



## 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 Siracha, Pulled Short Rib, Scallions, and 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 Sauteed 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**

### GRILLED CHICKEN QUESADILLA

With Fire Roasted 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**

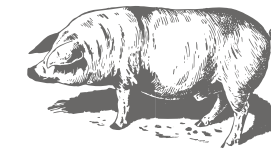
## PICK THREE

- \$12 -

*Half Sandwich Selection,  
a Bowl of Soup of the Day, a Choice of  
Side Caesar, Cafe Salad, Or French Fries*

*Sub Lafayette's Onion Soup \$2*

*Ask your server for today's selection*



## 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 **USA**

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, Apple Caraway Sauerkraut, Thousand Island Dressing, 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**

### BLACK POWDER CLUB

Smoked Turkey, Cheddar Cheese, Applewood Smoked Bacon, Provence Mayo, Green Leaf Lettuce and Vine Ripe Tomato on a Toasted Croissant **\$14**

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



## 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**

### BEER-BATTERED FISH AND CHIPS **S**

Fresh Alaskan Cod, Tartar Sauce, Coleslaw, Fries **\$15**

### CHICKEN POT PIE

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

### VEGETARIAN CHILI & SALAD **V**

Garden Vegetables, Legumes, Tomato Sauce, Rice Medley, Parmesan, Tavern Salad **\$11**

## 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