



SMALL PLATES & APPETIZERS

— Great for sharing! —

TRADITIONAL MUSSELS \$14

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

BEER BAKED PRETZEL STICKS \$9

Warm Bavarian-Style Pretzels, Ale Mustard, Andouille Cheese Sauce

HUMMUS \$9

Warm Pita, Olive Oil, Celery, Carrots, Red Peppers

BPT POUTINE \$10

French Fries, Short Rib Lager Gravy, Cheddar Cheese Curds

CALAMARI \$13

Crispy Calamari, Garlic, Parmesan, Lemon Gremolata, Sriracha Aioli, Spicy Tamarind Dip

CHEESY DEVILS ON HORSEBACK \$7

Medjool Dates Stuffed with Gorgonzola, Wrapped in Bacon

CHICKEN WINGS \$12

Wings with your choice of Buffalo, Asian Glaze, or Sweet BBQ

TAVERN IRISH NACHOS \$6

House-Made Potato Chips, Sharp Cheddar, Applewood Smoked Bacon, Scallions, Sour Cream

Add Guacamole \$2

SPICY SHORT RIB TOTS \$6

Tater Tots, Sriracha, Pulled Short Rib, Scallions, Pickled Fennel

SHRIMP SCAMPI CROSTINI \$10

Shrimp Sautéed Scampi Style, Homemade Garlic Crostinis

BLACKENED CHICKEN QUESADILLA \$14

Fire Roasted Vegetables, Four Cheese Medley, Pico De Gallo, Guacamole, Sour Cream

MARGARITA FLATBREAD \$12

Fresh Mozzarella, Parmesan Cheese, Vine Ripened Tomatoes

PARMESAN POLENTA FRIES \$7

Spicy Harissa Sauce

CAULIFLOWER STEAK \$7

Roasted Cauliflower, Garlic, Parmesan, Tomatoes



SOUPS & GREENS

LAFAYETTE'S ONION SOUP \$7

Caramelized Onion with Melted Emmental and Gruyère Cheeses

FRESHLY MADE SOUP OF THE DAY \$5

GRILLED SALMON SALAD* \$17

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

GRILLED CHICKEN SALAD \$14

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

AUTUMN SALAD \$14

Field Greens, Roasted Butternut Squash, Roasted Beets, Pickled Fennel, Goat Cheese, Pumpkin Seeds, Cider Vinaigrette Dressing

CAESAR SALAD \$9

Crostinis, Caesar Dressing

CHOPPED SALAD \$10

Iceberg, Applewood Smoked Bacon, Gorgonzola Cheese, Tomatoes, Red Onions, Cucumber, Scallions, Herb Parmesan Vinaigrette

Add to Any Salad

Chicken – \$5 Salmon – \$8 Shrimp – \$8

PASTA

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

LINGUINI AGLIO OLIO WITH KALE \$17

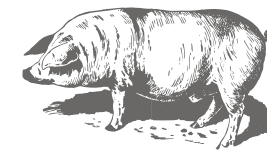
Shrimp, Chili Flakes, Garlic, Parmesan Reggiano

CAJUN MACARONI & CHEESE \$18

Chicken, Andouille, Applewood Smoked Bacon, Cavatappi Pasta

TORTELLINI BOLOGNESE \$15

Ricotta Filled Tortellini, Rustic Bolognese Sauce, Parmesan Cheese



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 \$16

8 oz. Prime Beef, Ale Onions, Melted Irish Stout Cheddar, Ale Mustard, Lettuce, Tomato, Pretzel Bun

ALL-AMERICAN CHEESEBURGER \$13

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

CLASSIC REUBEN \$12

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

ITALIAN BURGER \$15

Ground Veal, Fried Provolone, Marinara, Peppers and Onions

SOUTHWEST CHICKEN BURGER \$13

Ground Chicken with Chipotle Aioli, Fried Corn Chips, Pickle, Jalapeño, Shredded Lettuce, American Cheese

HONEY MUSTARD CHICKEN \$12

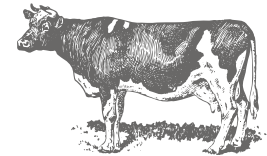
Grilled with Applewood Smoked Bacon, Monterey Jack Cheese, Red Onion, Lettuce, Tomato, Honey Mustard Sauce, Artisan Roll

SHORT RIB GRILLED CHEESE \$13

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

BLACK BEAN VEGETARIAN BURGER \$13

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



LARGE PLATES

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

CEDAR PLANK SALMON* \$22

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

NEW YORK STRIP STEAK* \$30

12 oz. Center Cut USDA Choice, Herb Butter, Served with Roasted Cauliflower and Choice of Garden

GRILLED HANGER STEAK* \$27

Char-Grilled 10 oz. USDA Prime Hanger Steak, Crispy Frites, Grilled Asparagus, Herb Butter

BEER-BATTERED FISH AND CHIPS \$18

Fresh Alaskan Cod, Tartar Sauce, Coleslaw, Fries

CHICKEN POT PIE \$14

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

IRISH BANGERS \$16

Chargrilled Bangers, Whole Grain Potato Salad, Sautéed Ale Onions, Lager Gravy

CRISPY CHICKEN \$19

Crispy Confit Chicken Breast, Roasted Potatoes, Sautéed Spinach, Tomatoes, Demi Glaze

GARDENS

- \$6 -

Caesar Salad

Tavern Salad

Fried Brussel Sprouts with Bacon

Roasted Red Potatoes

Sweet Potato Fries

Grilled Asparagus

Sautéed Green Beans

Signature Item Vegetarian

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