

## STARTERS

**Soup Du Jour \$6**

**Chicken Pot Pie Soup \$6**

**Garlic Bread Tower \$9**

layered with mozzarella - blue cheese fondue

**Bruschetta \$9**

granny smith apples, walnuts, gorgonzola - local honey drizzle - balsamic glaze

**Seafood Ceviche \$17**

crab, lobster, and shrimp in a citrus marinade

**Sloppy Joe Dip \$9**

fresh tortilla chips

**TAPHOUSE Pretzels \$8**

homemade pretzel with our 12 tap beer cheese sauce

**Pig in a Poncho \$7**

jalapeno cheddar hot dog in a puff pastry

**Chicken Dumplings \$8**

teriyaki & apple slaw

**Fried Calamari \$12**

the classic - marinara sauce

**Crab Cake \$12**

Maryland style with spicy aioli citrus and pickle slaw

**Crispy Buffalo Chicken Ravioli \$9**

with a rich blue cheese sauce

**Shrooms \$9**

stuffed mushrooms with boursin cheese, panko breaded - horseradish sauce

**Carne and Chorizo Empanadas \$9**

ground beef and local artisan chorizo

**Drunken Mussels \$12**

roasted garlic ale sauce

**Brussel Sprouts \$11**

roasted brussel sprouts, bacon sautéed with Jim Beam maple glaze

**Wings - 10 piece \$12**

fresh - made to order - pick your seasoning

BBQ - HOT - DAYTONA - JERK - SPICY THAI - TERIYAKI

## BRICK OVEN FLATBREADS

**Roman Flatbread \$11**

grape tomato, mozzarella, basil pesto, parmesan - balsamic glaze

**Fig & Pig Flatbread \$13**

arugula, mozzarella, bacon - fig glaze

**Truffle Flatbread \$13**

ricotta cheese, mushroom, caramelized shallot - white truffle oil

**gluten free flatbread available add \$3**

## SALADS

**TAPHOUSE Salad \$8**

mixed greens, tomatoes, cucumbers, carrots, bell peppers & red onions - apple cider vinaigrette - croutons

**Classic Caesar \$9**

romaine, croutons, shaved parmesan - Caesar dressing

**Roasted Beet & Apple \$11**

arugula, pickled red onions, cranberry goat cheese - apple vinaigrette

**Ratatouille \$11**

mixed greens, roasted red peppers and tomatoes, grilled eggplant, grilled zucchini, grilled red onions, fresh mozzarella, croutons - balsamic vinaigrette

**Baby Artichokes & Lump Crab \$15**

mixed greens, red onions, shaved parmesan, pistachios - lemon dressing

**Thai Chop Chop Chicken \$15**

chicken, cabbage, carrots, avocado, scallions, peanuts, bib lettuce - peanut ginger dressing

**add to any salad:**

**shrimp \$7 - chicken \$6 - steak \$7 - salmon \$7**

## RISOTTO & PASTA

**Homemade Four Cheese Ravioli \$16**

ricotta, mozzarella, romano, grana padano cheeses in marinara

**Penne Ala Vodka \$16** classic pasta in a creamy & rich vodka cream sauce

**Seafood Risotto \$26** lobster, shrimp, mussels and calamari - risotto

## ENTREES

**Fish Tacos \$16**

beer battered cod, apple slaw - chipotle aioli - rice pilaf

**Chicken Pot Pie \$16**

chicken, vegetables, potatoes - creamy sauce topped with floating puff pastry

**Shepard's Pie \$17**

ground lamb, peas, carrots - mashed potatoes

**Fish and Chips \$17**

cod dipped in a citrus ale batter - french fries

**Beer Chicken \$19**

1/2 roasted chicken marinated in a stout beer, adobo, garlic, cilantro, herbs - mashed potatoes

**Chicken Parmigiana \$19**

breaded chicken, marinara, mozzarella over penne pasta

**Meatloaf Wellington \$20**

homemade meatloaf, mushroom duxelle, gravy, puff pastry - mashed potatoes

**Chicken Milanese \$22**

arugula, red peppers, grape tomatoes, red onions, fresh mozzarella, breaded

chicken cutlet, parmesan cheese - balsamic dressing - topped w/ balsamic glaze

**Horseradish Crusted Wild Salmon Filet \$25**

with fresh house cut vegetables - rice pilaf

**Sesame Seared Ahi Tuna \$25** *recommended rare or medium rare*

with Asian stir-fry risotto - teriyaki glaze

**Braised Beef Short Ribs \$25**

boneless short ribs braised in a stout beer gravy - parsnip puree

## SIMPLY GRILLED

**Double Cut Tomahawk Pork Chop \$25**

**Filet Mignon 10 oz. certified black angus \$36**

**New York Strip 16 oz. certified black angus \$36**

**Delmonico Boneless Rib-Eye 16 oz. certified black angus \$36**

includes **house vegetables** & choice of:

**mashed potatoes - french fries - sweet potato fries - baked potato - rice pilaf**

## BURGERS & SLIDERS

**"BARNSIDER" Burger \$11**

8oz. house blend American cheeseburger, lettuce, tomato, onions and pickle - brioche bun - french fries

**Heart Attack Burger \$15**

8oz house blend American cheeseburger, taylor ham, bacon, egg - brioche bun - french fries

**Veggie Burger \$12**

mixed seasonal roasted vegetables, farro, toasted oats, lettuce, tomato, avocado, warmed brie - brioche bun - french fries

**Triple Tap Burger \$15**

8oz. house blend burger, breaded chicken breast, applewood smoked bacon, cheddar cheese - brioche bun - french fries

**Closed on Sunday Sliders \$11**

fried chicken cutlet, pickle, honey butter - potato rolls - house made pickle - slaw on the side

**Short Rib Sliders \$13**

braised short rib, caramelized onions, swiss cheese - potato rolls - house made pickle - slaw on the side

**Filet Mignon Beef Sliders \$13**

sliced filet mignon, crispy onion, horseradish mayo on potato rolls - house made pickle - slaw on the side

## SANDWICHES

*on choice of:* whole grain - ciabatta - brioche - *gluten free bread add \$1*

**Toscana \$11**

grilled vegetable, fresh mozzarella, balsamic glaze - basil pesto - house made pickle & french fries

**Blackened Chicken \$12**

spicy slaw, lettuce, avocado - house made pickle & french fries

**Grilled Chicken Club \$12**

lettuce, bacon, apple, warmed brie - tarragon mayo - house made pickle & french fries

**Grilled Salmon \$13**

red onion, tomato, arugula - chipotle mayo - house made pickle & french fries

