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# BLACK POWDER TAVERN

## SMALL PLATES & APPETIZERS

### PUB PLATE \$16

House-Made Pork Rilette, 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, Peppercini, 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 • Hanger Steak - \$13 • Salmon - \$12 • Shrimp - \$9

## BURGERS & SANDWICHES

### 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

### PORK MILANESE SANDWICH \$17

Crispy Pork Cutlet, Black Forest Ham, Provolone, Roasted Peppers, Arugula, Pesto Aioli, Focaccia

### 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

### SOUTHWEST CHICKEN BURGER \$17

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

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

*Add Bacon for \$2.5*

## LARGE PLATES

### BEER-BATTERED FISH & CHIPS \$21

Cod, Tartar Sauce, Coleslaw, 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

### FISH TACOS \$19

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

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

V Vegetarian