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BLACK POWDER TAVERN

SMALL PLATES & APPETIZERS

PUB PLATE \$16

House-Made Pork Rillettes, 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

BPT POUTINE \$14

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

MUSHROOM FLATBREAD \$15

Garlic-Roasted Cremini, Fontina, Ricotta, Truffle Oil

CRISPY CALAMARI \$16

Parmesan, Lemon Aioli, Marinara

WARM CRAB DIP \$17

Buttered Crostini & Celery Sticks

CRISPY BRUSSELS SPROUTS \$11

Maple-Sherry Vinegar Glaze, Bacon, Crumbled Blue Cheese

LOADED POTATO CHIPS \$12

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

CHICKEN WINGS \$16

Buffalo, BBQ or Asian, Ranch or Blue Cheese Dressing

SOUPS & SALADS

LAFAYETTE'S ONION SOUP \$10

Melted Emmental, Gruyère, Crouton

SOUP OF THE DAY \$9

HARVEST SALAD \$15 v

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

THAI NOODLE SALAD \$15

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

MEDITERRANEAN SALAD \$14

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

ROASTED VEGETABLE GRAIN BOWL \$16

Cauliflower, Carrots, Brussels Sprouts, Quinoa, Farro, Shallots, Red Grapes, Goat Cheese, Sherry Vinaigrette, Toasted Pumpkin Seeds

— Add to Any Salad —

Chicken - \$8 • Salmon - \$12 • Shrimp - \$9

v Vegetarian

LARGE PLATES

CEDAR PLANK ROASTED SALMON \$32

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

NEW YORK STRIP STEAK \$46

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

STEAK FRITES \$38

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

PORK LOIN SCHNITZEL \$26

Braised Red Cabbage, Mashed Potatoes, Mustard Jus

GLAZED MEATLOAF \$25

Green Beans, Mashed Potatoes, Beef Gravy

BRAISED BEEF SHORT RIB \$31

Roasted Harvest Vegetables, Mashed Potatoes, Lager Gravy

BEER-BATTERED SHRIMP, FISH & CHIPS \$25

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

CHICKEN POT PIE \$23

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

SHRIMP & PENNE GENOVESE \$24

Pesto, Spinach, Tomato, Toasted Pine Nuts, Parmesan

PASTA BOLOGNESE \$23

Rigatoni, Grana Padano, Italian Parsley

CAJUN MACARONI & CHEESE \$24

Chicken, Andouille, Applewood Smoked Bacon, Cavatappi Pasta

BURGERS*

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

SOUTHWEST CHICKEN BURGER \$17

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

VEGGIE BURGER \$16 v

Homemade Patty of 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 \$2.5*

VEGETABLES

Roasted Harvest Vegetables • Sautéed Spinach
Grilled Asparagus • Side Tavern or Caesar Salad
French Fries • Sweet Potato Fries • Mashed Potatoes
\$7

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