

the taproom

Soup & Salad

CHICKEN AMALFI SOUP **DT**

Roasted Chicken Breast, Lemon, Carrots, Celery, Fennel, Capers & Cracked Peppercorn, served with Orzo - 9

TAP GARDEN SALAD **VE**

Spring Mix, Heirloom Tomatoes, Cucumbers, Red Onion, Radish, Herb Croutons & Choice of Dressing - 13

CAESAR SALAD

Romaine, Fresh Grated Locatelli, Oven Roasted Tomatoes, House Herb Croutons & Caesar Vinaigrette - 15

PEAR & GORGONZOLA SALAD **TN** | **V**

Butter Bibb & Scarlett Butter Lettuce, Roasted Artisan Pears, Gorgonzola Cremificato, Toasted Black Walnuts, & Cracked Black Pepper - 17

STRAWBERRY RHUBARB SALAD **V**

Spinach, Red Dandelion Greens, Strawberries, Candied Rhubarb, Roasted Sunflower Seeds & Goat Cheese Crumbles - 16

SUMO CITRUS ASIAN SALAD **VE** | **TN**

Arugula, Leafy Greens, Sumo Oranges, Dried Cherry, Celery, Pine Nuts, Crispy Noodles & Sesame Seeds - 17

THAI CHICKEN BOWL **TN**

Grilled Chicken, Shaved Napa Cabbage, Carrot, Red Bell Pepper, Pineapple Kimchi, Cashews, Cilantro & Toasted Cashew Kimchi Dressing - 20

Add a Protein

Chicken 8 | Salmon 12 | Shrimp 14 | ½ Avocado 5

Salad Dressings

Yuzu Poppy Seed Dressing, Brown Sugar Walnut Vinaigrette, Skytop Honey & Lemon Vinaigrette, Strawberry Basil Vinaigrette, Sesame Dressing, Cashew Kimchi Dressing, Balsamic Vinaigrette, Ranch, Blue Cheese Dressing

Tap Burgers

All Burgers served with French Fries or Sweet Potato Tots
Choices of Protein are Angus Beef Burger, Grilled Free Range Chicken Breast or Impossible Patty
Gluten Free Rolls Upon Request

TAP CLASSIC

Leaf Lettuce, Vine Tomatoes, Red Onion, Cooper Cheese, Tap Sauce & Choice of Protein - 20

AVOCADO

Fresh Avocado, Roasted Tomatoes, Pickled Red Onion, Pepper Jack Cheese, Tap Sauce & Choice of Protein - 22

SMOKEHOUSE

Buttermilk Onion Straws, Root Beer BBQ Sauce, Tillamook Cheddar, Applewood Bacon & Choice of Protein - 22

RED DRAGON PUB

Red Dragon Mustard Ale Cheddar, Fried Jalapeno Chips, Sweet Jalapeno Mustard served with Lettuce, Tomato & Onion - 22

Sandwiches & Such

All Sandwiches are served with French Fries or Sweet Potato Tots

SEARED TUNA WONTON TACOS **DT** | **S**

Grilled Ahi Tuna, Avocado, Carrot Slaw, Goku Aioli, Crispy Wonton Shells, Sesame Seed & Side of Seaweed Salad - 20

TAPROOM DIP

Shaved Roast Beef, Sautéed Mushroom/Onions, Gruyere, Provolone Cheese, Horseradish Aioli & Au Jus on a Hoagie Roll - 17

THE TRUFFALO CHICKEN

House Breaded Fried Chicken Thigh, Truffle Buffalo Sauce, Danish Blue Cheese Slaw & Pickles on a Brioche Bun - 18

CHICAGO DOG

Foot Long Hot Dog, Tomato, Pickle, Cherry Pepper Relish, Sweet Onion, Yellow Mustard & Celery Salt on a Poppy Seed Bun - 15

MUFFALETTA PANINI

Ham, Salami, Mortadella, Gruyere, Provolone, Tapenade Salad & Yellow Mustard on Focaccia Bread - 18

Shareables

TASTE OF PA BOARD **S**

Soft Pretzels, Philly Cheesesteak Eggrolls, Everything Seasoning Kielbasa Pigs in a Blanket, Smoky Onion Mustard & Yuengling Lager Beer Cheese - 25

TAPROOM WINGS

Choice of Sauce: Buffalo, Pickle Dusted, Blackberry Jalapeno Honey, Maple Pepper & Chipotle Lime Ranch - 16
Substitute with Tempura Battered Cauliflower **V**

FLATBREAD OF THE WEEK

Chef Inspired Weekly Flatbread. Ask your server!

BIRRIA TACO MAC & CHEESE

Our Award Winning Mac & Cheese!
Slow Cooked Brisket, Sharp White Cheddar Béchamel, White Corn Tortilla & Cotija Cheese Crumbs, served with Onion & Cilantro - 18

JERSEY FRIES

Seasoned Fries, Peppercorn Demiglace, Mozzarella, Maldon Salt & Parsley - 14

FRUTO DE LA MAR CEVICHE **DT**

Shrimp, Octopus, Bay Scallop, Tomato Lime Juice, Crushed Árbol Chile Flake, Mango, Red Onion, Cucumber & Pinsa Flatbread Chips - 26

STEAMED BEER CLAMS

(12) Littleneck Clams, New England IPA Broth, Drawn Butter & House Made Oyster Crackers - 20

Against the Grain

SWEET & SOUR ORANGE CAULIFLOWER **V** | **DT**

Tempura Battered Cauliflower, Sweet & Sour Orange Sauce served with Sesame Seed and Purple Sticky Rice - 18

CRISPY BRUSSEL SPROUTS **VE**

Peanuts, Chilies & Nu Oc Cham - 12

CHUNK™ STEAK WITH MUSHROOM DEMI **VE** | **S**

Pan-Seared Plant-Based Steak, topped with a Vegan Mushroom Peppercorn Demiglace, served with Potato Wedges & Roasted Cauliflower - 28

MISO TOFU WRAP **V** | **DT** | **S**

Miso-Glazed Tofu, Shredded Napa Cabbage, Cucumber, Carrot, Scallion, Avocado, Goku Aioli & Cilantro served in a Roasted Garlic Wrap - 17

WALNUT & WHITE BEAN RIGATONI **V** | **TN**

Plant Based Sausage Crumbles, Toasted Walnuts, Rigatoni, Garlic, Crushed Red Pepper Flake, Cannellini Bean, Rainbow Chard Pesto, Lemon & Extra Virgin Olive Oil - 26

GRILLED EGGPLANT & MIXED GRAIN BOWL **V** | **TN**

Grilled Eggplant, Cucumber, Scallion, Farro, Barley, Freekeh, Romesco Sauce & Basil - 22

Entrees

BULGOGI KOREAN BBQ PORK CHOP **DT** | **S**

Bulgogi Korean BBQ Glazed Prime Pork Chop, Kimchi Fried Rice, Scallions & Roasted Cauliflower - 28

BEER BATTERED COD PLATTER

Fresh Atlantic Cod, Battered & Deep Fried served with Potato Wedges, Tartar Sauce or Cocktail Sauce - 22

BISON HANGER STEAK

Milk Cured Bison Hanger Steak, Cracked Black Pepper, Sautéed Onion, Burgundy Cream Reduction, Potato Wedges & Roasted Cauliflower - 32

SEAFOOD CAMPANELLE

Littleneck Clams, Shrimp, Cod, Picante Tomato Broth, Campanelle, Spring Peas & Herb Oyster Cracker Breadcrumbs - 24

CHICKEN SAMBUCA WITH ROMAN GNOCCHI

Pan Seared Chicken Breast, Sambuca Cream Sauce, Mission Figs, Roman Gnocchi & Roasted Cauliflower - 21

DT Gluten Free | **DT** Dairy Free | **V** Vegetarian | **VE** Vegan | **S** Soy | **TN** Tree Nut

V Cooking times, temperatures and doneness may vary with method or preparation

Gluten Free pasta available upon request

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