



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 V

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

BPT POUTINE \$10 S

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

Buffalo, Asian or BBQ
Choice of Ranch or Blue Cheese Dressing

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

HOUSE MADE CHIPS & DIP \$8

BBQ Seasoned Chips, Bacon, Blue Cheese, Scallions

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 S

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 S

Melted Emmental, Gruyère, Crouton

FRESHLY MADE SOUP OF THE DAY \$5

GRILLED SALMON SALAD* \$17 S

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

HARVEST SALAD \$13

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

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 —

CHICKEN & SHRIMP JAMBALAYA \$19

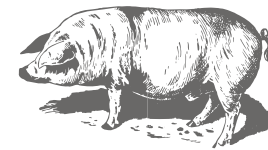
Sautéed Shrimp, Chicken, Spicy Tasso Ham, Tomatoes, Brown Rice, French Bread Crostini

CAJUN MACARONI & CHEESE \$18

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 S

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 Cheese, Brioche Bun

CLASSIC REUBEN \$12

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

ITALIAN BURGER \$15 S

Ground Veal, Fried Provolone, Marinara, Peppers, Onions, Brioche Bun

SOUTHWEST CHICKEN BURGER \$13 S

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, Side Horseradish Sauce

VEGETARIAN BURGER \$13 V

Brown Rice, Portobello, Oats, Walnuts, Beets, Lettuce, Choice of Cheese, Tomato, Chipotle Aioli, Brioche Bun

CHEF'S FEATURES

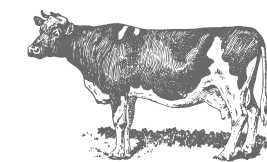
— Add a Garden or Soup of the Day for \$4 —

CRAFT BURGER

Ask Your Server for Details

ENTREE SELECTION

Chef's Choice



LARGE PLATES

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

CEDAR PLANK SALMON* \$23 S

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

NEW YORK STRIP STEAK* \$30

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

STEAK FRITES* \$26

10 oz. Prime Hanger Steak, Herb Butter, Fries

BEER-BATTERED FISH & CHIPS \$18 S

Cod, Tartar Sauce, Coleslaw, Fries

CHICKEN POT PIE \$14 S

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

IRISH BANGERS \$16

Mashed Potatoes, Sautéed Ale Onions, Lager Gravy

ROASTED HALF CHICKEN \$20

Mashed Potatoes, Seasonal Vegetables, Rosemary Jus

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.