

Soups and Salads

Seasonal Soup Du Jour 6

Blueberry and Feta Salad 12

Spinach, Arugula, English Cucumber, Red Onion, Toasted Almonds, Poppy Seed Vinaigrette

Classic Caesar 9

Shaved Parmesan, Focaccia Crouton, White Anchovies

Creamless Tomato Soup 7

San Marzano Tomatoes, Basil, Tarragon & Feta Crostini

Tap House Salad 10

Harvest Greens, Radicchio, Dried Cranberry, Cucumbers, Orange, Shaved Red Onion, Vanilla Honey Vinaigrette

Heirloom Tomato & Avocado 13

Frisee Lettuce, Shaved Red Onion, Radish, Garbanzo Croutons, Lemon Vinaigrette

Crab & Spring Vegetable Cobb Salad 19

Romaine lettuce, asparagus spears, baby carrot, hardboiled egg, radish, avocado, cucumber and ranch dressing.

Add To Any Salad: Grilled Chicken 7, Grilled Shrimp 8, Jail Island Salmon 9

Starters

Chicken Lollipops 14

Buffalo, Bourbon glazed or Sweet Thai Blue Cheese Dressing, Celery Sticks

Nachos Primo 12

Cheddar Jack Cheese, Guacamole, Pico De Gallo, Sour Cream
Add: Chicken or Pulled Pork 5

Apple-Cider Pierogis 9

Pan Seared Pierogis, Applewood Smoked Bacon, Tarragon

Chili Glazed Pork Belly 10

House Smoked Bacon, Scallion Corn Bread, Cornichon and Chili Brown Sugar Crust

Bavarian Pretzel 11

Hand Twisted Pretzel, Mustard Leek Fondue

From The Sea

Gold Band Oysters on the Half Shell

½ dozen 16 | 1 dozen 30

Fresh Shucked Oysters, Cocktail, Lemon Wedge, Saltines, Tabasco

Seafood Platter

45 Serves 1-2 PPL | 80 Serves 3-4 PPL

Gold Band Oysters, Jonah Crab Claw, Shrimp Cocktail, Cold Water Lobster Tail, Lemon, Cocktail, Tabasco

Signature Flatbreads

Heirloom Tomato and Mozzarella 14

Roasted Garlic Oil, Basil, Fried Prosciutto

Potato and Fungi 14

Boursin Cheese Spread, Cured Tomato, Truffle Oil, Arugula

Carolina Shaved Pork 14

Smoked Pork Loin, Caramelized Onions, Blue Cheese, Carolina BBQ Sauce

Specialties

Grilled Portabella Burger 13

Mushroom confit, spicy tomato sauce, provolone

Carnitas Pork Street Tacos 14

Corn Tortilla, Queso Fresco, Pickled Red Onion, Charred Corn Salsa

Smoked Pork Loin Cuban 16

Ham, Gruyere, Pickled Red Onion Relish, Mustard, Ciabatta

Turkey and Pear Panini 14

Oven Roasted Turkey, Poached Bartlett Pear, Spinach, Roasted Red Peppers, and Brie

Grilled Vegetable Torpedo 12

Squash, Zucchini, Portabella, avocado, cured tomato, alfalfa sprouts, green tahini

Haddock Fish Fry 16

Cornmeal dredged haddock, French fries, Coleslaw and Lemon Caper tartar sauce

Burgers (Served with House Chips)

Tap Room Burger 18

Choice of Two Toppings: American, Swiss, Cheddar, Provolone or Bleu Cheese, Caramelized Onions, Avocado, Bacon, Sautéed Mushrooms,

Mushroom and Crispy Onion Burger 19

Mushroom Confit, Panko Onion Ring, Provolone Cheese, Lettuce, and Tomato

Double Pork BBQ Burger 20

Pulled Pork, Bacon, Cheddar Cheese, Lettuce, Tomato and Onion

Garden Short Rib Burger 19

Guacamole, Tomato Relish, Alfalfa Sprouts & a Fried Egg

Entrees

Asparagus and Cured Tomato Pappardelle 19

Garlic, Pine Nuts, Arugula, Peeled Grana Padano

Orange Miso Shrimp Skewer 24

Sesame and Edamame Rice, Grilled Shishito Peppers

Roasted Free Bird Chicken 22

Mushroom and Sweet Pea Risotto, Fried Leek Hay

Signature Steak 35

12 oz. Cowboy Steak Bone-in Ribeye, Hand cut Truffle Pommes Frites, House Made Steak Sauce

Bone-In Pork Chop 26

Roasted Fingerling Potato Succotash, Grilled Asparagus, Mustard Jus

