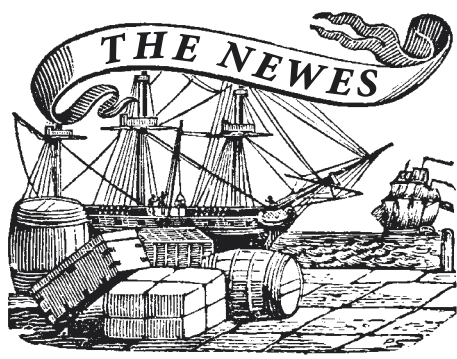


THE NEWES *from* AMERICA

THE FAMOUS COLONIAL PUB AT THE KELLEY HOUSE IN THE VILLAGE OF EDGARTOWN, MARTHA'S VINEYARD, 508 627-4397



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* 5.75
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 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.

Lost Sailor IPA *Deerfield, Massachusetts* 6.75
This Berkshire Brewing Company classic British-inspired IPA has an even keel and a well-rounded malt profile.

Harpoon Brewery Seasonal *Boston, Massachusetts* 6.75
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* 6.75
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.

Nitro Coffee Porter *Deerfield, Massachusetts* 6.75
Robust and aromatic, this rich Berkshire Brewing Company porter features a creamy head and hints of organic coffee.

Offshore Nut Brown Ale *Martha's Vineyard* 6.75
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* 6.75
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* 6.75
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* 6.75
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 13.50
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!

New! Newes Special

EXTRA LARGE BOTTLED BEERS: 8.75

Newcastle Brown Ale (18.6 oz)
Sam Smith Oatmeal Stout (18.6 oz)
Sam Smith Organic Cider (18.6 oz)
Old Speckled Hen (18.9 oz)
Magners Cider (19.2 oz)
Sam Adams Boston Lager (22 oz)

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 Pasta 7.00

With choice of marinara sauce or drawn butter.

Below served in a basket with choice of fries, carrot and celery sticks:

Newes Chicken Nuggets 7.50

Grilled Cheese 6.00

Mate's Burger 7.50

With or without cheese

Hot Dog 6.00

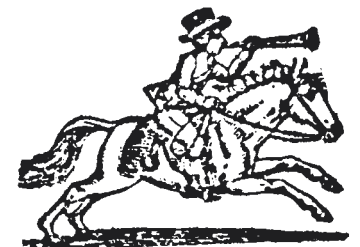
PB&J 4.50

Cod Fingers or Sandwich 8.00

Eli's Draft Root Beer 3.75

Make it a Root Beer Float!

- Add 2.00 -



IF I HAD A NICKEL...

*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 7.50
With garlic toast for dipping

Creamy Artichoke & Spinach Dip 8
Served piping hot with Lavash chips

New England Clam Chowder 7.50
Thyme, cracked pepper, bacon bits

Irish Nachos 12

Waffle fries layered with bangers, bacon, tomatoes, mixed cheese and onion gravy

Grilled Shrimp & Crab Quesadilla 9
Flour tortillas filled with tender crab, grilled shrimp, Pub cheese blend, tomatoes and green onions. Topped with jalapeño slaw and sour cream

Roquefort Stilettos 9
Still a pub favorite after all these years!
Toasted French bread topped with Roquefort and bacon

Newes Pub Wings 9.75
Your choice: Naked, BBQ or Hot

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

Bag O' Onion Rings 8

FARMER'S ALMANAC

Add to any salad: Grilled or Blackened Chicken Breast 5
Fried Calamari 7 • Grilled Shrimp 8 • Grilled Salmon *market*

Simple Salad 7
Mixed greens, tomatoes, raw onion and garlic croutons with choice of dressing

Caesar Salad 10
Romaine lettuce, caesar dressing and Parmesan cheese

Wilted Spinach Salad 9
Warm bacon dressing, bacon bits, and goat cheese

ON A SIDE NOTE

Smashed Red Bliss Potatoes 4

Chef's Veg 5

Bag O' Fries 6.50

Onion Ring Side 4

 For Kids Menu See Reverse

POSTSCRIPT

Choco Crumble 7
Decadent chocolate cake with vanilla ice cream,

Seasonal Fruit Cobbler 7
Topped with vanilla ice cream

Pumpkin Bread Pudding 7
Topped with caramel sauce

BETWEEN THE LINES

Served with choice of coleslaw or fries

Additional Toppings 1.00

Cheese • Bacon • Sautéed Mushrooms • Sautéed Onions

Chili Cheese Dog 13.50

Half-pound dog topped with shredded cheese and diced onions

Newes Pub Burger* 11

100% Angus beef or grilled garden burger, lettuce, tomato and onion, fresh baked roll

Pub Roasted Turkey Sandwich 11
With sage mayo and cranberry sauce

Newes Chicken Sandwich 12.50
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 11.50
Roast beef and Swiss on a French roll with sherry-onion jus

Pulled Pork Sandwich 12.50
Slow-cooked pork, crispy onions and smoked Gouda on a bulkie roll. Served with slaw

Veggie Wrap 13
Grilled vegetables, roasted red pepper hummus or Boursin cheese, tomatoes, and mixed greens wrapped in Lavash

FEATURED ARTICLES

Bangers & Mash 14
Authentic Irish bangers, mashed potatoes, green beans and onion gravy

Grilled Salmon 17
Roasted tomato butter, butternut squash risotto and chef's vegetable

Boneless Short Ribs 17
Slow braised short ribs with cabernet-demi, mushroom risotto, and chef's vegetable

Mussels Provençal 17
Tossed with a tomato basil sauce and served with a cheesy biscuit

Chicken & Broccoli Ziti 15
Tender chicken, broccoli, and pasta tossed in a creamy cheese sauce

Fish & Chips 14
Beer-battered haddock 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

Crab Cakes 18
House made crab cakes, mixed greens, spicy aioli, and chef's veg

• **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

If you have any food allergies please inform your server.

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