



## SMALL PLATES & APPETIZERS

### LAFAYETTE'S ONION SOUP \$7 <sup>S</sup>

Melted Emmental, Gruyère, Crouton

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

### 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 <sup>V</sup>

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

### BPT POUTINE \$10 <sup>S</sup>

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 \$7

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

### SESAME CRUSTED AHI TUNA \$14

Asian Slaw, Citrus Ponzu Sauce, Wontons, Sriracha Aioli



## FRESH SALADS

### GRILLED SALMON SALAD\* \$17 <sup>S</sup>

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

### ALSATIAN GRILLED CHICKEN SALAD \$14

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

### GREEN GODDESS SALAD \$17

Crispy Chicken, Arugula Mixed Greens, Avocado, Pancetta, Hard Boiled Egg, Cucumber, Tomato, Red Onion, House Made Green Goddess Dressing

### MEDITERRANEAN SALAD \$13

Mixed Greens, Sliced Cherry Tomato, Red Onion, Kalamata Olives, Diced Cucumber, Feta Cheese, Pepperoncini, Red Wine Vinaigrette

### CHOPPED SALAD \$10

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

### CAESAR SALAD LARGE \$9 SMALL \$6

Romaine Hearts, Parmesan, Crostini, Caesar Dressing

### TAVERN SIDE SALAD \$6

Mixed Greens, Cucumber, Cherry Tomato, Choice of Dressing

— Add to Any Salad —

Chicken — \$5 Salmon — \$8 Shrimp — \$8

## PASTA

### CAJUN MACARONI & CHEESE \$18

Chicken, Andouille, Applewood Smoked Bacon, Cavatappi Pasta

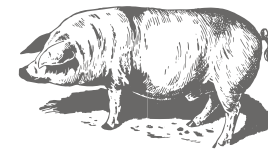
### TORTELLINI BOLOGNESE \$15

Ricotta Filled Tortellini, Rustic Bolognese Sauce, Parmesan

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

<sup>S</sup> Signature Item <sup>V</sup> Vegetarian

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



## BURGERS\* & SANDWICHES

### BIG ALE PRIME BURGER \$16 <sup>S</sup>

8 oz. Prime Beef, Ale Onions, Sharp White Cheddar, Ale Mustard, Lettuce, Tomato, Pretzel Bun

### ALL-AMERICAN CHEESEBURGER \$13

8 oz. Angus Beef, Lettuce, Tomato, Choice of Cheese, Brioche Bun

### CLASSIC REUBEN \$13

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

### SOUTHWEST CHICKEN BURGER \$13 <sup>S</sup>

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

### HONEY MUSTARD CHICKEN \$13

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 <sup>V</sup>

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

*All Burgers & Sandwiches are served with a choice of Chips, Fries or Coleslaw*

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

## SIDES

- \$6 -

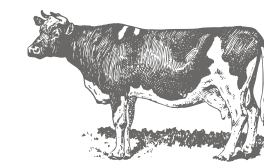
*Crispy Brussels Sprouts & Bacon*

*Mashed Potatoes*

*Sweet Potato Fries*

*Grilled Asparagus*

*Sautéed Green Beans*



## LARGE PLATES

### CEDAR PLANK SALMON\* \$23 <sup>S</sup>

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

### NEW YORK STRIP STEAK\* \$33

12 oz. Center Cut USDA Choice, Herb Butter, Mashed Potatoes, Choice of Side

### STEAK FRITES\* \$28

10 oz. Prime Hanger Steak, Herb Butter, Fries, Side of Roasted Garlic Aioli

### BEER-BATTERED FISH & CHIPS \$17 <sup>S</sup>

Cod, Tartar Sauce, Coleslaw, Fries

### CHICKEN POT PIE \$17 <sup>S</sup>

Braised Chicken, Carrots, Celery, Onions, English Peas, Potatoes, Flaky Crust, Tavern or Caesar Salad

### SLOW ROASTED BABY BACK RIBS FULL RACK \$25 HALF \$16

Dry Rubbed or Basted with House Made BBQ Sauce, Fries, Coleslaw

### PAN SEARED GROUPEL \$23

Herb Seared, Tomato Kalamata Olive Bruschetta, Arugula, Balsamic Glaze, Parmesan Crisp

### FISH TACOS \$16

Blackened Fish, Shredded Cabbage, Pico de Gallo, Avocado Crema, Flour Tortillas

### CHICKEN & SHRIMP JAMBALAYA \$19

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

### CHICKEN MARSALA \$19

Sautéed Chicken Breast, Cremini Mushrooms, Marsala Wine Sauce, Mashed Potatoes, Green Beans

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

## CHEF'S FEATURES

### CRAFT BURGER

Ask Your Server for Details

### ENTREE SELECTION

Chef's Choice

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