DERAILED TAPHOUSE

TO SHARE

DERAILED WINGS (GF) — $14
Buffalo | BBQ | Hot Honey | Chipotle

FRIED CALAMARI — $17
Banana Peppers, Marinara, Spicy Mayo

AVOCADO HUMMUS (V) — $13
Grilled Naan Bread

EVERYTHING PRETZEL STICKS — $11
House Beer Cheese, Jameson Honey Mustard

COWBOY CAVIAR (V) — $12
Black Beans, Black-Eyed Peas, Red Onions, Corn, Tomatoes, Avocado, Bell Peppers, Tortilla Chips

DRUNKEN MUSSELS — $18
Mussels, White Wine, Shallots, Garlic, Red Pepper Flakes, Cream

FIRECRACKER SHRIMP — $18
Crispy Shrimp, House Sweet & Spicy Sauce

STICKY PORK BELLY BITES (GF) — $15
Sriracha Mayo

EDAMAME (GF) — $12
Roasted Garlic, Sunflower Seeds, Parmesan

HOT HONEY APPLE FLATBREAD — $16
Boursin, Mozzarella, Sunflower Seed Pesto, Green Apples, Roasted Tomatoes, House Hot Honey Drizzle

OXTAIL EGG ROLLS — $20
Braised Oxtail, Cabbage, Rice, Scotch Bonnet Aioli

BURGERS & BUNS

BACON MAC 'N CHEESEBURGER — $27
8oz Burger, Fried Mac 'N Cheese Bun, Bacon, American Cheese, & Beer Cheese. Served with Hand Cut Fries

TAPHOUSE BURGER — $16
8oz Burger, Your Choice of Cheese, Lettuce, Tomato, & Onion on a Brioche Bun. Served with Hand Cut Fries

Burger Add-Ons: Bacon: $2 | Pork Belly: $4 | Fried Egg: $2
Crumbled Bleu Cheese: $2 | Taphouse Sauce: $2

THE MAGGIE — $21
Two Smashed Patties, Sauteed Mushrooms, Charred Onions, Bacon, Jack Cheddar Cheese, Tomato, & Chipotle Aioli on a Brioche Bun. Served with Hand Cut Fries

SALMON BLT — $19
Grilled Salmon, Bacon, Lettuce, Tomato, & Herb Aioli on a Toasted Brioche Bun. Served with Hand Cut Fries

CHICKEN SALAD SAMMY — $16
Pulled Chicken, Candied Walnuts, Celery, Craisins, Lettuce, & Tomato on a Brioche Bun. Served with Hand Cut Fries

CRYSTALRAMI — $18
Hot Pastrami, Dill Havarti Cheese, Slaw, & Jameson Honey Mustard on Marble Sour Dough Bread. Served with Hand Cut Fries

POCONO PRIME — $25
Prime Rib, Fire Roasted Peppers & Onions, Mozzarella Cheese, & Garlic Horseradish Aioli on a Toasted Ciabatta Roll. Served with Hand Cut Fries

SOUPS & SALADS

FRENCH ONION SOUP — $8

DERAILED SOUP OF THE DAY — $9

ARUGULA SALAD (GF) — $14
Pears, Bleu Cheese, Heirloom Tomatoes, Cucumbers, & Sunflower Seeds. Dressed with Apple Cider Vinaigrette

MEDITERRANEAN SALAD (GF) — $14
Tomatoes, Black Olives, Cucumbers, Bell Peppers, Feta Cheese, Red Onion. Dressed with Extra Virgin Olive Oil

CLASSIC CAESAR SALAD — $13
Parmesan Cheese, House-Made Croutons, & Anchovies. Dressed with Caesar Dressing

DERAILED HOUSE SALAD (GF) — $7
Organic Spring Mix, Tomatoes, Cucumbers, Carrots, & Pickled Red Onions

Salad Protein: Chicken $5 | Steak $12 | Shrimp $9 | Salmon $10

SIDES

TAPHOUSE FRIES (GF) — $8
Seasoned Butter, Parmesan Cheese, Parsley

SWEET POTATO TOTS (GF) — $7

RED PEPPER ORZO — $8

BACON BRUSSELS SPROUTS (GF) — $9

HOUSE FRIED RICE — $26
Oxtail, Shrimp, Crab, Vegetables, Fried Egg

GRILLED BROCCOLINI (GF) — $8

TAPHOUSE SPECIALTIES

HOT HONEY CHICK — $17
Crispy Hot Honey Chicken, Slaw, Tomato, Lettuce & Taphouse Sauce on a Brioche Bun. Served with Hand Cut Fries

THE WILBUR — $18
Pulled Pork, Honey BBQ Sauce, Cooper Sharp, House Slaw, on a Brioche Bun. Served with Onion Rings

CHIPOTLE CHICKEN WRAP — $16
Marinated Chicken Thighs, Chipotle Sauce, Lettuce, & Tomatoes. Served with Hand Cut Fries

VEGAN ROLL UP (V) — $15
Crispy Cauliflower, Red Onions, Spinach, Mushrooms, & Garlic in a Flour Tortilla Wrap. Served with Hand Cut Fries

DERAILED TACOS
Fresh Pico de gallo, Shaved Cabbage, Garlic Cilantro Aioli
Protein: Mahi: **$18** | Shrimp: **$20** | Oxtail: **$22**

BUTTERMILK CHICKEN TENDERS — $17
Jameson Honey Mustard. Served with Hand Cut Fries

FISH & SHRIMP BASKET — $21
Hand Breaded Haddock & Shrimp, Tartar Sauce, Apple Slaw. Served with Hand Cut Fries **Add:** Ipswich Clams +$8 Scallops +$12

MAINS

STEAK FRITES (GF) — $34
12oz NY Strip Steak, Chimichurri, Hand Cut Fries

Steak Add-Ons: Garlic Butter Shrimp: $12 | Lobster Tail: $19

HALF-ROASTED CHICKEN (GF) — $28
Herb Roasted, Garlic Mashed Potatoes, Natural Au Jus, Broccolini

CARRIBEAN RICE BOWL
Rice & Beans, House Slaw, Sweet Plantains, Avocado Relish
Protein: Chicken: **$21** | Oxtail: **$28** | Shrimp: **$25** | Salmon: **$25**

GRILLED BRONZINO — $34
Red Pepper Orzo, Zucchini, Baby Spinach, Herb Compound Butter

TWIN TAILS — $45
Two 8oz Lobster Tails, Fennel Risotto, Blistered Heirloom Potatoes, Mushrooms, Bourbon Honey Butter

SHRIMP RIGATONI — $30
Boursin Cream Sauce, Zucchini, Yellow Sqaush, Parmesan

GRILLED PORK CHOP — $29
Apple Cranberry Glaze, Cheddar Mashed Potatoes, Broccolini, Pearl Onions

KIDS

HAMBURGER
CHICKEN TENDER
CHICKEN QUESADILLA
KID'S PIZZA
GRILLED CHEESE
MAC 'N CHEESE

$12
INCLUDES FRIES, DRINK & ICE CREAM

DESSERTS

CHEF D'S AMARETTO BREAD PUDDING — $13
Vanilla Ice Cream, Caramel & White Chocolate Sauce

COOKIE BUTTER BANANA PIE — $11

TAPHOUSE FAVORITE (V) VEGAN DISH (GF) GLUTEN FREE

**Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Prices Subject To Change Without Notice.*