

the taproom

Soup & Salad

CAESAR SALAD \$10

Romaine, Garlic Croutons, Shaved Parmesan
Add: Chicken \$6, Salmon \$9, Shrimp \$9

SUMMER BLUES SALAD \$17 GF | VE

Blueberries, Blackberries, Bloomsdale Spinach, Figs,
Red Beets, Cucumber, Roasted Hazelnuts

SUMMER CORN CHOWDER \$10

Applewood Bacon, Sweet Corn, Peppers, Crispy Tortillas

TAP GARDEN SALAD \$9 DF | VE

Spring Mix, Heirloom Tomatoes, Cucumbers, Red Onion,
Herb Croutons, Radish, Choice of Dressing

TAP WEDGE SALAD \$13 GF

Iceberg Lettuce, Heirloom Tomatoes, Applewood Bacon,
Pickled Shallots, Radish, Black River Bleu Cheese
(Suggested Dressing - Chipotle Lime Ranch)

SEAFOOD COBB SALAD \$26

Shrimp, Blue Crab, Bacon, Hardboiled Egg, Avocado,
Tomato, Mixed Greens, Citrus Aioli

SOUTHWEST GRAIN SALAD \$15 VE | V

Tri-color Quinoa, Black Beans, Roasted Corn,
Cherry Tomatoes, Feta Cheese, Pickled Red Onions, Avocado

Salad Dressings: Ranch, Balsamic, Chipotle Lime Ranch,
Skytop Honey & Lemon Vinaigrette, Raspberry Vinaigrette

Against The Grain

Contains Alternative Proteins and Grains
in Place of Animal Proteins and Wheat

BUFFALO CAULIFLOWER \$11 V

Tempura Battered, Buffalo Sauce, Carrots, Celery

CRISPY BRUSSELS SPROUTS \$11 VE|GF

Peanuts, Chilies, Nu Oc Cham

QUINOA TACOS \$12 VE|DF|GF

Seasoned Quinoa Crumbles, Salsa Verde, Micro Cilantro, Lime,
Pico de Gallo, Corn Tortilla

VEGETABLE NAPOLEON \$20 VE|V|GF

Portabella Mushrooms, Summer Squash, Vegan
Herbed Cheese, Balsamic Glaze

SPRING GARDEN RISOTTO \$22 VE|V|GF

Mitake Mushrooms, English Peas, Summer Squash, Spinach,
Roasted Tomatoes, Avocado Butter

GENERAL TSO CAULIFLOWER \$18 VE

Peanuts, Micro Cilantro, Sesame Seeds, Jasmine Rice, Chiles

Sandwiches & Such

Choose a Side: French Fries, Sweet Potato Fries
«Gluten Free Rolls Upon Request»

BLACKENED GROUPER TACOS \$18 GF

Mango Salsa, Avocado, Micro Cilantro, Soft Corn Taco

PIZON PANINI \$17

Prosciutto, Porchetta, Artichoke Spread, Spinach, Roasted
Tomatoes, Red Onion, Herb Ciabatta, Provolone Cheese

SAUSAGE CHIVALINI SANDWICH \$21

Herb-Provolone Sausage, Roasted Red Peppers, Garlic Spiked
Broccoli Rabe, Kaiser Roll, Caramelized Onions

BIRRIA QUESADILLA \$20

Dry Chili Braised Beef, Manchego, Flour Tortilla, Cilantro,
Onion Lime, Braising Jus for Dipping

TURKEY & AVOCADO PANINI \$15

Pepper Jack Cheese, Pickled Jalapenos,
Cilantro Pesto, Red Onion

Shareables

TASTE OF PA BOARD \$22

Soft Pretzels, Philly Cheesesteak Eggroll, Pierogis
with Smoked Kielbasa, Yuengling Beer Cheese Sauce,
Pennsylvania Maple Mustard

TAPROOM WINGS \$16

Choice of Buffalo, Mango Habanero,
Buffalo Garlic Caesar or Sticky Sauce

TAP NACHOS \$13 V

Crispy Corn Tortilla Chips, Pico de Gallo, Cheddar-Jack
Cheese, Sour Cream, Scallions, Guacamole

PIZZA MARGHERITA \$16

San Marzano Tomatoes, Basil, Fresh Mozzarella,
Extra Virgin Olive Oil

~Plain or Pepperoni Pizza Available Upon Request~

CHICKEN EMPANADAS \$15

Onions, Ground Chicken, Tomatoes,
Sour Cream, Pico de Gallo

CHIPS WITH DIPS \$12 VE

House Seasoned Thick Chips, Blue Cheese,
Hummus, Buffalo Garlic Caesar

Tap Burgers

Choose a Side: French Fries, Sweet Potato Fries

Tap Burgers (Choice of Angus Beef Burger, Grilled Free Range Chicken
Breast, or Impossible Patty)

«Gluten Free Rolls Upon Request»

TAP CLASSIC \$18

Leaf Lettuce, Vine Tomatoes, Red Onion, Cooper Cheese,
Tap Sauce, Choice of Protein

SMOKEHOUSE \$19

Cayenne - Buttermilk Onion Rings, Root Beer BBQ Sauce,
Tillamook Cheddar, Applewood Bacon, Choice of Protein

BISON BURGER \$24

Bacon Jam, Jalapeños, Roasted Tomatoes & Garlic Aioli,
Brioche Roll, Smoked Gouda Cheese

TAP PATTY MELT \$19

Rye Bread, Caramelized Onions, Swiss Cheese,
Angus Beef Patty, Tap Sauce

AVOCADO \$19

Fresh Avocado, Roasted Tomatoes, Grilled Scallions,
Pepper Jack Cheese, Tap Sauce, Choice of Protein

Entrees

PECAN CRUSTED RED SNAPPER \$26 GF

Sautéed Spinach, Corn Chow Chow

CHICKEN & WAFFLES \$22

Buttermilk Brined Chicken Thighs, Special Spice Blend,
Crisp Waffle, Burnt Apple Butter

GRILLED NY STRIP STEAK \$39

Chefs Steak Sauce, Au Gratin Potatoes, Snap Peas

J.D. BBQ ST. LOUIS RIBS \$36

Cornbread, Broccoli Slaw

GF Gluten Free | DF Dairy Free | V Vegetarian | VE Vegan

⊗ Cooking times, temperatures and doneness may vary with method of preparation

«Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs increases the risk of foodborne illness»