

STARTERS

Soup Du Jour \$6

Chicken Pot Pie Soup \$6

Garlic Bread Tower \$9

layered w/ 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

w/ fresh tortilla chips

TAPHOUSE Pretzels \$8

homemade pretzel w/ 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 w/ our marinara sauce

Crab Cake \$12

Maryland style w/ spicy aioli citrus - pickle slaw

Crispy Buffalo Chicken Ravioli \$9

served w/ a rich blue cheese sauce

Shrooms \$9

panko breaded stuffed mushrooms,
boursin cheese - horseradish sauce

Carne & Chorizo Empanadas \$9

ground beef and local artisan chorizo

Drunken Mussels \$12

roasted garlic ale sauce

Brussel Sprouts \$11

roasted brussel sprouts, bacon - Jim Beam maple glaze

Wings - \$12 pick your ten

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

SALADS

add extra to any salad:

Shrimp \$7 Chicken \$6 Steak \$7 Salmon \$7

TAPHOUSE Salad \$8

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

Caesar \$9

classic style w/ 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 and Lump Crab \$15

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

Thai Chop Chop Chicken \$15

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

BURGERS - SLIDERS

“BARNSIDER” Burger \$11

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

Veggie Burger \$12

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

Heart Attack Burger \$15

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

Triple Tap Burger \$15

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

Short Rib Sliders \$13

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

Filet Mignon Beef Sliders \$13

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

SANDWICHES & TACOS

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

Blackened Chicken \$12

spicy slaw, avocado, lettuce
served w/ house made pickles & french fries

Grilled Chicken Club \$12

bacon, apple, warmed brie, lettuce - tarragon mayo
served w/ house made pickles & french fries

Grilled Salmon \$13

red onion, tomato, arugula - chipotle mayo
served w/ house made pickles & french fries

Toscana \$11

grilled vegetables, fresh mozzarella, balsamic glaze, pesto
served w/ house made pickles & french fries

Fish Tacos \$16

beer battered cod, tequila slaw, rice pilaf - chipotle aioli
served w/ house made pickles & french fries

BRICK OVEN FLATBREADS

also available in gluten free add \$3

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, mushrooms, caramelized shallots -
white truffle oil