rack of Beers 12.00
So many beers, so little time. How to discover your favorite? Our Rack of Beer will turn you into an overnight connoisseur, sampling servings of any five draft beers of your choice. Mix and match - even share, we don't care - but make the most of our award winning beers!

Eli's Draft Root Beer 3.50
All natural ingredients helped gain a 5-star rating from BevNet for this flavorful and robust soda pop from Maine. Smooth and refreshing, this root beer is a favorite for all.

Martha's Vineyard was nearly devoid of oaks, maples and beeches. Bearing almost no resemblance to today's lushly forested Island, the Vineyard of old was a place of rolling pastures separated by the occasional meandering stone wall. Take a walk through one of the many wildlife preserves and you'll still find walls trailing nonsensically between trees. In well-documented cases, local trees have been known to swallow large rocks, gradually engulfing them completely within their trunks and covering them over with bark.

HENRY'S

HOTEL BAR

The Ocean View Bar at The Harbor View Hotel

WINTER SUPPER

Three-course dinner special includes
Chef's choice small salad and dessert
\$28 per person

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SUNDAY

Herb-roasted Prime Rib

New potatoes, pancetta creamed spinach

MONDAY

Roasted Natural Chicken

Maple-glazed root vegetables

TUESDAY

Lamb Ragout

Hand-cut noodles, pinenuts, herbs

WEDNESDAY

Cider-brined Pork Chop

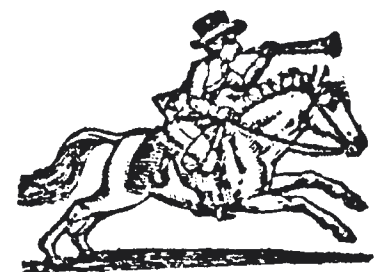
Sweet potato, swiss chard

THURSDAY

Sea Scallop Gratin

Sherry, forest mushrooms

We source the freshest Island organic produce, farm-raised meats and day boat seafood.



IF I HAD A NICKLE...

*Telling Heads from Tails
When You're Handed
A Wooden Nickel*

AT THE NEWES you get a wooden nickel for each short draught and two nickels for every tall draught purchased. Collect 500 and your name goes on our Declaration of Distinction and on one of our custom tankards. This personalized glass is displayed in the bar, ready for you to drink from whenever you come in!

Collect another 500 and your name goes on our Declaration of Superiority, as well as on a brass plaque on one of our bar stools. This is your bar stool, whenever you come in, for a full year. Maintain proprietorship by collecting 500 more nickels by year's end.

If all bar stools have names on them, your name goes on a waiting list. When a patron fails to turn in 500 nickels before his/her anniversary, the person at the top of the list gets the stool.

"Team collecting" is fine, but remember - only one person reaps the rewards!

THE NEWES *from* AMERICA

HEADLINES

Onion Soup with Three Cheeses 6
With garlic toast for dipping

New England Clam Chowder 7
Thyme, cracked pepper, bacon bits

Fried Pepper Jack 7
Hand-breaded and deep-fried. Served with a zesty red sauce

Chip Shop Curry Fries 7
A traditional British snack with curry dipping sauce

Roquefort Stilettos 7
Still a pub favorite after all these years!
Toasted French bread topped with Roquefort and bacon

Hot Newes Wings 9
Celery, carrots and blue cheese dip

Fried Calamari 9
Old Bay-seasoned calamari with banana and jalapeño peppers

Creamy Artichoke & Spinach Dip 11
Parmesan crisps

BBQ Short Rib 12
Secret spice rub, served with stout barbeque sauce

FARMER'S ALMANAC

Simple Salad 6
Baby greens, tomatoes, carrots, celery and garlic croutons
with choice of dressing

Caesar Salad 9
Romaine lettuce, caesar dressing and Parmesan cheese
add grilled chicken breast 5
add five grilled shrimp 7

Newes Cobb Salad 15
Grilled chicken, bacon, tomatoes, egg, blue cheese crumbles
over crisp greens with choice of dressing

ON A SIDE NOTE

Smashed Potatoes 3

Garlic Bread 4

Garlicky Green Beans 4

Fries 5

Onion Rings 6

• EXTRA! EXTRA! •

Newes T-Shirts! \$19

An 18% service charge will be added to
all parties of 6 or larger

Open seven days a week

5 0 8 6 2 7 - 4 3 9 7

BETWEEN THE LINES

Served with choice of salad or fries

Wicked Hot Dog 7

Choice of 3 toppings: Newes onion sauce, porter mustard, sauerkraut,
shredded cheese, pickled peppers, tomatoes, fresh onions or bacon

Newes Cheeseburger* 10

Lettuce, tomato and onion, fresh baked roll
add bacon 1 • add sautéed mushrooms 1

Pub Roasted Turkey Sandwich 10
With sage mayo and cranberry sauce

Newes Chicken Sandwich 11
Grilled chicken with roasted red pepper, onion, Pepper Jack
and chipotle mayo

The Reuben 11
Corned beef, Swiss cheese, sauerkraut and Thousand Island dressing

Roast Beef au Jus 11
Roast beef and Swiss on a French roll with sherry-onion jus

Pulled Pork Sandwich 12
Slow-cooked pork, crispy onions smoked Gouda and
slaw on a bulkie roll

Portobello Steakwich 14
Roasted Portobello mushroom, Provolone, onion rings
and our stout bbq sauce on a bulkie

Fried Oyster Roll 16
Beer-battered oysters, creamy slaw and tartar sauce
in a top-split bun

FEATURED ARTICLES

Old Fashioned Meatloaf 12
Smashed potatoes and tomato gravy

Bangers & Mash 12
Authentic Irish bangers with mashed potatoes and onion gravy

Pub Rubbed Ribs 13
Sweet nine-spiced dry rub. Served with fries and slaw

Fish & Chips 13
Beer-battered scrod filet, fries, slaw and tartar sauce

Fisherman's Basket 14
Beer-battered shrimp, scallops and oysters. Piled high with
fries, slaw and tartar sauce

Blackened Chicken Pasta 15
Roasted peppers, linguica, spinach in light garlic cream

Steak & Spuds* 17
Grilled sirloin, crispy potatoes and roasted garlic butter.
Served with a scallion and sour cream dipping sauce for the spuds

POSTSCRIPT

Cappuccino Pie 6
Cookie crust, cappuccino ice cream, toasted meringue

Newes Bread Pudding 6
Whiskey caramel and ice cream

Soft-baked Chocolate Chunk Cookie 6
Vanilla ice cream and hot fudge

**Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness.*