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BLACK POWDER TAVERN

GLUTEN-FREE

**Our fryer oil comes in contact with items coated in flour*

SMALL PLATES & APPETIZERS

PUB PLATE \$17

House-Made Country Pork Pate, Smoked Brisket, Sharp White Cheddar, Fig Jam, Pickled Vegetables, Ale Mustard, Gluten-Free Crackers

CHEESY DEVILS ON HORSEBACK \$13

Bacon-Wrapped Blue Cheese Stuffed Dates, Balsamic Essence

CHICKEN WINGS \$16

Buffalo or BBQ, Ranch or Blue Cheese Dressing

CRISPY BRUSSELS SPROUTS* \$11

Hoisin Glaze, Sesame Seeds, Nori, Wasabi Mayonnaise

LOADED POTATO CHIPS* \$12

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

SOUPS & SALADS

LAFAYETTE'S ONION SOUP \$10

Melted Emmental, Gruyère

STRAWBERRY SALAD \$15 ✓

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

THAI NOODLE SALAD \$15

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

MEDITERRANEAN SALAD \$13

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, Caesar Dressing

— Add to Any Salad —

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

Balsamic Vinaigrette

Herb Parmesan Vinaigrette Red Wine Vinaigrette

BURGERS & SANDWICHES

BIG ALE PRIME BURGER* \$20

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

ALL-AMERICAN CHEESEBURGER* \$18

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

HONEY MUSTARD CHICKEN \$18

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

VEGGIE BURGER \$16

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

SOUTHWEST CHICKEN BURGER* \$17

Chipotle Aioli, Corn Chips, Pickled Jalapeño, Shredded Lettuce, Pepper Jack

— All Burgers & Sandwiches are served with a choice of Chips, Fries or Coleslaw and without bun —

Gluten-Free Bun - \$2 Bacon - \$2.5

LARGE PLATES

LETTUCE WRAP FISH "TACOS" \$19

Blackened Fish, Shredded Cabbage, Avocado-Orange Salsa, Chipotle Crema (*Lunch Only*)

CEDAR PLANK ROASTED SALMON \$32

Mashed Potatoes, Grilled Asparagus, Lemon Butter Sauce, Fried Capers (*Dinner Only*)

NEW YORK STRIP STEAK* \$46

12 oz. USDA Choice, Herb Butter Mashed Potatoes, Grilled Asparagus (*Dinner Only*)

STEAK FRITES* \$38

10 oz Prime Hanger Steak, Herb Butter, Fries, Roasted Garlic Aioli (*Dinner Only*)

DESSERT

CHOCOLATE BROWNIE CUSTARD \$9

Banana Rum Caramel Sauce, Vanilla Ice Cream

General Manager: Bernie Bottmeyer

Chef: Andrew Saylor

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