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BLACK POWDER TAVERN

BRUNCH/
LUNCH

SUNDAY BRUNCH

FRESH WARM MUFFIN \$5

Chef's Seasonal Choice

AVOCADO TOAST \$11

Grilled Sourdough Bread, Aleppo Pepper, Lemon, Extra Virgin Olive Oil

SALMON TOAST \$14

Smoked Salmon Rillette, Pickled Red Onion, Tomato, Fried Capers

CHICKEN & WAFFLES

Crispy Fried Breast & Thigh Meat, Hot Honey, Whipped Butter, Coleslaw
\$19

Also Available:

WARM WAFFLES

Fresh Fruit Compote, Country Cream
\$13

POACHED EGG CROQUE MADAME \$16

Two Poached Eggs on Toasted Brioche, Gruyère Cheese Sauce, Smoked Ham, Spinach

CLASSIC CORNED BEEF HASH \$19

Over-Easy Eggs, Corned Beef, Potato & Onion Hashcake, Herb-Crusted Roasted Tomato

STEAK 'N EGG TACOS (2) \$19

Hanger Steak, Fried Eggs, Queso Fresco, Refried Black Beans, Grilled Scallions, Salsa Verde

BUILD-YOUR-OWN OMELET \$17

Balsamic Field Greens, Toasted Sourdough

SIDES

Sautéed Spinach • Bacon
Homefries • French Fries
Breakfast Sausage
\$6

COCKTAILS

Bloody Mary
or
Mimosa
\$8

SOUPS & SALADS

LAFAYETTE'S ONION SOUP \$10

Melted Emmental, Gruyère, Crouton

THAI NOODLE SALAD \$15

Vermicelli Rice Noodles, Napa Cabbage, Carrots, Snow Peas, Red Peppers, Cucumber, Scallions, Cilantro, Thai Peanut Vinaigrette

HARVEST SALAD \$15 v

Mixed Greens, Fresh Apple, Beets, Goat Cheese, Candied Walnuts, Dried Cranberries, Sherry Vinaigrette

MEDITERRANEAN SALAD \$14

Mixed Greens, Romaine, Cherry Tomato, Red Onion, Kalamata Olives, Cucumber, Feta Cheese, Chickpeas, Peperoncini Red Wine Vinaigrette

CHOPPED SALAD \$16

Iceberg Lettuce, Bacon, Blue Cheese, Carrot, Radish, Green Beans, Red Peppers, Cucumber, Tomato, Scallions, Herb Parmesan Dressing

CAESAR SALAD \$13

Romaine Hearts, Parmesan, Crostini, Caesar Dressing

— Add to Any Salad —

Chicken — \$8 • Hanger Steak — \$13 • Salmon — \$12 • Shrimp — \$9

v Vegetarian

SMALL PLATES & APPETIZERS

PUB PLATE \$16

House-Made Pork Rillette, Parma Prosciutto, Warm Brie, Fig Jam, Pickled Vegetables, Ale Mustard, Buttered Crostini

BEER BAKED PRETZEL STICKS \$11

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

CRISPY BRUSSELS SPROUTS \$11

Maple-Sherry Vinegar Glaze, Bacon, Crumbled Blue Cheese

MUSHROOM FLATBREAD \$15

Garlic-Roasted Cremini, Fontina, Ricotta, Truffle Oil

LOADED POTATO CHIPS \$12

House-Made Chips, Sharp Cheddar, Scallions, Bacon, Sour Cream
Add Guacamole — \$2

CRISPY CALAMARI \$16

Parmesan, Lemon Aioli, Marinara

BPT POUTINE \$14

French Fries, Short Rib-Lager Gravy, Cheddar Cheese Curds

CHICKEN WINGS \$16

Buffalo, BBQ or Asian, Ranch or Blue Cheese Dressing

SUNDAY LUNCH

FISH TACOS \$19

Blackened Fish, Shredded Cabbage, Avocado-Orange Salsa, Chipotle Crema, Flour Tortillas

CAJUN MACARONI & CHEESE \$24

Chicken, Andouille, Applewood Smoked Bacon, Cavatappi Pasta

CHICKEN POT PIE \$23

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

BIG ALE PRIME BURGER* \$20

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

ALL-AMERICAN CHEESEBURGER* \$18

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

CLASSIC REUBEN \$17

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

BLACK POWDER CLUB \$17

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

HONEY MUSTARD CHICKEN \$18

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

SHORT RIB GRILLED CHEESE \$16

Caramelized Onions, Sharp Cheddar, Artisan Sourdough, Horseradish Sauce

VEGGIE BURGER \$16 v

Homemade Patty of Mushrooms, Rice, Beets, Walnuts, Oats, Served with Lettuce, Tomato, Onion, Cheddar, Chipotle Mayo, Brioche Bun

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

Add Bacon — \$2.5 Add an Egg to anything — \$2.5

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