

CITY TAP

KITCHEN & CRAFT

FOR THE TABLE

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| †MORNING AVOCADO TOAST | 10.00 |
| maple bacon, sunny side eggs, olive oil, cotija cheese, scallion | |
| BBQ'D PULLED PORK NACHOS | 15.00 |
| hopped cheese sauce, chopped peppers, red and green onions, cotija cheese | |
| HUMMUS | 9.00 |
| paprika, cumin, flatbread, olive oil | |
| TEN SPICE WINGS | 14.00 |
| house blue cheese dressing, crisp vegetables | |
| PIMENTO CHEESE | 9.00 |
| pickled jalapeños, ritz crackers + prosciutto 3.00 | |
| ELOTE "STREET CORN" DIP | 9.00 |
| roasted corn, sour cream, mayo, chili powder, lime, cilantro, cotija, tortilla chips | |
| FRITTERS | 8.00 |
| cinnamon sugar, orange creme anglaise | |

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| CHEESESTEAK EGGROLLS | 12.00 |
| shaved london broil, cherry peppers, american cheese, grilled onions, chipotle ketchup | |
| CORN & CRAB HUSHPUPIES | 14.00 |
| citrus remoulade, honey-thyme butter | |
| BLUE CRAB MAC & CHEESE | 14.50 |
| fontina, herbed bread crumbs | |
| REALLY BIG PRETZEL | 10.00 |
| white ale cheddar sauce, maple-bourbon mustard | |
| CHARRED BRUSSELS SPROUTS | 9.00 |
| white miso, pomegranate | |
| SWEET POTATO WAFFLE FRIES | 10.00 |
| cinnamon sugar, maple bourbon mustard | |

BRUNCH

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| PORK & SWEET POTATO HASH SKILLET | 15.00 |
| bbq pulled pork, sharp cheddar, sweet potato, onions, peppers, poached eggs, grilled bread | |
| CRAB BENEDICT | 18.00 |
| jumbo lump crab, roasted tomato, fontina, poached eggs, old bay hollandaise, sourdough, breakfast potatoes | |
| CROQUE SENORITA | 13.00 |
| spanish chorizo and cheddar cheese brioche sandwich topped with corn, tomato and jalapeño béchamel and a sunny side up egg | |
| CITY TAP QUICHE | 14.00 |
| melted onions, smoked prosciutto, scallions, gruyere, breakfast potatoes, small salad | |
| †SHRIMP & GRITS & EGGS | 16.50 |
| white cheddar grits, braised collard greens, cajun butter, scallion, two eggs | |

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| †BREWER'S BREAKFAST | 14.00 |
| two eggs any style, breakfast potatoes, broiled tomato, kielbasa & smoky bacon, buttermilk biscuit | |
| FRENCH DIP | 16.50 |
| shaved london broil, provolone, creamy horseradish, au jus, hand-cut fries | |
| BLUEBERRY PANCAKES | 12.00 |
| honey-thyme butter, blueberry star anise compote, pennsylvania maple syrup | |
| CHICKEN & WAFFLES | 19.00 |
| maple syrup, red pepper jam, honey-thyme butter | |
| THE BIG CHICK | 14.00 |
| southern fried chicken breast, sausage gravy, smoky bacon, buttermilk biscuit, fried egg, breakfast potatoes | |
| FRENCH TOAST | 13.00 |
| unique creations from our kitchen using fresh and local ingredients | |

BURGERS

†USDA PRIME TAP BURGER | 15.00
brioche bun, american cheese, special sauce, lettuce, red onion, pickles, hand-cut fries

†DOUBLE STACK PIMENTO BURGER | 15.00
two patties, pimento cheese, bacon-pepper relish, scallion

VEGGIE BURGER | 13.00
wild rice, oats, black bean & beet patty, aged cheddar, dijonnaise, roasted tomato, alfalfa sprouts, hand-cut fries

†SHORT RIB & KIMCHI BURGER | 16.00
seared patty topped with korean style braised short rib, kimchi, pickled jalapeño, cilantro and a korean bbq aioli

+ Smoky Bacon 3.00 + Avocado 2.00 + Fried Egg 1.50

Salads

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| CAESAR romaine hearts, parmesan crisp, garlic croutons, crispy shallots, classic dressing | 10.00 |
| 'SIMPLE' greens, roasted tomato, bacon, shaved white onion, garlic crouton, honey mustard vinaigrette, ricotta solata | 10.00 |
| AVOCADO & GRAPEFRUIT young arugula, avocado, grapefruit, sweet almonds, feta, ruby red honey vinaigrette | 12.00 |
| SHAVED APPLE & GOUDA arugula, sharp gouda, apples, candied pecans, cider vinaigrette | 12.00 |
| CITY TAP CHOP bacon, blue cheese, olives, egg, roasted tomato, croutons, red bell pepper, crispy shallots, shaved onion, white balsamic vinaigrette | 12.00 |

+ †Grilled Steak 8.00 + Shrimp 8.00 + Chicken 5.00 + Avocado 3.00

BRICK OVEN PIZZA

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| HANGOVER PIZZA sausage gravy, caramelized onion, breakfast potatoes, cheddar, two eggs | 16.00 |
| CLASSIC MARGHERITA tomato sauce, fresh mozzarella, extra virgin olive oil, basil | 13.00 |
| PROSCIUTTO & FIG stilton blue cheese, fontina, parma prosciutto, orange-fig jam, arugula, shaved parmesan | 15.00 |
| SAUSAGE & MUSHROOM fennel sausage, roasted mushrooms & peppers, creamy tomato sauce | 16.00 |
| HONEY & GOAT CHEESE sliced red onion, pistachio pesto, rosemary, truffled honey | 13.00 |
| QUIXOTE spanish pepperoni, tomato sauce, mozzarella, sliced fresnos | 15.00 |
| CHEF'S FEATURED PIZZA please ask our service staff about this weeks creation | |

ETC. LA COLOMBE COFFEE & TAZO TEAS 3.50 OUR BLOODY MARY 9.00 BEERMOSA 9.00

†Items will be cooked to your selected temperature. Consuming raw or undercooked beef, pork, lamb, poultry, eggs and seafood may increase your chances of foodborne illness. Please inform us if anyone in your party has any food allergies or dietary restrictions.