



## 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, Ale Mustard, Andouille Cheese Sauce **\$8.5**

### HUMMUS <sup>V</sup>

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

### BPT POUTINE <sup>S</sup>

French Fries, Short Rib, Cheddar Cheese Curds, Lager Gravy **\$10**

### SPICY SHORT RIB TOTS

Tater Tots, Siracha, Pulled Short Rib, Scallions, Pickled Fennel **\$5.5**

### ORANGE GLAZED PORK BELLY SLIDERS

Pork Belly, Asian Slaw, Mayo, Served on Slider Buns **\$12**

### CHICKEN AND WAFFLE SLIDERS

Crispy Chicken inside a Rosemary-Cheddar Waffle, Maple Bourbon Sauce **\$11**

### CALAMARI

Crispy Calamari, Garlic, Parmesan, Lemon Gremolata, Sriracha Aioli, Sweet Spicy Tamarind Dip **\$13**

### CHEESY DEVILS ON HORSEBACK

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

### CHICKEN WINGS

Oven Roasted Wings with your choice of Buffalo, Alabama White Sauce, or Sweet BBQ **\$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, Homemade Garlic Crostinis **\$10**

### GOAT CHEESE POLENTA FRIES <sup>S</sup>

Spicy Harissa Sauce **\$6.5**

### CAULIFLOWER STEAK <sup>V</sup>

Roasted Cauliflower, Garlic, Parmesan, Tomatoes **\$7**



## SOUPS & GREENS

### LAFAYETTE'S ONION SOUP <sup>S</sup>

Caramelized Onion with Melted Emmental and Gruyère Cheeses **\$7**

### FRESHLY MADE SOUP OF THE DAY <sup>S</sup>

### GRILLED SALMON SALAD\* <sup>S</sup>

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

### 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**

### CHOPPED SALAD

Iceberg, Applewood Smoked Bacon, Gorgonzola Cheese, Tomatoes, Red Onions, Cucumber, Scallions, Herb Parmesan Vinaigrette **\$10**

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

## PASTA

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

### LINGUINI AGLIO OLIO WITH KALE

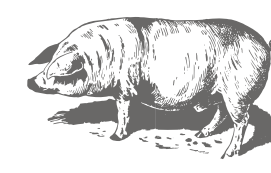
Shrimp, Chili Flakes, Garlic, Parmesan Reggiano **\$16.5**

### CAJUN MACARONI & CHEESE

Chicken, Andouille, Applewood Smoked Bacon, Cavatappi Pasta **\$13.5**

### TORTELLINI PESTO PASTA

Ricotta Filled Tortellini, Arugula Pesto Cream, Roasted Red Peppers, Cherry Tomatoes, Goat Cheese **\$14.5**



## 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 <sup>S</sup>

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**

### ARTISAN ROSEMARY HAM MELT

Prosciutto Cotto, Gruyère, Apple Tarragon Mayo, Griddled Sourdough Bread **\$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 <sup>S</sup>

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

### HONEY MUSTARD CHICKEN

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

### SHORT RIB GRILLED CHEESE <sup>S</sup>

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

### BLACK BEAN VEGETARIAN BURGER <sup>V</sup>

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

### GRILLED CHICKEN QUESADILLA

Fire Roasted Vegetables, Four Cheese Medley, Pico De Gallo, Guacamole, Sour Cream **\$11**

*\*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\* <sup>S</sup>

Oven-Roasted on a Cedar Plank, Fresh Thyme, Wine Butter Sauce, Roasted Potatoes and Green Beans **\$22**

### GRILLED USDA PRIME HANGER STEAK\*

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

### BEER-BATTERED FISH AND CHIPS <sup>S</sup>

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

### CHICKEN POT PIE <sup>S</sup>

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

### ST. LOUIS STYLE SPARE RIBS

St. Louis Style Pork Ribs, Fries, Coleslaw  
Half Rack **\$17** Full Rack **\$23**

### VEGETARIAN CHILI & SALAD <sup>V</sup>

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

### CHICKEN AND SHRIMP SAUTE <sup>S</sup>

Pan Sautéed Chicken and Shrimp, Roasted Red Peppers, Shitake Mushrooms, Roasted Potatoes, Flash Fried Spinach **\$20**

## GARDENS

- \$6 -

*Caesar Salad*

*Tavern Salad*

*Fried Brussel Sprouts with Bacon*

*Roasted Red Potatoes*

*Sweet Potato Fries*

*Sautéed Asparagus*

*Sautéed Green Beans*

<sup>S</sup> Signature Item <sup>V</sup> Vegetarian