

# the taproom

## soups & salads

### FRENCH ONION • 8

Garlic Crouton, Caramelized Gruyere Cheese

### SKYTOP CHILI • 9

Topped with scallions and smoked cheddar

### TAP HOUSE SALAD • 7

Carrot, Tomato, Cucumber, Radish, Red Onion

### CLASSIC CAESAR SALAD • 9

Shaved Parmesan, Garlic Crouton, Anchovy

### P&T • 12

Roasted Peaches, Roasted Tomato, Arugula, Fried Sweet Potato Noodles, Crispy Chickpeas, Apple Cider Vinaigrette

### ARTISAN GREEN • 9

Spicy Cashews, Goat Cheese, Dried Cranberries, Grilled Apples, Orange Cognac Vinaigrette

### ROASTED SALAD • 12

Butternut Squash, Beets, Stilton Cheese, Pomegranate Seeds, Watermelon Radish

### Add To Any Salad:

Rosemary & Garlic Chicken 7  
Grilled Shrimp 7 • Salmon 9

### Dressings:

Ranch, Balsamic, Orange Cognac Vinaigrette, Apple Cider Vinaigrette, Lemon Herb Italian

## starters

### BAVARIAN JUMBO PRETZEL • 11

German Style Mustard & Beer Cheese

### CHICKEN WINGS • 14

Mild, Hot, Thai, BBQ, Nashville Style with Skytop Pepper Honey

### EDAMAME • 10

Soy, Garlic, Ginger, Fried Shallots

### CRISPY BRUSSEL SPROUTS • 11

Honey Roasted Peanuts, Calabrian Chili, Nuoc Cham

### APPLE-CIDER PIEROGIS • 9

Pan Seared Pierogis, Applewood Smoked Bacon, Tarragon

### CHICKPEA FRIES • 9

Coconut Curry Ketchup

### NACHOS PRIMO • 12

Cheddar Jack Cheese, Guacamole, Pico de Gallo, Sour Cream, Salsa Verde  
Add: Chicken, Pulled Pork 5  
Roasted Wild Mushrooms 4

### BAKED STUFFED OYSTERS • 20

(Five per Dish)

Bacon, Smoked Cheddar, Onions, Peppers, Garlic, House Hot Sauce

### OYSTERS ON THE HALF SHELL • 16

(Half Dozen)

Cocktail Sauce, Lime and Ginger Mignonette, House Hot Sauce

## signature flatbreads

### SAUSAGE • 14

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

### MAPLE • 14

Brie, Roasted Apples, Cranberry, Maple Syrup, Watermelon Radish

### SQUASH AND CHEESE • 14

Butternut Squash, Herbed Ricotta, Red Onion, Arugula, Balsamic Drizzle

### CHEESESTEAK • 14

Onion, Peppers, Mushrooms, Cheddar Jack Cheese

## 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

### TRIPLE PEPPER THREAT BURGER • 18

Black Pepper Bacon, Sweet Pepper Relish, Pepperjack Cheese

### JEKYLL AND HYDE • 18

Bacon Jelly, Guacamole, Pickled Jalapenos

### MTP BURGER • 18

De Bruno Mozzarella, Sweet Tomato, Pepperoni

### GRILLED IMPOSSIBLE BURGER • 18

Caramelized Onions, Red Pepper Aioli, Avocado, Micro Greens

## specialties

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

### FISH TACOS • 14

Blackened Mahi Mahi, Kim Chee Slaw, Gochujang Aioli, Fried Shallots

### MUSHROOM TACOS • 11

Onions, Arugula, Roasted Tomato, Gochujang Aioli

### TURKEY CLUB PANINI • 14

Bacon, Boursin Mayo, Lettuce, Roasted Tomato

### ITALIAN PANINI • 14

Prosciutto, Capicola, Soppressata, Broccolini, Mozzarella Cheese, Pepper Spread

### VEGETABLE PANINI • 13

Zucchini, Squash, Roasted Red Peppers, Red Onion, Mozzarella Cheese, Basil Pesto

### THE JOVAN • 14

Panko Chicken Breast, White Sharp Cheddar, Red Pepper Aioli, Caramelized Onions, Lettuce, Tomato

## taproom entrees

### SIGNATURE STEAK • 38

NY Strip Steak, House Made Steak Sauce, Merlot Shallot Butter, Baby Potato and Seasonal Vegetables

### BEER BATTERED FISH AND CHIPS • 16

Haddock, Slaw, Lemon, Pickled Remoulade

### CHICKEN CACCIATORE • 26

Onions, Mushrooms, Peppers, Tomato, Calabrian Chili, Baby Potato and Seasonal Vegetables

### SHRIMP AND GRITS • 20

Cheddar Cheese, Shallots, Garlic, Pickled Jalapenos

### FRIED CHICKEN AND WAFFLE • 18

Black Pepper Chicken Gravy, House Hot Sauce, Belgian Waffle

### CHEESE RAVIOLI • 18

Broccolini, Roasted Tomato, Olive Oil, Shaved Parmesan

## desserts

### BACON & BEER PARFAIT • 9

Toffee Brown Sugar Bacon, Yuengling Caramel Sauce, Pecan Butter Crunch, Vanilla Ice Cream

### PINEAPPLE UPSIDE DOWN CAKE • 9

Greek Yogurt Gelato, Spiced Rum Reduction, Italian Cherries, Poached Pineapple Chutney

### BIRTHDAY CAKE PARFAIT • 9

Chocolate & Vanilla Custard, Birthday Cake Crumble, Cake Batter Gelato, Fruity Pebble Meringue

### CARAMEL POPCORN TACO • 9

Waffle Taco Shell, Salted Caramel Gelato, Candied Peanuts & Popcorn, Chocolate Fudge Sauce

### ASSORTED HOMEMADE GELATO • 9

Choice of: Vanilla, Greek Yogurt, Salted Caramel, Strawberry, Chocolate, Butter Pecan, Cake Batter

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

(V) Vegetarian | Vegan Option

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