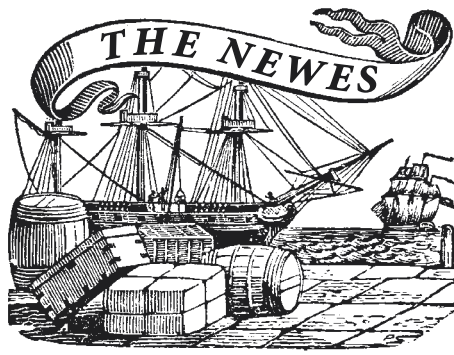


THE NEWES *from* AMERICA

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: 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 Celtic Red Ale *Windsor, Vermont* 6.25
Features a deep amber color. The flavor is malty and complex. Celtic Ale has a moderate hop finish which combined with a generous amount of malt makes for a medium-bodied, smooth rich beer. Brewed by Harpoon, the Newes is the only pub where you will taste this limited-release Irish style red ale.

Buzzard's Bay Lager *Westport, Massachusetts* 5.50
This three-time Gold Medal winner golden lager combines three types of malts, Hallertauer hops and the subtlety of a lager, creating a clean well-balanced drinking experience.

Woodchuck Draft Cider *Middlebury, Vermont* 6.25
A hard cider, fermented with champagne yeast, produces this great tasting and refreshing amber cider. It's crisp and pleasant in character with a concentrated apple finish. As always, gluten-free.

Sea Dog Wild Blueberry Ale *Bangor, Maine* 6.25
A nutty quench of wheat ale combined with subtle fruit flavor contributed by Maine wild blueberries. 1st place winner at the California Brewer's Festival in the fruit beer category.

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 IPA *Martha's Vineyard, Massachusetts* 6.25
We are proud to serve this fine brew from the Island's own Offshore Ale Company. This bold IPA is golden amber in color and highly aromatic. Bronze medal winner at the 2008 Great International Beer Festival.

Smuttnose Porter *Portsmouth, New Hampshire* 6.25
This hearty, mahogany-colored ale is brewed to evoke the dark, full-bodied ales that were a favorite of dock workers and warehousemen in 19th century London. Judged Grand Champion - Best US Porter - in the 10th Annual US Beer Tasting Championship.

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 Bridgett's magical pour 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.

MORNING NEWES!

Now Serving Breakfast from 7 to 11 am daily

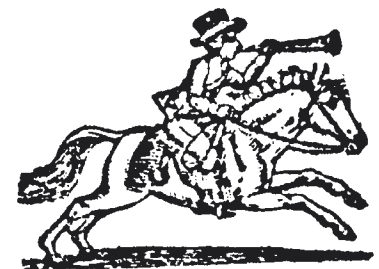
Colonial Breakfast Skillets

The Pilgrim - Irregular Potatoes tumbled with mushrooms and onions. Topped with melted cheese and two basted eggs

The Puritan - Peppers, onions, mushrooms, tomatoes and Irregular Potatoes topped with melted cheese and two basted eggs

The Redcoat - Irish bangers tossed with mushrooms, onions and Irregular Potatoes. Topped with melted cheese and two basted eggs

The Yankee - A skillet filled with corned beef, Irregular Potatoes, peppers and onions. Topped with melted cheese and two basted eggs



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 Four 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 favorite 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

Pub Steak Sticks 12
Marinated, skewered and grilled.
Served with horseradish cream sauce

Creamy Crab & Artichoke Dip 14
Piping hot and rich. Served with homemade chips

FARMER'S ALMANAC

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

Wedge Salad 9
Diced bacon, tomatoes and blue cheese
add grilled chicken breast 5

Spinach & Beet Salad 11
Fresh spinach, beets, goat cheese and toasted walnuts.
Served with balsamic dressing

ON A SIDE NOTE

Fries 5
Onion Rings 6
Cole Slaw 3
Smashed Potatoes 3
Garlic Bread 4
Garlicky Green Beans 4

• 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

BETWEEN THE LINES

Served with choice of salad or fries

Newes Cheeseburger* 10
Lettuce, tomato and onion, fresh baked roll
add bacon 1 • add sautéed mushrooms 1

Roasted Vegetable Wrap 10
Grilled eggplant, squash, red onion, roasted red peppers
and Boursin cheese

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

Roast Beef au Jus 11
Roast beef, Swiss cheese on a pressed roll with sherry-onion jus

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

Pulled Pork Sandwich 13
Slow-cooked pork, slaw and smoked Gouda in
pressed Panini bread

Lobster Roll 18
Remoulade, griddled hot dog bun, fries

Fried Scallop Pocket 18
Fried scallops in a pocket stuffed with slaw, fried onions,
capers and remoulade sauce

FEATURED ARTICLES

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

Pub Rubbed Ribs 12
Sweet nine-spiced dry rub. Served with fries and slaw

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

Maine Mussels 14
Spicy red sauce or lemon-garlic sauce. Served with crusty bread

Drunken Shrimp 16
Bowtie pasta, artichoke hearts, spinach and roasted peppers
in a savory cream sauce

Steak & Fries* 17
Marinated pub steak with garlic sauce

POSTSCRIPT

Warm Popover 6
Filled with strawberry sauce and sweet cream

Newes Bread Pudding 6
Whiskey caramel and ice cream

Soft-baked Chocolate Chunk Cookie 6
Served with vanilla ice cream and chocolate shavings

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