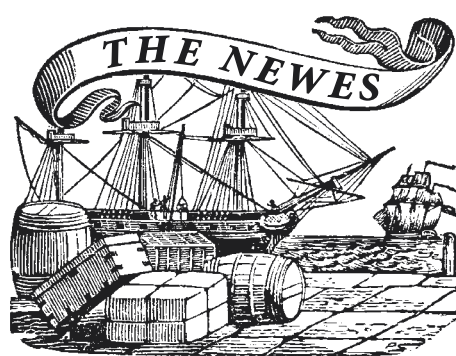


THE NEWES *from* AMERICA

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.

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."

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.

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: Chef Travis Richards

New England's Best AWARD WINNING BREWS

Served in 16 oz. Pints

Light Newes *Providence, Rhode Island* 5.50
Kegged exclusively for The Newes, you will only find this draft beer at our pub.

Lime 'n' Light Lager 5.75
Our House Light with a touch of Rose's lime juice. The lime adds a new dimension of flavor and refreshment.

Newes Lager *Providence, Rhode Island* 5.75
Kegged exclusively for The Newes, this golden lager combines three types of malts, creating a clean well-balanced drinking experience. Gold medal winner at the International Beer & Cider Competition 2010.

Strongbow Draft Cider *Middlebury, Vermont* 6.50
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.

Lost Sailor IPA *Deerfield, Massachusetts* ???
This Berkshire Brewing Company classic British-inspired IPA has an even keel and a well-rounded malt profile.

Harpoon Brewery Seasonal *Boston, Massachusetts* 6.50
Massachusetts Bay Brewing Company produces the best handcrafted beers in the state to compliment each season. The IPA, Oktoberfest, UFO, Summer and Celtic Red Ale are all distinctive and a "must try" for the serious beer drinker.

Otter Creek Copper Ale *Middlebury, Vermont* 6.50
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.

The Best of Sea Dog *Bangor, Maine* 6.75
A seasonal selection from Maine's award winning brewery.

Offshore Nut Brown Ale *Martha's Vineyard* 6.50
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* 6.50
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* 6.50
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.

Peak Organic Seasonal Selection *Portland, ME* ???
Peak Organic Brewing Company is a small craft brewery that sells handcrafted ales made from fine, artisanal ingredients. The Seasonal selections feature many ingredients grown right here in New England.

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!

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.

KIDS' MENU

Kids Ravioli 7.00

Multi-colored fish shaped pasta filled with mozzarella and ricotta cheese. Tossed in marinara.

Newes Chicken Nuggets 7.50

Grilled Cheese 6.00

Mates Burger 7.50

With or without cheese

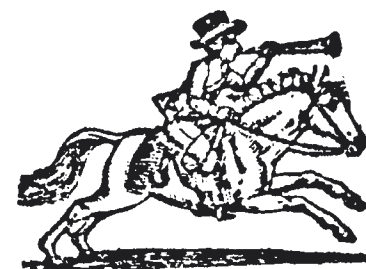
Hot Dog 6.00

PB&J 4.50

Cod Fingers or Sandwich 8.00

Eli's Draft Root Beer 3.50

Make it a Root Beer Float!
Add 2.00



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!

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HEADLINES

Onion Soup with Three Cheeses 7
With garlic toast for dipping

Hummus Plate 7.50

Roasted red pepper, topped with artichoke hearts and kalamata olives.
Served with celery and carrot sticks and soft pita bread

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

Fried Pepper Jack 7.50
Hand-breaded and deep-fried. Served with a zesty red sauce

Chip Shop Curry Fries 7.50
A traditional British snack with curry dipping sauce

Roquefort Stilettos 8
Still a pub favorite after all these years!
Toasted French bread topped with Roquefort and bacon

Pretzel Fried Chicken Strips 8
Three strips served with House-made mustard

Newes Pub Wings 9.75
Served Hot, Bar-B-Que or Plain

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

Bag O' Onion Rings 8

FARMER'S ALMANAC

Simple Salad 6
Mixed greens, tomatoes, raw onion and garlic croutons
with choice of dressing

Caesar Salad 9
Romaine lettuce, caesar dressing and Parmesan cheese
add grilled chicken breast 5
add fried calamari 7 • add grilled salmon *market*

Chip Chop Salad 14
Green leaf, garbanzo beans, salami, Provolone cheese, roasted
red pepper and Parmesan with choice of dressing

ON A SIDE NOTE

Smashed Red Bliss Potatoes 4

Bread Basket 5.50

Garlicky Green Beans 4.50

Fries 6.50

Onion Ring Side 4

 See Reverse for Kids Menu

POSTSCRIPT

Choco Crumble 7
Moist, decadent chocolate cake with vanilla ice cream,

Seasonal Fruit Cobbler 7
Topped with vanilla ice cream

Newes Bread Pudding 7
Ask your server about today's selection

If you have any food allergies please inform your server.

BETWEEN THE LINES

Served with choice of coleslaw or fries

Additional Toppings 1

Cheese • Bacon • Sautéed Mushrooms • Sautéed Onions

Chili Cheese Dog 13

Half-pound dog topped with shredded cheese and diced onions

Newes Pub Burger* 11

100% angus beef, lettuce, tomato and onion, fresh baked roll

Pub Roasted Turkey Sandwich 11

With sage mayo and cranberry sauce

Newes Chicken Sandwich 12

Grilled chicken with roasted red pepper, onion, Pepper Jack
and chipotle mayo

The Reuben 12

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 and smoked Gouda
on a bulkie roll. Served with slaw

Veggie Hummus Pocket 13

Grilled eggplant, squash, zucchini, roasted red pepper

Curry Chicken Salad 14

with diced onions and celery

Lobster Roll 19

Remoulade, top-split bun, topped with capers

FEATURED ARTICLES

Bangers & Mash 14

Authentic Irish bangers, mashed potatoes, green beans and onion gravy

Grilled Salmon on Vegetable Pub Pasta 16

Grilled salmon with pasta primavera

Spice Rubbed Ribs 15

Sweet nine-spiced dry rub. Served with fries and slaw

Cockles & Mussels 17

Lemon, garlic, shallots & white wine

Pretzel Fried Chicken Plate 15

Boneless chicken strips served with mashed potatoes and green beans.
Topped with a mustard cream sauce.

Fish & Chips 14

Beer-battered scrod filet, fries, slaw and tartar sauce

Steak & Spuds* 17

8 oz. Flat iron steak, crispy potatoes, and garlic butter.
Served with a scallion-sour cream dipping sauce

Lobster Mac n' Cheese 18

A creamy blend of macaroni, lobster, triple cheese and
bacon topped with breadcrumbs

• **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 508 627-4397

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