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# BLACK POWDER TAVERN

## SMALL PLATES & APPETIZERS

### CHICKEN WINGS \$14

Buffalo, BBQ or Asian, Ranch or Blue Cheese Dressing

### CRISPY BRUSSELS SPROUTS \$8

Maple-Sherry Vinegar Glaze, Applewood Smoked Bacon

### BPT POUTINE \$11

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

### ASPARAGUS & PROSCIUTTO FLATBREAD \$12

Fontina, Smoked Gouda, Ricotta, Parmesan, Green Onion

### CRISPY CALAMARI \$13

Parmesan, Lemon Aioli, Marinara

### HEIRLOOM TOMATO & BURRATA CAPRESE \$13

Basil, Balsamic Glaze, Extra Virgin Olive Oil

### BEER BAKED PRETZEL STICKS \$9

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

### LOADED POTATO CHIPS \$8

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

### PORK BELLY LETTUCE WRAPS \$11

Korean BBQ, Kimchi, Scallions

## SOUPS & SALADS

### LAFAYETTE'S ONION SOUP \$9

Melted Emmental, Gruyère, Crouton

### FRESHLY MADE SOUP OF THE DAY \$7

### STRAWBERRY FIELDS SALAD \$13 v

Field Greens, Strawberries, Roasted Beets, Shaved Fennel, Goat Cheese, Toasted Almonds, Balsamic Vinaigrette

### PACIFIC RIM SALAD \$12

Napa Cabbage, Field Greens, Romaine, Cucumber, Carrot, Scallions, Radish, Snow Peas, Red Peppers, Crispy Wontons, Sesame Dijon Dressing

### MEDITERRANEAN SALAD \$13 v

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

### CHOPPED SALAD \$12

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

### CAESAR SALAD \$10

Romaine Hearts, Parmesan, Crostini, Caesar Dressing

— Add to Any Salad —

Chicken – \$7 • Salmon – \$9 • Shrimp – \$8

## VEGETABLES

Grilled Asparagus • Green Beans • French Fries

Sweet Potato Fries • Mashed Potatoes

\$5

Tavern or Caesar Salad

\$6

## LARGE PLATES

### CEDAR PLANK ROASTED SALMON \$26

Mashed Potatoes, Grilled Asparagus, Lemon Butter Sauce, Fried Capers

### NEW YORK STRIP STEAK \$36

12 oz. USDA Choice, Herb Butter Mashed Potatoes, Grilled Asparagus

### STEAK FRITES \$31

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

### CHICKEN MILANESE \$21

Field Greens and Romaine Salad, Tomato, Shaved Fennel, Roasted Peppers, Fresh Mozzarella, Pesto Vinaigrette

### GLAZED MEATLOAF \$21

Mashed Potatoes, Green Beans, Beef Gravy

### PAN SEARED SCALLOPS \$29

Sweet Corn Sauce, Polenta, Summer Garden Vegetables

### BEER-BATTERED SHRIMP, FISH & CHIPS \$22

Cod, Jumbo Shrimp, Tartar Sauce, Cole Slaw, Fries

### CHICKEN POT PIE \$19

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

### PASTA BOLOGNESE \$18

Rigatoni, Grana Padano, Italian Parsley

### CAJUN MACARONI & CHEESE \$18

Chicken, Andouille, Applewood Smoked Bacon, Cavatappi Pasta

## BURGERS\*

### BIG ALE PRIME BURGER\* \$16

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

### ALL-AMERICAN CHEESEBURGER\* \$15

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

### SOUTHWEST CHICKEN BURGER \$14

Chipotle Aioli, Fried Corn Chips, Pickled Jalapeño, Shredded Lettuce, Pepper Jack, Brioche Bun

### VEGGIE BURGER \$14 v

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

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

*Add Bacon for \$1.50*

v Vegetarian

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