



## 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

Garlic, Parmesan, Lemon Gremolata, Sriracha Aioli, Plum Sauce

### CHEESY DEVILS ON HORSEBACK \$7

Gorgonzola, Medjool Dates, Bacon, Balsamic Glaze

### CHICKEN WINGS \$12

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, Basil, Olive Oil

### PARMESAN POLENTA FRIES \$7

Spicy Harissa Sauce

### CAULIFLOWER STEAK \$7

Roasted Cauliflower, Golden Raisins, Hazelnuts



## SOUPS & GREENS

Add to Any Salad

Chicken - \$5 Salmon - \$8 Shrimp - \$8

### LAFAYETTE'S ONION SOUP \$7

Melted Emmental, Gruyère, Crouton

### FRESHLY MADE SOUP OF THE DAY \$5

### GRILLED SALMON SALAD\* \$17

Field Greens, Cucumber, Tomato, Scallions, Red Onions, Peppers, Wontons, Sesame Dijon Dressing, Plum Chili Sauce, Soy Glaze, Sesame Seeds

### GRILLED CHICKEN SALAD \$14

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

### STRAWBERRY BALSAMIC SALAD \$13

Field Greens, Strawberries, Tomatoes, Candied Walnuts, Gorgonzola, Balsamic Vinaigrette Dressing

### CAESAR SALAD \$9

Romaine Hearts, Parmesan, Crostini, Caesar Dressing

### CHOPPED SALAD \$10

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

## PASTA

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

### LINGUINI AGLIO OLIO WITH KALE \$17

Shrimp, Chili Flakes, Garlic, Parmesan

### CAJUN MACARONI & CHEESE \$14

Chicken, Andouille, Applewood Smoked Bacon, Cavatappi Pasta

### TORTELLINI BOLOGNESE \$15

Ricotta Filled Tortellini, Rustic Bolognese Sauce, Parmesan



## 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, Lettuce, Tomato  
Choice of: American, Emmental Swiss, Smoked Gouda, Pepper Jack, Gorgonzola, Sharp Cheddar, Monterey Jack, Brioche Bun

### 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, Onions, Brioche Bun

### SOUTHWEST CHICKEN BURGER \$13

Chipotle Aioli, Fried Corn Chips, Pickled Jalapeño, Shredded Lettuce, American Cheese, Brioche Bun

### HONEY MUSTARD CHICKEN \$12

Applewood Smoked Bacon, Monterey Jack, Red Onion, Lettuce, Tomato, Honey Mustard Sauce, Ciabatta

### 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, Brioche Bun

### BLACK POWDER CLUB \$14

Oven Roasted Turkey, Applewood Smoked Bacon, Mayo, Lettuce, Tomato, Toasted White Bread

## PICK THREE

- \$12 -

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

Sub Lafayette's Onion Soup \$2

Ask your server for today's selection

\*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\* \$18

Thyme, White Wine Butter Sauce, Roasted Potatoes, Green Beans

### STEAK FRITES\* \$26

10 oz. Prime Hanger Steak, Herb Butter, Fries

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

Cod, Tartar Sauce, Coleslaw, Fries

### CHICKEN POT PIE \$14

Braised Chicken, Carrots, Celery, Onions, English Peas, Potatoes, Flaky Crust

### IRISH BANGERS \$16

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

Signature Item Vegetarian