



## SMALL PLATES & APPETIZERS

— Great for sharing! —

### 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, Olive Oil

### 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

Crostini, 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

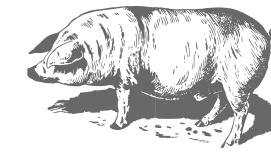
Shrimp, Chili Flakes, Garlic, Parmesan Reggiano

### CAJUN MACARONI & CHEESE \$14

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, Pickled 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

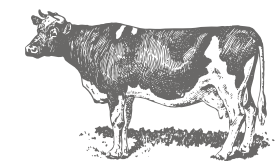
Marsala Braised Short Rib, Sautéed Onions, Sharp Cheddar, Griddled Artisan Sourdough

### BLACK BEAN VEGETARIAN BURGER \$13

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

### BLACK POWDER CLUB \$14

Smoked Turkey, Cheddar Cheese, Applewood Smoked Bacon, Provence Mayo, Lettuce, Red Onion and Tomato on a Toasted Croissant



## LARGE PLATES

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

### CEDAR PLANK SALMON\* \$18

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

### GRILLED HANGER STEAK\* \$27

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

### BEER-BATTERED FISH AND CHIPS \$15

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

### VEGETARIAN CHILI & SALAD \$11

Garden Vegetables, Legumes, Tomato Sauce, Rice Medley, Parmesan, Tavern Salad

## GARDENS

- \$6 -

*Caesar Salad*

*Tavern Salad*

*Fried Brussel Sprouts with Bacon*

*Roasted Red Potatoes*

*Sweet Potato Fries*

*Grilled Asparagus*

*Sautéed Green Beans*

**S** Signature Item **V** Vegetarian

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