

the taproom

Soup & Salad

BRAISED BEEF SHORT RIB CHILI GF

Tomato-Chipotle Chili Braised Beef Short Rib, Black Beans, Ground Beef, Cheddar Cheese - 12

TAP GARDEN SALAD DF | VE

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

SKYTOP CAESAR

Romaine, Fresh Grated Locatelli, House Herbed Croutons, Caesar Dressing - 15

GRILLED AHI TUNA SALAD

Arugula, Pickled Carrot and Daikon, Cucumber, Edamame, Cashews, Toasted Sesame Seeds - 25

ROASTED BEET SALAD DF | VE | GF

Baby Kale, Roasted Beets, Toasted Almonds, Golden Raisins, Heirloom Carrot - 17

ROASTED APPLE & WALNUT SALAD GF | V

Artisan Greens, Roasted Apple, Celery, Craisins, Maple Toasted Walnuts, Maple Smoked Sharp Cheddar Cheese - 17

Add a Protein

Chicken 7 | Salmon 11 | Shrimp 12 | ½ Avocado 5

Salad Dressings

Yuzu Poppy Seed Dressing, Apple Cider Vinaigrette, Skytop Honey & Citrus Vinaigrette, Herb Vinaigrette, Sesame Dressing, Balsamic, Ranch, Blue Cheese Dressing

Tap Burgers

All Burgers Served with a side of French Fries or Sweet Potato Tots
Tap Burgers (Choice of 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

SMOKEHOUSE

Buttermilk Onion Rings, Root Beer Bbq Sauce, Tillamook Cheddar, Applewood Bacon, Choice Of Protein - 22

AVOCADO

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

MUSHROOM GOUDA BURGER

Marinated Portabella Mushrooms, Smoked Gouda Cheese, Truffle Garlic Aioli, Brioche Bun - 23

BURGER OF THE WEEK

Ask Your Server For This Week's Burger

Sandwiches & Such

All Sandwiches Served with a side of French Fries or Sweet Potato Tots

SEARED TUNA WONTON TACOS DF

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

ORCHARD GRILLED CHEESE VE

Hearty White Toast, Maple Smoked Cheddar, Macerated White Raisins, Fresh Thyme, Granny Smith Apple, served with Chef's Warm Applesauce - 14

ROASTED PORK PANINI

Slow Cooked Pork Loin, Cranberry Applesauce, Brie Cheese, Arugula, Herbed Focaccia Roll - 16

PESTO CHICKEN WRAP

Pesto Chicken, Crispy Bacon, Roasted Tomatoes, Red Onion, Spinach, Garlic Aioli, Parmesan Cheese Blend. Choice of Spinach Wrap or GF Wrap - 17

Shareables

TASTE OF PA BOARD

Soft Pretzels, Philly Cheesesteak Egg Rolls, Pierogis With Smoked Kielbasa, Yuengling Lager Beer Cheese, Local Maple Mustard - 24

TAPROOM WINGS

Buffalo, Carolina Mustard BBQ, Maple Bourbon, Porketta Rub - 16

PUMPKIN PAKORA V

House Made Pumpkin Fritters, Yogurt Dip, Cranberry Chutney, Pepitas - 12

FLATBREAD OF THE WEEK

Chef-inspired Weekly Creation. Ask Your Server!

CRISPY STUFFED GNOCCHI

Stuffed with Asiago and Ricotta Cheese, Tossed with Crispy Pancetta, Sage and Lemon Zest, Garlic Honey Drizzle - 15

PINA COLADA SHRIMP

Six Tempura-Coconut Shrimp, Rum and Pineapple Salsa - 20

Against The Grain

Contains Alternative Proteins and Grains in Place of Animal Proteins and Wheat

BUFFALO CAULIFLOWER V

Tempura Battered, Buffalo Sauce, Carrots, Celery - 14

GENERAL TSO CAULIFLOWER V

Peanuts, Sesame Seeds, Jasmine Rice, Chilies - 18

CRISPY BRUSSEL SPROUTS DF | VE

Peanuts, Chilies, Nu Oc Cham - 12

FALAFEL BOWL V

House Made Falafel, Arugula & Romain Mix, Cucumber, Cherry Tomato, Red Onion, Radish, Pita Bread Croutons, Tzatziki, Parsley - 18

MUSHROOM BOLOGNESE DF | VE

Fable Mushrooms, Mirepoix, Parsnips, Red Wine and Roasted Tomatoes over Fettucine - 22

KALE RISOTTO GF | V

Risotto, Kale, Cranberries, Toasted Hazelnuts, Danish Blue Cheese - 21

Entrees

NY STRIP STEAK GF

NY Strip Steak, Caramelized Onions, Mushrooms, Danish Blue Cheese. Baked Potato, Roasted Root Vegetables - 42

MORTADELLA MEATLOAF

Chef's Savory Mortadella Meatloaf, Gravy, Baked Potato, Broccoli - 21

BULGOGI KOREAN

BBQ PORK CHOP DF | GF

Bulgogi Korean BBQ Glazed Prime Pork Chop, Kimchi Fried Rice, Grilled Scallions, Broccoli - 26

BEER BATTERED COD PLATTER

Fresh Atlantic Cod, Battered and Deep Fried, Herbed Potato Wedges. Choice of Tartar Sauce or Cocktail Sauce - 22

SHRIMP OVER FETTUCINE

Spice-Rubbed Shrimp, Garlicky Jalapeno Cream Sauce, Fettucine. Served with Crusty Sourdough Bread - 19

GF Gluten Free | DF Dairy Free | V Vegetarian | VE Vegan
Cooking times, temperatures and doneness may vary with method of preparation
«Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases the risk of foodborne illness»