



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 ^V

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

BPT POUTINE ^S

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 ^S

Spicy Harissa Sauce **\$6.5**

CAULIFLOWER STEAK ^V

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



SOUPS & GREENS

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**

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, Linguini, Spicy Garlic Parm Sauce, Chopped Kale **\$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**

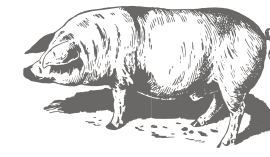
PICK THREE

- \$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 ^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**

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 ^S

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 ^S

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

BLACK BEAN VEGETARIAN BURGER ^V

House-Made Black Beans, Roasted Vegetables, Portobello, Pepper Jack, Lettuce, Tomato, Chipotle Mayo **\$13**

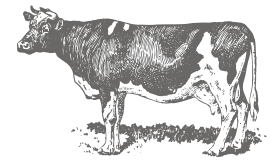
BLACK POWDER CLUB

Smoked Turkey, Cheddar Cheese, Applewood Smoked Bacon, Provence Mayo, Lettuce, Red Onion, Tomato on a Toasted Croissant **\$14**

GRILLED CHICKEN QUESADILLA

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

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

CHICKEN POT PIE ^S

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 ^V

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

GARDENS

- \$6 -

Caesar Salad

Tavern Salad

Fried Brussel Sprouts with Bacon

Roasted Red Potatoes

Sweet Potato Fries

Sautéed Asparagus

Sautéed Green Beans

^S Signature Item ^V Vegetarian