

the taproom

soups & salads

FRENCH ONION • 8

Garlic Crouton, Caramelized Gruyere Cheese

TAPROOM SOUP OF THE DAY • 7

Seasonal Inspiration

TAP HOUSE SALAD • 7

Carrot, Cucumber, Tomato, Radish

CLASSIC CAESAR SALAD • 9

Shaved Parmesan, Garlic Crouton, Anchovy

COBB SALAD • 10

Romaine, Bleu Cheese Crumbles, Olives, Egg, Avocado, Bacon, Tomato

SUMMER SPINACH • 9

Oranges, Blueberries, Strawberries, Chili Roasted Sunflower Seeds, Quinoa, Roasted Garlic Vinaigrette

SOUTHWEST SALAD • 10

Grilled Corn, Black Beans, Avocado, Tortilla Strips, Tomato, Pickled Red Onion, Cheddar Jack, Avocado Verde Vinaigrette

Add To Any Salad:

Rosemary & Garlic Grilled Chicken 5
Grilled Shrimp 8 • Salmon 9

Dressings:

Balsamic, Avocado Verde Vinaigrette, Ranch, Roasted Garlic Vinaigrette

INSALATA CAPRESE • 9

Heirloom Tomato, Basil, Di-Bruno Mozzarella, Balsamic Glaze, Olive Oil Verde Vinaigrette

starters

BAVARIAN JUMBO PRETZEL • 11

German Style Mustard & Beer Cheese

CHICKEN WINGS • 14

Buffalo, Thai, BBQ, Garlic Parmesan

NACHOS PRIMO • 12

Cheddar Jack Cheese, Guacamole, Pico de Gallo, Sour Cream, Salsa Verde
Add: Chicken | Pulled Pork 4
Pickled Jalapeno 2
Beyond Meat 4

EDAMAME • 10

Soy, Ginger, Garlic, Fried Shallots

CRISPY BRUSSEL SPROUTS • 11

Honey Roasted Peanuts, Calabrian Chili, Nuoc Cham

APPLE-CIDER PIEROGIS • 9

Pan Seared Pierogis, Applewood Smoked Bacon, Tarragon

HOT CHICKEN SLIDERS • 9

Gochujang Aioli, Sweet Tomato, Kimchi Slaw

SHRIMP COCKTAIL • 14

Traditional Cocktail Sauce

BUFFALO CAULIFLOWER • 9

Flash Fried, House Buffalo Sauce, Ranch

MEZZE PLATE • 14

Falafel, Mozzarella, Olives, Marinated Artichokes, Cherry Tomato, Cucumber, Grilled Pita, Beet Hummus with Feta & Pine Nuts

signature flatbreads

SAUSAGE • 14

Calabrian Chili, Sweet Tomato, Fresh Mozzarella, Basil, Italian Sausage

SMOKEHOUSE • 14

Pulled pork, Caramelized Onions, Sharp Cheddar, Bacon Jam, Bacon Bits Roasted Apples

FLORENTINE • 14

Spinach, Artichokes, Garlic, Chicken, Basil, Fontina

MUSHROOM • 12

Mozzarella, Crimini, Truffle Salt, Microgreens, Garlic

burgers

(Choice of, Chips, Fries, or Side Salad)

TAPROOM BURGER • 18

Lettuce, Tomato, Onion, House Made Pickle

Choice of Two Toppings:

(Additional Toppings 1.25 each)

American, Swiss, Cheddar, Provolone or Bleu Cheese, Caramelized Onions, Avocado, Bacon, Sautéed Mushrooms, Jalapenos

ENGLISH BREAKFAST BURGER • 18

Fried Egg, Slab Bacon, Hash Brown, American Cheese, Grilled Tomato

HAWAIIAN OO BURGER • 18

Grilled Pineapple, Pork Roll, Pickled Red Onion, Orange Soy, Kewpie Mayo

GRILLED IMPOSSIBLE BURGER • 18

Caramelized Onions, Red Pepper Aioli, Avocado, Micro Greens

GRILLED RIBEYE • 18

Mushrooms, Onions, Peppers, Beer Cheese, Hoagie Roll

GRILLED CHICKEN • 14

Mozzarella, Sweet Tomato, Microgreens, Roasted Garlic Vinaigrette

specialties

(Choice of, Chips, Fries, or Side Salad)

FISH TACOS • 14

Blackened Mahi Mahi, Kimchi Slaw, Gochujang Aioli, Fried Shallots

PORK TACOS • 14

Avocado Salsa Verde, Pickled Red Onions, Pineapple

PORTOBELLO PANINI • 13

Roasted Red Peppers, Spinach, Roasted Garlic Vinaigrette

MUFFALATA PANINI • 14

Capicola, Ham, Soppressata, Provolone, Olive Relish, Tomato

TURKEY CLUB PANINI • 14

Bacon, Boursin Mayo, Lettuce, Roasted Tomato

PASTRAMI PANINI • 14

Swiss, Cole Slaw, Pickled Remoulade

taproom entrees

12 OZ. CREEKSTONE FARMS NY STRIP STEAK • 38

Truffle Parmesan Fries, House Steak Sauce, Merlot Shallot Butter

BEER BATTERED FISH AND CHIPS • 16

Haddock, Slaw, Lemon, Pickled Remoulade

CHICKEN BREAST FLORENTINE • 18

Spinach, Artichokes, Garlic Cream, Seasonal Vegetable

MISO GLAZED ROYAL TIDE SALMON • 24

Vegetable Fried Rice, Orange Soy Sauce

BEYOND ORECCHIETTE • 19

Fava Beans, Sweet Tomato, Broccoli, Fennel Pollen, Parmesan

desserts

WARM LOADED BROWNIE • 8

Peanut Swirl Brownie, Candied Peanuts, Chocolate Chunks, Chocolate Fudge Sauce, Vanilla Ice Cream

STRAWBERRY SHORTCAKE • 8

Vanilla Pound Cake, Strawberry Syrup, Chantilly Cream, Fresh Strawberries

FROZEN KEY LIME PIE • 8

Graham Cracker Crust, Key Lime Filling, Vanilla Bean Whipped Cream, Citrus Graham Crumble

SELECTION OF HOUSE MADE GELATO • 8

Chocolate, Vanilla, Cake Batter, Banana Cream Pie Gelato

Ask Server about gluten free options | Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases the risk of foodborne illness

Vegetarian, Vegan Option | Gluten Free Option

1 Skytop Lodge Rd., Skytop, PA 18357 • (855) 345-7759 • www.Skytop.com