



SMALL PLATES & APPETIZERS

— *Great for sharing!* —

TRADITIONAL MUSSELS

PEI Mussels, White Wine Garlic, Parsley, Red Pepper Flakes, Toasted Sesame Ginger, Fries \$14

BEER BAKED PRETZEL STICKS

Warm Bavarian-Style Pretzels, Served with Ale Mustard \$7.5

HUMMUS V

Feta Cheese, Olive Oil, Tomatoes, Onion, Cured Olives, served with Veggies and Crisp Herb Flatbread \$9

WHIPPED RICOTTA CHEESE BOARD

Hand Whipped Ricotta Cheese, Thinly Sliced Prosciutto, Arugula, Pickled Grapes, Served with Sliced French Baguette \$13

SPICY SHORT RIB TOTS

Tater Tots Topped with Sriracha, Pulled Short Rib, Scallions, Pickled Fennel \$5.5

CANNONBALL CASSEROLE

Beef, Pork and Veal Meatballs, Marinara Sauce, Ricotta Cheese \$9

CHICKEN AND WAFFLE SLIDERS

Crispy Chicken Inside a Rosemary-Cheddar Waffle, served with Maple Bourbon Sauce \$11

CALAMARI

Crispy Calamari, Garlic, Parmesan, Lemon Gremolata, with a side of Sriracha Aioli, Sweet Spicy Tamarind Dip \$13

CHEESY DEVILS ON HORSEBACK

Medjool Dates Stuffed with Gorgonzola, Wrapped in Bacon \$7

CHICKEN WINGS

Lemongrass and Coconut Milk Marinated, Spicy Soy-Ginger Glaze \$12

TAVERN IRISH NACHOS

House-Made Potato Chips, Sharp Cheddar, Applewood Smoked Bacon, Scallions, Sour Cream \$6 *Add Guacamole \$1.5*

SHRIMP SCAMPI CROSTINI

Shrimp Sautéed Scampi Style, Served with Homemade Garlic Crostinis \$10

GOAT CHEESE POLENTA FRIES

Cornmeal, Reggiano, Spicy Harissa Sauce \$6.5

CAULIFLOWER STEAK V

Roasted Cauliflower Topped with Garlic, Parmesan, Tomatoes \$7

FIRE ROASTED CHICKEN QUESADILLA

Grilled Vegetables, Four Cheese Medley, Pico de Gallo, Guacamole and Sour Cream \$14



SOUPS & GREENS

Add to Chopped Salad or Kale Salad
Chicken – \$5 Salmon – \$7 Shrimp – \$7

LAFAYETTE'S ONION SOUP S

Caramelized Onion with Melted Emmental and Gruyère Cheeses \$7

FRESHLY MADE SOUP OF THE DAY \$5

GRILLED SALMON SALAD* S

Soy-Glazed Grilled Salmon, Field Greens, Cucumber, Tomato, Scallions, Red Onions, Peppers, Sesame Dijon Dressing with Plum Chili Sauce \$17

CHOPPED SALAD

Lettuce, Applewood Smoked Bacon, Gorgonzola Cheese, Tomatoes, Red Onions, Cucumber, Scallions, Herb Parmesan Vinaigrette \$8/11

GRILLED CHICKEN SALAD

Grilled Chicken Breast, Field Greens, Sautéed Apples, Gorgonzola Cheese, Candied Walnuts, Cider Vinaigrette Dressing \$14

BABY KALE AND BEET SALAD

Baby Kale, Romaine, Red and Golden Beets, Goat Cheese, Dried Cherries, Hazelnuts, Bourbon-Hazelnut Vinaigrette \$13

CAESAR SALAD WITH GRILLED CHICKEN

Grilled Chicken, Crostini, Caesar Dressing \$13

PASTA

Add a Garden or Soup of the Day for \$4

SHRIMP & SPINACH AGLIO OLIO

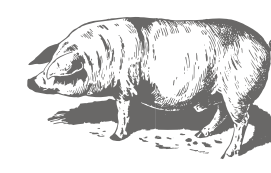
Shrimp, Spinach, Olive Oil, Garlic, Tomatoes, Feta Cheese, Parmesan, Pine Nuts \$15.5/ 19.5

CAJUN MACARONI & CHEESE S

Chicken, Andouille, Applewood Smoked Bacon, Cavatappi Pasta \$13.5/ 17.5

SHORT RIB & WILD MUSHROOM STROGANOFF

Cabernet Braised Short Rib, Savory Wild Mushroom Sauce, Pappardelle, Sour Cream \$17



BURGERS* & SANDWICHES

All Burgers & Sandwiches are served with a choice of Chips, Fries or Coleslaw. Add a Garden or Soup of the Day for \$4

BIG ALE PRIME BURGER S

8 oz. Prime Beef, New Castle Brown Ale Onions, Melted Irish Stout Cheddar, Ale Mustard, Lettuce, Tomato, Pretzel Bun \$15.5

ALL-AMERICAN CHEESEBURGER

8 oz. Angus Beef, Choice of: American, Emmental Swiss, Smoked Gouda, Pepper Jack, Gorgonzola, Sharp Cheddar, Monterey Jack, Lettuce, Tomato \$12

SHORT RIB GRILLED CHEESE

Marsala Braised Short Rib, Sautéed Onions, Sharp Cheddar, Griddled Artisan Sourdough \$13

CLASSIC REUBEN

Classic Corned Beef Brisket, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Griddled Marble Rye \$12

ITALIAN BURGER

Ground Veal, Fried Provolone, Marinara, Peppers and Onions \$15

SOUTHWEST CHICKEN BURGER

Ground Chicken with Chipotle Aioli, Fried Corn Chips, Pickled Jalapeño, Shredded Lettuce, American Cheese \$13

PORK BELLY BLT S

Braised Pork Belly, Jalapeño Pickled Red Onions, Sriracha Mayo, Lettuce, Tomato, Pretzel Bun \$12

HONEY MUSTARD CHICKEN

Grilled with Applewood Smoked Bacon, Monterey Jack Cheese, Red Onion, Lettuce, Tomato, Honey Mustard Sauce, Artisan Roll \$12

PASTRAMI SMOKED SALMON REUBEN

Ducktrap Pastrami Smoked Salmon, Brie, 1746 Sauce, Griddled Rye Bread \$15

ARTISAN ROSEMARY HAM MELT

Prosciutto Cotto, Gruyère, Apple Tarragon Mayo, Grilled Sourdough Bread \$13

BLACK BEAN VEGETARIAN BURGER V

House-Made Black Beans, Roasted Vegetables, Portobello, Pepper Jack, Lettuce, Tomato, Chipotle Mayo \$11



LARGE PLATES

Add a Garden or Soup of the Day for \$4

CEDAR PLANK SALMON* S

Oven-Roasted on a Cedar Plank, Fresh Thyme, Wine Butter Sauce, Choice of Garden \$22

GRILLED USDA PRIME HANGER STEAK*

Char-Grilled 10 oz. USDA Prime Hanger Steak, Served with Crispy Goat Cheese Polenta Cake, Grilled Asparagus and Tomato Bacon Jam \$27

NEW YORK STRIP STEAK*

12 oz. Center Cut USDA Choice, Herb Butter, Served with Roasted Cauliflower \$30

BEER-BATTERED FISH AND CHIPS S

Fresh Alaskan Cod, Tartar Sauce, Coleslaw, Fries \$18

CHICKEN POT PIE

Braised Chicken, Carrots, Celery, Onions, English Peas, Redskin Potatoes, Puff Pastry Crust \$14

CRANBERRY GLAZED PORK CHOP

12 oz. Bone-in Pork Chop, Served with Goat Cheese Mashed Potatoes and Warm Brussel Sprout Slaw \$28

GARDENS

- \$6 -

Caesar Salad

Tavern Salad

Fried Bacon Brussels Sprouts

Redskin Mashed Potatoes

Sweet Potato Fries

Sautéed Spinach

Sautéed Asparagus

Spicy Miso Green Beans

S Signature Item V Vegetarian

**Consuming raw or undercooked meat, poultry or seafood could be hazardous to your health.*