

the taproom

soups & salads

SEASONAL SOUP DU JOUR • 8

FRENCH ONION SOUP • 9

Beef Broth, Caramelized Onions,
Gruyere Cheese, Crostini

SPRING COBB SALAD • 12

Iceberg, Hardboiled Egg, English Peas, Prosciutto,
Tomatoes, Feta Cheese, Balsamic Vinaigrette

CLASSIC CAESAR • 10

Shaved Parmesan, Focaccia Crisp, White Anchovies

TAP HOUSE SALAD • 10

Arugula, Spinach, Red Oak, Carrots,
Cucumbers, Tomatoes, Shaved Red Onion,
Honey Thyme Vinaigrette

PEAS AND CARROTS SALAD • 10

Snap & Sweet Peas, Carrots,
Goat Cheese, Verjus Vinaigrette

SEARED AHI TUNA NICOISE • 15

Haricot Vert, Fingerling Potato,
Chopped Egg, Olives, Arugula

Add To Any Salad:

Grilled Chicken 7

Grilled Shrimp 7

Jail Island Salmon 9

starters

SMOKED CHICKEN WINGS • 12

Honey Sesame or Sambal Hot Sauce
Blue Cheese Dressing

NACHOS PRIMO • 12

Cheddar Jack Cheese, Guacamole,
Pico De Gallo, Sour Cream

Add: Chicken or Smoked Brisket 3
Shrimp 6

BRUSSELS & BLACK EYED PEAS • 11

Brussel Sprout Pedals & Black Eyed Peas Flash Fried
Tossed with Bacon Lardons
and Maple Seasoning

CHARCUTERIE & CHEESE BOARD • 15

Featuring Due Amici's Hot & Sweet Soppressata &
Dry Sausage, Cured Olives, Cave Aged Cheddar,
Lancaster County Blue Cheese, Charred Bread,
Toasted Nuts

HOUSE MADE CHIPS & WHIPPED BLUE CHEESE • 9

Seasoned Kettle Chips with Whipped Lancaster
County Blue Cheese Dip

signature flatbreads

CHICKEN BACON RANCH • 14

Jalapeno Jack & Cheddar Cheese,
Scallions, House Made Ranch

CHEESE STEAK • 14

Shaved Beef, Fresh Mozzarella,
Caramelized Onions

WILD MUSHROOM • 12

Balsamic Onions, Goat
Cheese, Arugula

MEDITERRANEAN • 12

Red onion, Feta, Olives, Tomato



bavarian jumbo pretzel

10 OZ. HAND TWISTED PRETZEL • 11

German Style Mustard & Beer Cheese



taproom burger

PAT LAFRIEDA SHORT RIB BURGER • 18

Choice of Two Toppings:

(Additional Toppings 1.25 each)

American, Swiss, Cheddar, Provolone or
Bleu Cheese, Caramelized Onions, Avocado,
Bacon, Sautéed Mushrooms
Served with House Made Chips



signature steak

14 OZ. STRIP STEAK • 35

Hand Cut Strip Steak
Truffle Fries
House Made Steak Sauce

taproom entrees

RACK OF RIBS ½ RACK • 15

or

FULL RACK • 26

Pork Ribs, Honey Chipotle BBQ & Coleslaw

GRILLED 12 OZ. RIBEYE • 34

Truffle Potatoes, Grilled Asparagus
Thyme Demi-Glace

SAUTÉED SHRIMP AND RICE • 26

Garlic Lemon Butter Sautéed Shrimp
& Herb Infused Basmati Rice

ROASTED FREE BIRD CHICKEN • 26

Harissa Rubbed Half Chicken, Tabbouleh Salad

RICOTTA CAVATELLI • 24

Wild Mushrooms, Cured Tomatoes,
Herb Garlic Butter, Asparagus

GRILLED SWORDFISH • 28

Herb Butter, Grilled Asparagus, Quinoa

specialties

SOUTHWEST BLACK BEAN BURGER • 12

Black Bean, Chipotle, Whole Wheat
Kaiser, Dill Yogurt

SHRIMP TACOS • 16

Corn Tortilla, Queso Fresco,
Cilantro Lime Crème, Onions

GRILLED PESTO CHICKEN SANDWICH • 15

Fresh Mozzarella, Oil Cured Tomatoes, Brioche Roll

SMOKED BRISKET TORTA • 16

Smoked Brisket, Pickled Red Onions, Honey BBQ

FRENCH DIP • 14

Shaved Beef, Boursin Cheese, Caramelized
Onions, Toasted Roll, Au Jus

VEGETARIAN CASSEROLE • 12

Quinoa, Ratatouille, Fresh Mozzarella

FISH-N-CHIPS • 19

Beer Battered Haddock, Fresh Pickle Tartar
Sauce, Coleslaw & Fries

TURKEY CLUB SANDWICH • 12

Smoked Turkey, Bacon, Tomato, Fresh Lemon
Mayonnaise, Avocado

thanks for dining with us

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