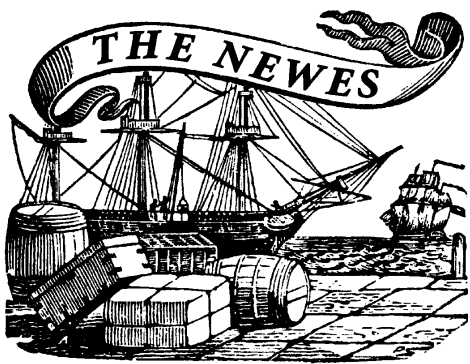


# THE NEWES *from* AMERICA

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

Your Hosts: John Robert Hill ☞ Pub Manager & the Staff of 2014



## THAT'S NEWES TO ME!

*Little-Known Facts to  
Amaze Your Friends*

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### 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 homegrown 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 ship-mates, 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...

(tt on top right)

## ☞ 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.

**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.

**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.

**Steel Rail Extra Pale Ale** *Deerfield, Massachusetts* 6.75  
BBC's flagship brew is a light colored, medium bodied extra pale ale.

**The Best of Seadog** *Bangor, Maine* 6.75  
A seasonal selection from Maine's Award Winning Brewery.

**Samuel Adams Brewery** *Boston, Massachusetts* 6.75  
American Wheat Ale, citrus, noble hops and spice. Crisp and tangy.

**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, and Celtic Red Ale are all distinctive and a "must try" for the serious beer drinker. Ask your server which brew is currently on tap.

**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.

**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.

**Drayman's Porter** *Deerfield, Massachusetts* 6.75  
Robust and aromatic, this rich Berkshire Brewing Company porter is a full bodied, dark ruby-brown ale, slightly sweet with notes of chocolate malt and coffee married to a delicate hop bitterness and flavor. Its complex aroma and smooth taste embody all that a dark beer should be.

**Guinness Stout** *Dublin, Ireland* 6.75  
World famous Guinness is made from four natural ingredients; water, barley-malted & roasted, hops and yeast. It's the roasted barley that gives Guinness its ruby red color.

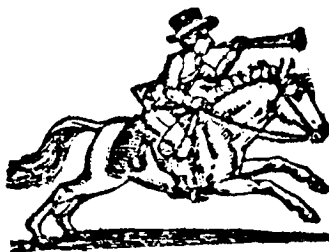
**Rack of Beers** 13.50  
So many beers, so little time. How to discover your favorite? Our Rack of Beer will turn you into an overnight connoisseur, sampling servings of any five draft beers of your choice. Mix and match - even share, we don't care - but make the most of our award winning beers!



Eli's  
Draft Root Beer 3.75  
And for only \$2 you can make it a float.



...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.



## 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 USE of our custom tankards. This Custom Tankard 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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EXTRA! EXTRA!

Newes T-Shirts!

\$19

Hats and other  
memorabilia also  
available.

# THE NEWES *from* AMERICA

## HEADLINES

New England Clam Chowder 8  
Classically prepared

Onion Soup with 3 Cheeses 8  
With garlic toast for dipping

Warm Artichoke & Spinach Dip 9  
With Pita Points

Bag O’Rings 8

Bag O’ Natural or Sweet Potato Fries 8

Shrimp Cocktail 10  
5 large shrimp with cocktail sauce and lemon

Crispy Calamari 9  
Pickled hot peppers and roasted garlic marinara

Roquefort Stilettos 9  
Toasted French bread with bacon and bleu cheese

Pub Wings Your Way 9  
Naked, Buffalo or BBQ

The Newes Ploughman 14  
Ham, boiled egg, figs, orange slices, mixed greens, grilled toast, whole grain, mustard, Spanish manchengo, Great Hill Blue and Vermont Cheddar

## FARMERS ALMANAC

*Top off any of the Pub’s salads with grilled chicken breast for 5, crispy calamari for 7, crab cake for 7, grilled beef tenderloin or tuna for 9*  
*Add chicken or tuna salad 5*

Simple Salad 8  
Greens, tomato, red onion and cucumber

Hearts of Romaine “Caesar” 10  
House made dressing, croutons, shaved parmesan

Steak Salad 15  
Marinated steak over fresh greens with bleu cheese crumbles, tomato, bacon and craisins



## KIDS MENU

Children 12 & under  
Kid’s Pasta 7  
Choice of marinara or drawn butter  
*Below are served with your choice of fries or carrots & celery sticks*  
Chicken Nuggets 7.50  
Grilled Cheese 6  
Hamburger or Cheeseburger 8  
Hot Dog 6  
PB & J 5  
Fish & Chips 8

Eli’s Draft Root Beer 3.75  
Make it a Float for just \$2 more!

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.

Open daily at 11:30 a.m. • 508-627-4397

## THE SECOND PAGE

*All Newes sandwiches are served with your choice of French fries or coleslaw*  
Sub sweet potato fries, onion rings or a salad of petite greens for \$2 more  
Add bacon, sautéed onions or mushrooms 1.00 each

Newes Pub Burger 13  
1/2 pound Angus burger with your choice of cheese on a toasted bulky roll with red onion, tomatoes, crisp lettuce and kosher pickle

Pub Turkey 12  
Sliced turkey with sage mayo, cranberry sauce, lettuce and tomato on fresh wheat bread

Crab Cake Sliders 15  
2 sliders served on toasted bun with lettuce and spicy aioli

Lobster Roll 19  
Fresh lobster, remoulade, lettuce on a toasted split top roll

BBQ Pulled Pork Sandwich 13  
Tender shredded pork, house BBQ sauce, cheddar cheese, fried onion on a toasted bulkie with coleslaw and pickle

New York Style Reuben 13  
Shaved corned beef, Swiss cheese, sauerkraut, 1000 Island dressing on grilled marble rye

Newes Chicken Sandwich 12  
Grilled chicken breast with Chipotle aioli, caramelized sweet onions and peppers and Vermont cheddar

Pub Panini 12  
Tomato, pesto, provolone served on ciabatta bread  
Sweet Potato & Black Bean “Burger” 11  
Handmade veggie burger with your choice of cheese on a toasted bulky with tomatoes, red onion and crisp lettuce

Newes Steak & Cheese 14  
Thick sliced tenderloin, caramelized onions and choice of cheese

## FEATURED ARTICLES

Bangers & Mash 16  
Authentic Irish bangers, smashed potatoes, green beans and onion gravy

Tillson’s Pub Ribs 18  
1/2 rack St. Louis ribs, dry rubbed and grilled with house BBQ sauce, served with fries and slaw

Newes Haddock “Fish ‘n’ Chips” 17  
Crisp filet with fries, coleslaw and Newes tartar sauce and lemon

Lobster Bolognese 24  
Fresh 1/2 lobster over fettucine with mussels, scallops and shrimp in house made seafood bolognese

Buttermilk Fried Chicken 16  
Crisp chicken breast, smashed potatoes, Portuguese sausage gravy and harvest vegetables

Guinness Marinated Beef Tenderloin “Tips” 21  
Roasted Yukon gold potatoes, garlicy green beans and mushroom jus

Grilled or Blackened Tuna 22  
with orange cucumber relish, served with rice and Chef’s vegetables

Three Cheese Mac ‘n’ Cheese 15  
Penne pasta smothered with creamy cheeses and Portuguese sausage with buttery crumbs • add lobster 5